



*McCarty's
Gallery
Restaurant*

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*photos by fagan
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State-of-the-art dining is what one may expect at the *Gallery Restaurant*. Just as the McCarty Pottery Barn is a well-kept secret, so too is their dining offering, which was established by Lee McCarty to give his pottery shoppers a place to enjoy lunch. With a population of approximately 600, feasting options in Merigold, Mississippi are limited, but McCarty has created a rare eating experience in the quaint little village.

The McCarty reputation has once again preceded them. Word of mouth has educated people about the restaurant's existence as it has the Pottery Barn, and likewise, there is no signage to verify that one has arrived. A collection of bamboo and a cypress fence on Sunflower Street is a clue that Lee McCarty has struck again! Before entering the distinctive restaurant, one walks on a lovely old-brick sidewalk through a lush garden dressed for outdoor dining, which is handsomely highlighted with impressive decorative pieces of McCarty pottery.



The restaurant itself is yet another example of the sophisticated simplicity that is the hallmark of Lee McCarty's exceptional style. His personality and exquisite taste infuses every room, and in addition to many specimens of his own art, there is one example



after another of his wide reaching interests and his love of art from all around the region and the world. Unusual pieces of furniture accent the rooms, and artful arrangements adorn each one, including atop the grand piano that sits at one end of the main dining room.

“New York cuisine served with cornbread and iced tea”

is how McCarty describes the dining experience, and indeed that is what diners may expect. The “simple but elegant” meal is of course served on the “simple but elegant” McCarty pottery, which is beautifully set on each lovely table and complete with fresh flowers. Guests are immediately served a small bowl of vegetable gumbo and mini cornbread muffins, cheese muffins and creamy, sweet butter, and are invited to have a Bloody Mary or something else from the bar, or an iced tea or other soft drink.

The menu is limited and seasonal, with a summer offering of chicken salad or chicken crepes, (sometimes seafood crepes) served with two side vegetables. One of the vegetable choices is a fabulous stewed tomato casserole called Merigold Tomatoes, not to be missed! Dessert is a choice of chocolate cobbler or caramel cobbler, or a “little bit of both,” served with homemade vanilla ice cream and delicious coffee.

One may or may not see McCarty at the restaurant, but his unique presence is clearly evident on all fronts. There is nothing “cutesy” or pedestrian about this operation, but is rather the clever sharing of a piece of Lee McCarty’s soul.

See *the post on McCarty Pottery* and visit www.mccartypottery.com

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