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'Food Network' alum Adam Goldgell to helm gastropub S.T.A.G.S. Tap House in Huntington

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By Erica Marcus



Adam Goldgell, who was on Food Network's "Restaurant Express," will be executive chef at S.T.A.G.S. Tap House in Huntington.

Photo Credit: Nicole Horton

Feed Me

The dish on Long Island's restaurant and food scene.

A new gastropub, S.T.A.G.S. Tap House, will take over the Huntington storefront occupied most recently by Ideal Cheese and, before that, Daisho and Dragon Gate. Executive chef Adam Goldgell, veteran LI chef and a runner-up on Food Network's "Restaurant Express" with Robert Irvine, said an April opening is planned. Goldgell, whose previous gigs include Hog House BBQ in Huntington Station, Panama Hatties in Huntington Station, Sugo in Long Beach, Reel in East Rockaway and Jason's Market in Northport, said the menu would be "small-plates, gastropub-ish," with small dishes starting at \$7 and mains ranging from \$15 to \$22. Expect fried oysters with hard-cider syrup and walnuts; smoked-trout spread with house pickles; salad of baked apple, avocado and beet; duck hash with sunny-side-up Raleigh's Poultry Farm eggs; house-ground burgers; beef-pork-venison stroganoff with egg noodles; plus whole ducks, chicken and fish to share. There will be more than 30 microbrews on tap.

S.T.A.G.S. is owned by partners Joe Forgione, Jeff States and Mike Garabedian; the name is an acronym of their children's names. Goldgell said of his new bosses, "Once they said OK to me putting schmaltz [rendered chicken fat] and homemade black bread on the table, I knew I found a spot."