

BEST BREAKFAST SPOT, BEST CATERING

ASTORIA COFFEE HOUSE & BISTRO

ASTORIA

BEST BREAKFAST SPOT

Runner-up:

Street 14 Coffee, Astoria

Honorable mention:

Osprey Cafe, Seaside

BEST CATERING

Winners (tie): Astoria Coffee House & Bistro; Baked Alaska, Astoria

Runner-up: The Depot, Seaview

Honorable mention: The Cove Restaurant, Long Beach



DWIGHT CASWELL PHOTO

Alec Evans, the executive chef at Astoria Coffee House & Bistro, works the pastry counter.

By DWIGHT CASWELL

Our readers chose Astoria Coffee House & Bistro as their favorite breakfast spot and — along with Baked Alaska, whom the coffee house tied with — their go-to caterer. Astoria Coffee House has long been one of the town's favorite eateries, and Alec Evans, the executive chef since mid-2016, is continuing that tradition.

Evans said it has more to do with the whole crew at the restaurant. "I feel like anyone can be a great cook, but you need a great team. Here we're a small family."

Some might dispute whether anyone can be a great cook. Evans herself went to culinary school for two years and worked five years as a line cook at

Astoria Coffee House before becoming executive chef.

The secret to their great breakfasts is simple. "We serve great food. It's quick, beautiful and delicious, and our breakfast menu is so large," she said. "We have everything you want."

Take a seat, perhaps near the door where the pastries catch your eye, or in the cozy dining room and bar. Ask your server for a menu. Are you a breakfast traditionalist? Take your choice of biscuits and gravy, a Denver omelette, three kinds of eggs Benedict, or chicken fried steak. Looking for something a little different? Try the Monte Cristo, described as ("the ultimate breakfast sand-

wich"): French toast battered sourdough, turkey, pit ham, peppered bacon, melted Swiss, aioli and lingonberry sauce. Or try the "Cowboy Chow," which no chuck wagon in the history of the West ever served anything like: red beans, peppered bacon, andouille sausage cassoulet, roasted red potatoes, eggs, Parmesan Texas toast and Cajun slaw. You get the idea.

As for the catering, Evans said Astoria Coffee House & Bistro primarily provides appetizers and small plates to parties and a few larger events, and they're looking to grow that part of the business. Judging by the votes of Coast Weekend readers, that won't be difficult. **CW**

BEST CUSTOMER SERVICE, BEST DESSERT

FRITE & SCOOP

ASTORIA

BEST DESSERT

Runner-up: The Depot, Seaview

Honorable mention: T Paul's Supper Club, Astoria

BEST CUSTOMER SERVICE

Runner-up: Shanghaied Tattoo, Astoria

Honorable mention: Street 14 Cafe, Astoria

By EDWARD STRATTON

Frite & Scoop co-owners Kevin and Lisa Malcolm relocated from Seattle to Astoria in 2013 and opened their dream of gourmet ice cream commingled with salty, Belgian fries (or frites). The shop has become a local standard for all things sweet and salty on the North Coast.

The ever-changing flavors are an ode to the wizardry of Kevin Malcolm, a former accountant who started making ice cream as a hobby and spent two years perfecting his craft before coming to Astoria.

Frite & Scoop's style is classic flavors with a twist, he said, while using the highest-quality ingredients, from the honeycomb-infused hokey pokey — Frite & Scoop's signature ice cream — to the chocolate custard infused with Calabrian chili peppers. The



EDWARD STRATTON PHOTO

Frite & Scoop co-owner Kevin Malcolm can often be seen handing out samples of his homemade ice cream at the shop along the Astoria Riverwalk.



EDWARD STRATTON PHOTO

Frite & Scoop's signature ice cream blend, Hokey Pokey, is made with sweet cream custard and house-made honeycomb candy crumbs mixed in.

shop employs a pantry chef, Katelyn Olsen, who makes the confections mixed into the ice cream.

"We want to be proud of every single thing we put out there," Kevin Malcolm

said. "I can make ice cream cheaper and with not as many homemade ingredients, and maybe a decent amount of people might not notice the difference. But I take a point of pride in making everything better."

The ice cream comes in bowls, pints and sugar cones, along with traditional Norwegian krumkake wafer cones cooked and rolled at the shop, with a Hershey Kisses wedged into the base to prevent leaking.

The frites are cooked to order in canola oil, with a wide array of house-made dipping sauces, from blueberry mayonnaise and Lemon aioli to malt vinegar and Thai peanut. **CW**

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