



Enjoy Tableside Tomahawk, Gold-Wrapped Wagyu, And Craft Cocktails At Conshohocken's New Sky Bar

By Lena Tzivekis, Contributing Writer

After an afternoon of golf, nothing says recovery like a casual lunch or dinner with your group. In Conshohocken, the latest addition to the downtown fine dining scene is Hook and Ladder Sky Bar & Kitchen, part of Hotel West & Main by Hilton.

Located inside the restored Washie Firehouse, a local landmark built in 1877, Hook and Ladder offers a dining experience like no other in the area. Come dressed to impress or in casual golf attire, but most importantly - come hungry.

As you enter the hotel lobby, you are greeted with an intimate bar and lounge - 1874 Social. Sit back in the soft, brown leather stools and enjoy an espresso or cocktail, before heading upstairs to the sky bar and kitchen.

Upstairs, greenery hangs from the ceiling and just behind the bar lies the actual sky bar, overlooking the patio of the SORA West plaza. High tabletops fill the first dining room, with sofa booths and cushioned chairs in the former fireman's quarters.

The server greets your table with a request of still or sparkling water to start you off, followed by introducing an extensive wine list and craft cocktail menu. The true, polished dining experience comes from a lesson about the food menu, designed by Chef Zack Wannawong. Originally from Thailand, Chef Zack has brought his mastery to Hook and Ladder through



Second level dining room, formerly used as the fireman's quarters.

distinctive steak, seafood, sushi, and southern dishes which include regionally sourced ingredients.

The server walks you through the entire menu not only informing you about the dishes being served, but the best way to pair items for your meal, adding to an even more delicious dining experience.



The 8oz filet mignon may be small in size, but slices like butter and is perfectly flavorful without any sauce. Though if you are interested you have three choices: bearnaise, bordelaise and au poivre vert.



Steak and eggs served medium rare over a bed of grilled asparagus and finished off with a sprinkle of chives and a fresh flower for garnish.



Eggs benedict topped with chives and served beside home fries and Wagyu sausage, garnished with fresh flowers.

The wagyu beef carpaccio is a must-try appetizer offered during both dinner and brunch. Drizzled with a lemon soy vinaigrette and topped with capers and served with garlic chips, the thin slices of American wagyu is a french balance of tart and savory. Also worth a try is the meaty crab cake starter is plated with an endive salad and a spoon of lemon aioli.

Also a popular starter is the brine and roasted bone marrow with uni. This dish includes bone marrow, potato crumbs, pickled red onions, sea urchin, caviar and herbed baguettes.

For dinner, the variety of steaks is plenty and according to the server “the best meat I’ve worked with in my 30 years of hospitality experience.” If you’re looking for a truly unique experience, try the \$210 Dry-aged tomahawk ribeye, served and sliced tableside on a cart. At \$99, the Fireman Burger comes with a wagyu patted wrapped in gold, with a butter-poached lobster tail. At \$54, the 8oz filet mignon may be small in size, but slices like butter and is perfectly flavorful without any sauce. Though if you are interested you have three choices: bearnaise, bordelaise and au poivre vert.

A signature dish that will have you coming back for more is the braised beef rib, which is braised for six hours and served with roasted carrots and the creamiest truffled mashed potatoes. Also available are sushi, madai snapper, king salmon and oysters available in the half or full dozen.

To go along with your dinner, take a seat in the Hook and Ladder draft room, where you can taste lagers, ales, IPAs and sours made by nearby breweries and more.

Even with a packed dining room on a Friday night, the atmosphere remains as cozy as it does empty. The tables are spaced out, creating an environment that’s not loud, nor crowded. Depending on the night you may even encounter live jazz which adds to the classy and homey feel.

Saturday brunch offers a laid-back and equally unique dining experience. As the morning sun hits the glass windows behind the sky bar, it feels like you’re on an outdoor patio. Hand-crafted cocktails and coffee beverages are available for brunch - golfers might

consider a ‘John Daly Sake.’

Steak and eggs, eggs benedict and monte cristo-styled french toast are must-try brunch dishes garnished with fresh flowers, and are as beautiful as they are delicious.

With a menu this complex, it’s worth stepping out of your comfort zone and trying flavors you otherwise might not attempt. The ambience is perfect for groups large or small, and the downtown Conshohocken location is ideal for an afternoon lunch or a night out. **TSG**



The upstairs sky bar at Hook and Ladder

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