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Jack and benny's old north diner

Slide image to compare For nearly 25 years, Jack & Benny's has served as a University District staple. The greasy spoon and its all-day breakfast menu draw diners from Ohio State University and beyond. The name Jack & Benny's goes back even further. In 1954, Jack Sher and Benny Klein opened Columbus' first Jack & Benny's diner downtown in Broad and High streets. Klein then opened another restaurant at the intersection, Benny Klein's Charcoal Steak House, three years later. A tunnel - plus a continuous conveyor belt washing up - connected to the two restaurants. Enter Geno Garcia Sr Sher and Klein hired Garcia after he came to Columbus in 1970, allowing Garcia to learn the ins and outs of the restaurant industry. So when Garcia opened his own restaurant in the Old North area on campus in 1994, he named his diner Jack & Benny's in honor of the two restauranteurs and their namesake eatery. Garcia has since retired and passed on the diner on his son and daughter-in-law, having opened two more Jack & Benny's locations in the last five years - one at Ohio State Airport and another in the nearly same downtown spot where Sher and Klein ran their restaurant. But back to the 50s. Five years after Columbus' first Jack & Benny opened downtown, the black-and-white above was taken on the corner of Hudson and High streets - the future home of Garcia's Jack & Benny's. In 1959, people could still find food at this intersection, even if it was more sweet treats than meals. A convenience store, Hudson-High Sundries, sold soft drinks, hand-packaged ice cream and more in this room. Hudson-High Sundries is long gone, but the structure it once called home remains. As the part of the High Street that runs through campus receives a commercial makeover, Jack & Benny's and Old English-style structure it occupies stand as a reminder of the seasons Columbus has seen. -Emily Thompson Columbus in Photographs Preview Next time, explore Columbus' history through photographs. Watch at 8.30pm Thursday July 19th and noon Sunday July 22 on WOSU TV! July 28, 2017 in Uncategorized | No comments July 28, 2017 in Uncategorized | No comment from the Gary Seman Jr. Columbus Dispatch • Monday August 15, 2016 11:13 Jack & Benny's Downtown Diner has brought his signature Gut Buster Downtown. A stack consisting of hash browns, a potato pancake, bacon, ham, eggs, a sausage patty and cheese, sausage gravy and comes with toast for good measure. These were all inspired by Ohio State students - hangover food, basically, said Geno Garcia, a partner at the recent Jack & Benny's, located at 12 E. Broad St., on the northeast corner of Broad and High streets. Garcia and his wife, Hilda, baptized third restaurant earlier this month. It joins Jack & Benny's at 2563 N. High St. in the OSU area and Jack & Benny's Barnstormer Diner at OSU's airport, 2160 W. Case Rd., which among other things offers Gut Buster, which offers breakfast and lunch-oriented fare, among other things. It was a long time coming - 17 months from the time they looked at the room to the opening date, he said. They took possession in September and planned to open in November. But installing a new hood system and the inspections that followed led to one delay after another. Garcia likes the finished product, though: a cozy, no-nonsense diner with modest prices, classic drop coffee, freshly squeezed orange juice, nearly 30 omelettes and several lunch options, including salads, sandwiches and wraps. Breakfast is served throughout the day. And there are plenty of options easier than Gut Buster. Only a few plates exceed \$10. And there's a lot of history in the name, with the original Jack & Benny's opening Downtown, in almost the same place, 60 years ago by Jack Sher and Benny Klein, who also owned a steakhouse in the area. A young Geno Garcia Sr. arrived in Columbus in 1970, where he worked for the two entrepreneurs in almost every capacity in the restaurant industry. In 1994, the elder Garcia opened the campus area of Jack & Benny's as a tribute to the two men. The younger Garcia, meanwhile, had plans beyond the restaurant business. He got his degree in aviation management from Ohio State University and was a commercial pilot for a few years, but he abhorred the schedule. The restaurant's life asked him to return. It was just the way we grew up, he said. I didn't expect to do it for the rest of my life. His father and mother, Rosa, retired, and the younger Garcia and his wife took over Jack & Benny's and opened OSU Airport in 2013. So far, Jack & Benny's is closed between 2 am and 10 pm daily. The plan is to have a 24-hour diner, but that won't happen until September, Garcia said. As far as supporting a 24-hour diner, Columbus is at that time, he said. It's a good time, a 'build it and they'll come' kind of thing. For more information, call 614-745-2313. August 17, 2016 in Uncategorized | No comments Look who stopped in recently for some Huevos Rancheros! 12 March 2012 in Unegorised | No comments May 17, 2011 in Uncategorized | No comment Once again, Jack & Benny's Diner was nominated for Best Breakfast by the weekly newspaper Columbus Alive. 40 mg aspirin total = width =300 height = 300> Be sure to vote today! Thanks to designate us as the best breakfast breakfast City! The daring can order belly-whopping breakfast Thursday, February 5, 2009 3:16 PM By Nick Chordas COLUMBUS DISPATCH To anyone who has never eaten breakfast at Jack & Benny's, south of the Clintonville neighborhood, I can ask only this: You think you know better than Captain Lou Albano? I sat under a signed photo of the former professional wrestler - who seems to have eaten a few gravy-laden plates in his day - on a recent Sunday morning visit to the restaurant, on N. High and Hudson streets. Captain Lou shared the wall next to my booth with others who stopped by the unconsciously retro restaurant when it opened in the mid-1990s - including Arnold Schwarzenegger, college-football commentator Lee Corso and former TV personality Fritz Nite Owl Peerenboom. Take it, Sardi's. But slapdash décor - which also features vintage arcade games (Ms. Pac-Man and Galaga), a dessert case filled with bubble-heads by Ohio State athletes instead of pies and a 1950s-style counter with padded stools - is just one reason to visit. There is also the not so small issue of breakfast. Stomach-expanding favorites include Gut Buster (hash browns, a potato pancake, bacon, ham, eggs, sausage and cheese topped with country gravy); 40 furosemide mg and Buckeye Pancake (with chocolate and peanut butter chips). Also recommended: huevos rancheros and one of 23 types of three-egg omelettes. I considered Gut Buster, figured I'd like to avoid a mid-afternoon nap and settled on the Chorizo Scramble (spicy sausage, onion, green pepper and two eggs). My friend ordered a ham-cheese - and egg sandwich with a side of hash browns. We also decided to split a Buckeye Pancake. Add two coffees and an orange juice, and the bill amounted to \$22.50 - not bad for what amounted to three breakfasts. And yes, I ended up needing a nap, anyway. We don't necessarily want to be a 'greasy spoon' so much as a breakfast alternative, co-owner Iggy Garcia said. We try not to use too much butter, for example. Garcia started the restaurant with his father, Genaro, who called it the long-closed Jack & Benny's on Broad and High streets - where Genaro only worked after arriving in the United States from Peru. My father wanted to continue the name, Iggy said. Jack & Benny's serves breakfast all day, and after 11:00 weekdays lunch is served - including hamburgers, jumbo hot dogs and grilled cheese sandwiches. Weekends can be busy, so expect a wait - especially as bleary-eyed college students and well-dressed churchgoers converge in the narrow dining area. Jack & Benny's has another room, with a long table, for bigger parties. Otherwise groups of more than four face the possibility of splitting. We sat immediately at 11am but passed a dozen patiently waiting diners on their way out at 11:45. Staff hurry patrons along (on the contrary, our server stopped by three times to offer coffee refills), but lucky eaters should be aware of not dallying when a line forms. Call it not-so-greasy-spoon etiquette - and remember that Captain Lou looks. nchordas@dispatch.com May 24, 2009 in J&B's reviews | No comments Jack & Benny's, Breakfast served all dayRemissioned by veneerpa in August 31st, 2008 Breakfast at Jack & Benny's Since Ohio State hadn't officially started classes yet (and won't do so for at least another three weeks), I decided to give Jack & Benny's a try. Located 35 actonel mg on the corner of Hudson and High Streets, I hadn't been to Jack & Benny's in quite some time. Despite the heavy road construction on the High Street and the uncertainty of where to park (having been towed on campus once before making me a little gun-shy), we finally found ourselves waiting in line for a table at the landmark diner. I quickly learned that you write your name and the number in your party on a list right inside the door. From there, you can either choose to wait outside or in the adjacent waiting area on the right. By the way, if you're wondering about the headline, this should explain it: Breakfast is served all day So if you go there after 3pm, pack a sandwich cause they are not open despite what da signs sayz. And the waiting list was long, as there were at least a dozen parties in front of us. Quite a few people jumped and we sat faster than we would have been. By the way, the waiting list is also for counter/bar seats as well. We were still waiting well 45 minutes. Denver Omelette at Jack & Benny's I gave the Denver Omelet a sample, which was sausage, tomatoes, green pepper and onion, as far as I remember. It was tasty, nothing fancy, but reliable. We were served shortly after we ordered and the waitress was friendly. The coffee was good, but maybe bordering on a little exaggerated. After we sat, they got us in and out pretty quickly. I'm not sure if it was worth the wait. You may be better off visiting on a weekday, especially when all the students are back in town. Eggs and toast waiting for corned beef hash I also tried a side of corned beef hash - it was definitely a bit exaggerated. I'm not sure there are too many other breakfast spots on campus, and this may explain the high demand for seating beyond the huge emphasis on Buckeye décor. Jack & Benny's 2563 N High St Columbus, OH 43202 (614) 263-0242 24. No comments Hi, I'd like to take a moment and share some reviews about J&B's. Geno Homestyle dining popular in C-bus Jackie Nash Ohio State students enjoy eating out. There are many eateries near campus to choose from, but most restaurants offer a small menu and a dining experience a step away from fast food. Many OSU students have tried near campus serving homemade food in a friendly mother and pop atmosphere. Jack & Benny's A popular place for students to eat, on Hudson and North High streets, is Jack & Benny's. Jack & Benny's is known for its large breakfast menu and old-fashioned 30 mg paroxetine cuisine. The restaurant serves a variety of pancakes, omelettes and breakfast sandwiches. We serve 'comfort food', food that just makes you feel good, and students love it, said Liberty Garcia, a server at Jack & Benny's whose family owns the restaurant. The most popular breakfast meal is Gut Buster, which has hash browns, potato pancakes, bacon, ham, eggs, sausage and toast. Garcia said. A newer item on the menu is the Farmer Boy omelette, a huge omelette filled with ham, bacon, sausage, hash browns and tomatoes. Students come to the restaurant on a regular basis. We know a lot of people by name, Garcia said. The inside of the small restaurant has an old-fashioned décor. The seating consists of 1950s-style booths and a long bar. Two years ago, the restaurant added another room for extra seating, Garcia said. The walls of the restaurant are engulged in historical images from American pop culture and OSU sporting events. Jack & Benny's has been around for 13 years and has stayed with the Garcia family. 24 May 2009 in J&B's reviews | No comments comments

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