

Taste of America

Caleb's American Kitchen draws inspiration from across the U.S.

By **CRISSA SHOEMAKER DEBREE**
STAFF WRITER

The menu at the new Caleb's American Kitchen in Buckingham takes diners on a culinary tour of the United States, from New England lobster rolls to fish tacos with a Santa Cruz inspiration.

Owner Caleb Lentchner calls it "new American cuisine."

"I'm representing dishes from all different regions of America," Lentchner said. "I'm really embracing all different American cuisines. And as important, I'm taking a realistic approach to farm to table. What I can't do local, I'm doing regional. What I can't do regional, I'm doing American. I'm showing off that American products are great."

That means using products like greens grown at Buckingham's Blue Moon Acres, chicken from Lancaster County, prosciutto from Iowa and olive oil from California.

"I'm really embracing that, in America, we can have everything we need," he said.

Lentchner, who studied culinary arts and restaurant management at Johnson & Wales and Florida International universities, moved to Bucks County more than eight years ago after spending 15 years working at restaurants in New York City.

Shortly after arriving in Bucks, he met restaurateur Marsha Brown, who hired him as the general manager and executive chef of her self-titled Creole restaurant in New Hope.

"It was the best eight years of my life," said Lentchner, 44, who lives with his family in Carversville. "I loved it. I loved the passion that she brings. I really was very excited about everything I was able to accomplish and do at that restaurant. But eventually, you've gotta do for yourself."

Brown said she and Lentchner grew close over their years working together.

"When you're in this business, it gets in your blood," Brown said. "His dream was always to have his own place. Not only am I happy for him, I'll be one of his guests. He's a very special person. I'm really, really happy for him."



Caleb Lentchner, the long-time executive chef for Marsha Brown's Creole restaurant in New Hope, has opened his own place called Caleb's American Kitchen in Buckingham.

Lentchner purchased his restaurant, formerly Waterlilies, in May. He kept the name and menu while he completed renovations and slowly introduced new dishes. The restaurant reopened as Caleb's earlier this month.

Caleb's serves breakfast, lunch and dinner. Menu items range from cornmeal Johnny cakes — one of many gluten-free items that are available — and salads, to "artisan" burgers and steaks. There's also a children's menu.

"I want to be a place where you feel very comfortable coming on Tuesday for a burger, and then coming back on Saturday for your anniversary," Lentchner said. "I want to be that place where you can come for breakfast and say, 'This bananas foster French toast is incredible, let's try them out for dinner.'"

Crissa Shoemaker DeBree:
215- 345-3186;
email: cshoemaker@calkins.com
Twitter: @bucksmonthbiz



Caleb's serves breakfast, lunch and dinner Tuesday through Sunday.

If You Go Caleb's American Kitchen is located at 5738 Route 202 in Buckingham, just south of Peddler's Village. The restaurant serves breakfast daily from 8 a.m. to 11:30 a.m., lunch daily from 11:30 a.m. to 3 p.m. and dinner from 5 to 10 p.m. Tuesday through Sunday. For more information, call 215-794-8588 or visit calebsamericankitchen.com.