

# The Times Herald

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## Business

### Affordable fixins

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LOWER PROVIDENCE — As diners are discovering at the just-opened Keystone Grill and Family Bistro, a lavish menu doesn't have to mean lavish prices.

“We wanted to have a unique, gourmet menu with large portions and at a very affordable cost,” said veteran restaurateur Zak Charaoui, who owns Keystone Grill with partner Larbi Boualli. “Right now, with the economy the way it is, people can afford to eat here very inexpensively for breakfast lunch or dinner.”



Charaoui, whose previous ventures landed him in Lancaster, said his decision to open the restaurant in what was once a Pizza Hut has a lot to do with his newfound desire for staying close to his home.

For his new endeavor, Charaoui has teamed up with friends he's worked with at other restaurants, including manager Colleen Gambone.

Now it's up to locals to pop in and show their willingness to sample robustly down-to-earth dishes like stuffed pork chops (\$11.99), baked meat loaf (\$8.99) and linguine and meatballs (\$8.99), as well as somewhat more adventurous fare like ginger-glazed salmon (\$12.99), Louisiana chicken (\$12.99) and Kentucky top brown (\$13.99.)

The latter, a hearty mountain of roast turkey, grilled tomato and bacon atop French toast, was inspired by a Food Network star.

“It's very popular at a certain restaurant, and people are starting to love it here in Eagleville now,” he said.

Locals need not feel slighted chowing down on food touting a southern city, because Keystone has a breakfast item named just for them: Good Morning Eagleville.

This grand slammer of a meal features two eggs, two strips of bacon, two sausage links, pancakes, home fries, plus coffee, tea or juice.

With pancake choices going beyond the classic buttermilk, the average flapjack fanatic may be hard-pressed to decide between banana nut, chocolate chip, buckwheat, walnuts and raisins and the ambitious “country” stack -- pancakes topped with two eggs and your choice of meat.

Chaaroui, who has worked as a dishwasher, cook and waiter, would like to see more folks trying the crepes, which include the Keystone (stuffed with chocolate chips), banana and strawberry, and Swedish (served with fresh blueberries.)

With a lack of breakfast-out options in the area, people are slowly discovering that Keystone Grill is open bright and early in the morning, Chaaroui said.

“On weekends our breakfast business has been good, and I wish more people would try our breakfasts during the week too,” he said.

It didn’t take more than a day or two before the Early Bird Specials (served from 2 to 6 p.m.) caught on, Chaaroui added.

To basic fare like broiled flounder or a center cut pork chop, diners get to add a vegetable, soup or salad, roll and choice of beverage and dessert for \$8.99.

“Thousands of cars drive down Ridge Pike every day, and I know when people realize we’re here and try our food they will always come back,” Chaaroui said.