



Murray's Organic Spit-Roasted Chicken at The Millers' BBQ

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Mark Smith, a partner at six-year-old Townline BBQ, is also a partner at Nick & Toni's, Rowdy Hall, and La Fondita; Smith and Joseph Realmuto (a partner at Townline and the chef at Nick & Toni's) found inspiration in the barbecue mecca of central Texas. The cooking focus there is on the meat itself, with sauce served on the side. And while cattle-doting Texans instinctively favor beef, Townline expanded the concept to pork and chicken. The restaurant even operates in a friendly, informal Texas style: Carry your own tray from the serving counter to your table and slather on as much or as little of Townline's sauces with different heat levels as you like. And make sure you have plenty of napkins handy. Townline is also adding a

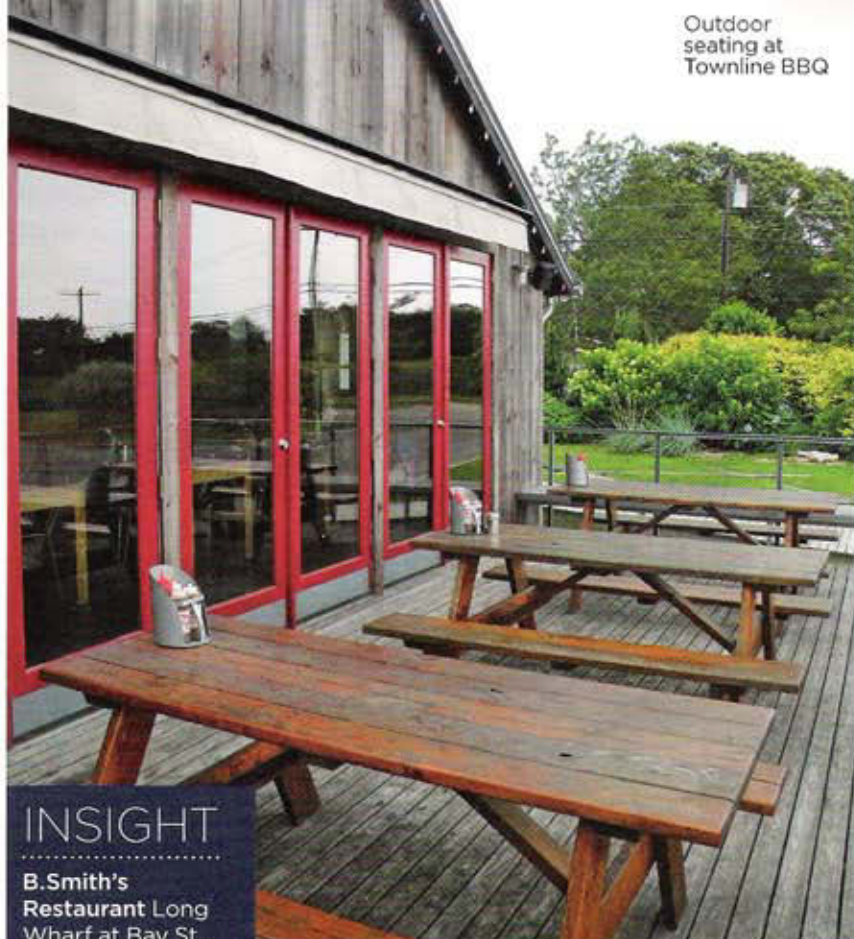
new innovation: summerlong lunchtime delivery to Main Beach.

North Carolina cookery excited the imagination of Erik Miller, a longtime chef and caterer, and after studying the arts of smoking and grilling with an old-time barbecue master there, he recently opened The Millers' BBQ in East Hampton. It's a takeout shop with some tree-shaded tables

Erik Miller is a perfectionist about his rubs and sauces, as proved by his Sweet & Sticky St. Louis Ribs.



Cheeseburger and sweet potato fries at Smokin' Wolf BBQ & More



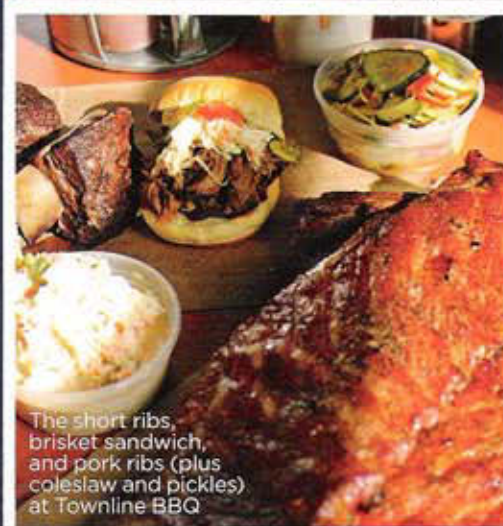
INSIGHT

B. Smith's Restaurant Long Wharf at Bay St., Sag Harbor, 725-5858; bsmith.com

The Millers' BBQ 283 Pantigo Road, East Hampton, 329-1000; themillersbbq.net

Smokin' Wolf BBQ & More 221 Pantigo Road, East Hampton, 324-7166; smokinwolffbq.com

Townline BBQ 3593 Montauk Hwy., Sagaponack, 537-2271; townlinebbq.com



The short ribs, brisket sandwich, and pork ribs (plus coleslaw and pickles) at Townline BBQ

on the side and a serious approach to food. Miller is a perfectionist about his rubs and sauces, as proved by his versions of honey-glazed pulled pork or Sweet & Sticky St. Louis Ribs. The food, along with Miller's high-spirited personal greetings to every customer walking in, seems destined to put Miller's on target for families picking up dinner on the way back from the beach.

When Stanley and Nancy Singer decided to close Turtle Crossing, their longtime chef, Arthur Wolf, leased the premises and took the opportunity to start his own restaurant, Smokin' Wolf BBQ & More. The menu in some ways is a revival of those early and well-remembered years at Turtle Crossing with Wolf in the kitchen. The lodestar for Wolf is Oklahoma. Barbecue mavens will understand the finer points of, say, thicker and sweeter sauces; the rest of us will just relish the brisket and ribs. And Wolf is planning for diners with tastes other than meat. Seafood, salad (from Satur Farms on the North Fork), and sandwiches emphasizing local and organic ingredients are also on the menu. Wolf retains a kitchen staff that has years of experience with him, something that will be essential when he, as the owner, spends time in the front of the house meeting and greeting. **H**