



This year, Hops & Barleys will celebrate its 16th year in business. Partners Scott Snider and Rich Lukasavage will assure you that the time has flown by. To what do these gentlemen attribute their huge success? We asked Scott that question one morning as the longtime restauranteurs were preparing to open for the day.

Following a quick photo op, Rich headed back into the kitchen while Scott recalled two interesting historical accounts—of Hops & Barleys and of the building that houses it.

“The restaurant business is all I’ve ever done since age 14, and the same goes for Rich,” said Scott. “We actually met when we worked at Jim Dandy’s, and then we attended LCCC for hotel/restaurant management. When we first opened the restaurant, Rich was the cook, I handled the bar, and my wife, Donna, waitressed.”

“Personally, I attribute much of our success to our staff,” Scott was quick to add. “We still have quite a few originals working here. Also, either Rich or I cover just about every shift. We are very hands-on.”

Scott also explained the history of the building and those amazing old portraits that adorn the walls.

“We chose to locate here because of the building, which possesses an interesting past as a burlesque parlor at one time,” he said. “A famous performer of the time, Crystal Lames, danced here on her way to NYC. Her brother played the snare drum while her father sat in front of her and collected the money in a scarf.”

Upon entering the dining room, there exists a small stage that presently boasts an old piano. Believe it or not, that was the very stage on which Crystal Lames performed. According to Scott, the overall configuration of the building has remained in place through the years.

“Did you ever wonder why the bar is multi-level?,” he asked. “It was built that way so that bar customers could see the shows.”

An ad from 1939 hangs on the wall, validation that part of the building was once a meat market. And the portraits? Many are local or have been gathered from flea markets from as far as Gettysburg. Those immediately inside the dining room are Donna Snider’s family members.

The Hops & Barleys menu hasn’t changed much in 16 years, but then again it hasn’t needed to except for adding some new trends and old time comfort foods. It’s notorious for its incredible portion sizes. And, for the health-conscious, carrot and celery sticks can be substituted for french fries (editor’s favorite perk).

Those who frequent the bar are privy to holiday theme night specials and parties, and a 17th anniversary party will be planned soon. This establishment is open every day, 11:30 a.m. to

2:00 a.m..