

Blue Gilly's excels at more than just pancakes

By Beth Webb
Special to The Gazette



Blue

Nikki Bolka of The Gazette's restaurant review team, The Four Dishes, ordered the eggs and bluegill breakfast during a recent visit to Blue Gilly's Pancake Pier and Lunch Dock in Edgerton. Along with this unique option, the restaurant also is known for its selection of specialty pancakes.

Nikki Bolka photo



Gilly's Pancake Pier and Lunch Dock

Address: 621 Highway 59, Edgerton. Phone: 608-884-6175
Website: BlueGillys.com Hours: 6:30 a.m.-2 p.m. daily

Ratings



- 5 plates—Outstanding
- 4 plates—Above average
- 3 plates—Average
- 2 plates—Below average
- 1 plate—Poor

Reservations: Accepted Credit cards: Yes Wheelchair access: Yes Vegetarian items: Yes Gluten-free items: Yes Menu: In addition to a full lunch menu, Blue Gilly’s serves a wide variety of breakfast choices all day long. Most items are available as soy- or gluten-free options, including oatmeal (\$2.50/GF \$3.50), biscuits and gravy (\$5.50/GF \$6.50), three homemade buttermilk pancakes (\$6.25/GF 7.25), white chocolate macadamia nut pancakes (\$7.75/GF \$8.25), strawberry-stuffed french toast (\$7.50/GF

\$8.50) and corned beef hash and eggs (\$8.25). Specials of the day included cranberry walnut cakes (short stack \$6.25), bluegill and eggs (\$8.95) and eggs Benedict with hash browns (\$7.75).

EDGERTON

On a recent Sunday morning, we made our way up I-90/39 to Blue Gilly’s Pancake Pier and Lunch Dock for breakfast.

The parking lot was pretty full, but that’s to be expected on a Sunday morning

at a restaurant that boasts a breakfast menu with something for everyone.

Pancakes obviously are a highlight with many unique selections. The owners guard a secret recipe that harkens back more than a half-century and originated at their family’s restaurant in Wisconsin Dells.

Another big draw is the fact Blue Gilly’s offers almost everything on its menu with allergy-sensitive options. The restaurant maintains a separate kitchen for preparing soy-free and gluten-free dishes, so this definitely is the place to take someone with a food allergy.

Also, there isn’t really a pier. But in warmer weather, the restaurant offers outdoor seating on its patio at the rear of the building. Offering a glimpse of the Rock River, the hostess told us that it’s a popular option for many people.

With a friendly and competent wait staff that seemed to know quite a few diners by

name and order preference, it was nice to see Blue Gilly's is a regular stop for a lot of people.

With roughly 25 tables closely situated in the main dining room, it wasn't a problem to converse. We weren't disturbed by our neighboring patrons, and hopefully we weren't disturbing those around us.

There's a second, smaller dining room which the hostess explained will be expanded soon.

People crowd the restaurant for its huge pancake selection and breakfast menu items.

As you walk up to Blue Gilly's, you'll find a cute chalkboard listing the specials of the day right outside the main entrance.

It was the sign that got us started thinking about what we wanted to order.

Jennifer chose from the "specials" list, picking cranberry walnut pancakes. (\$7.75). With a choice of either two or three cakes, she decided on two—which was plenty.

The pancakes were more dense than fluffy but that certainly wasn't a bad thing. Chock-full of dried cranberries, chopped walnuts and sprinkled with powdered sugar, the pancakes were divine.

Jennifer also opted for the small fruit cup (\$3.50) which consisted of fresh pineapple, strawberries, red grapes and cantaloupe.

Nikki also ordered one of the specials, the bluegill and eggs (\$8.95) with hot tea (\$1.70). An unusual breakfast combo, this namesake breakfast "fish fry" is actually always on the menu with a slightly higher price (\$9.95) and also as a gluten-free option (\$10.95).

The generous serving of delicious, lightly fried bluegill came with two eggs and toast or pancakes. If we hadn't all been curious and taken a taste of the fish, there would have been leftovers for sure. I'm pretty squeamish about eating "little fishies," but these were actually great.

For Helene, it was a tossup between the garden omelet with tomatoes, onions, peppers and mushrooms and the spinach omelet with spinach, red bell pepper and Parmesan cheese. Both cost the same amount (\$8.50), but it was the spinach omelet that won out.

The omelet was mostly made of red bell peppers, which were cooked al dente. The flavor didn't overtake the omelet, although the Parmesan cheese seemed to be the predominant taste.

The majority of omelets at Blue Gilly's come with a choice of hash brown potatoes and

toast or two buttermilk pancakes. Helene opted for the pancakes to satisfy her sweet tooth. They did the job.

I had my favorite Sunday breakfast: a cheesy omelet with hash browns, which was very good. I also honored a craving and ordered cinnamon roll pancakes (\$6.25 for two). Wowie!

For the pancakes, Blue Gilly's swirled cinnamon sugar mix through the batter to add a bit of a crunch, then topped them off with swirly frosting. I needed three refills of coffee to wash down the sugar, but it was worth it.

It was a sugar splurge I now find myself wanting on a more frequent basis. The tough question is, do I want to satisfy it with breakfast or dessert?

The Four Dishes—Nikki Bolka, Helene Ramsdell, Jennifer Spangler and Beth Webb—review regional restaurants for The Gazette.

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