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**Bars & Clubs****Two drinks: Barleycorn's****New-look Florence location offers a new vibe, keeps the menu***By Adrian Beiting*<http://www.barleycorns.com/>★★★★★ (0 ratings) [Be the first to review](#)**Address:** 8544 U.S. 42, Florence, KY, 41042**Phone:** 859-371-4100**Hours:** 11 a.m.-2:30 a.m. daily.

OK, I'll admit that when the Brothers Heil added to their chain with a new [Barleycorn's](#) bar and restaurant in Florence, I was reminded that it had been a long time since I'd stopped in for a beer and their pretzels with the cheesy dipping sauce. What I'd heard about a vintage bar built by Brunswick had me interested, too.

**The look:** From the highway? Kind of easy to miss, at night anyway. Be sure to make your turn at or around the neighboring Mickey D's or Culver's, either of which you'll have an easier time spotting from U.S. 42. Once parked and inside though, the spacious floor plan made an impression on me and my friend Elliott. Despite the fact that there was a short wait for a table and only one open seat at the substantial bar, there was just enough room so that we never felt cornered.

I counted eight large flat-screen TVs, all tuned to ESPN. The seating options in the dining area consist of booths along with tables of the traditional and high-top bar variety. Oh, and the arcade machine based on "The Fast and the Furious" is in the house!

**The crowd:** The place was packed, both at the bar and in the dining area, with couples, families and wolf packs. I also counted at least two "Hey! Alan!" moments - if you're from the area, it seems like you'll have a decent chance of bumping into someone you know. I guess that means the neighborhood cred is still intact at the new Barleycorn's.

**The drinks:** The bar had plenty of fixings on display and a solid mix of beer on tap. Despite the competition for his attention, our bartender was ready for us: Elliott started off with a Long Island (\$5.25) and I ordered a tall Sam Adams Winter Lager (\$5.25) from the draft selection. Later on, I tried a Magic Hat #9, also on tap and for the same cost.

**The grub:** After drinking half a beer and lamenting the Bengals' 2010 performance with our barkeep, the coaster-pager we were handed at the door went off, signaling our table was ready. It was time for some orders from the starter menu. Elliott summoned the Barleycorn's Best (\$10.95) sampler (in short, he dug the fried cheese sticks but wanted more kick out of the wings) and I opted for an order of fried cheese sticks of my own for \$5.99. Noticing we had already started with beverages, our waitress was thoughtful enough to ask if we were okay with just the appetizers (she also knew her drinks, nice!), but we were having a good enough time to order dinner anyway. For the main course, it was Elliott's



Bavarian sandwich (\$7.95) vs. my fish and chips (\$9.95). The consensus: Elliott's side dish won.

**The verdict:** Barleycorn's menu is the same as other locations but the vibe has gotten a bit of a facelift in Florence. If it has been a while since you've visited a Barleycorn's, stop in and let them play refresher.

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