



Crunch on a BLT salad at the new Brew HaHa! on Delaware Avenue in downtown Wilmington.

PHOTOS BY JESSICA BRATTON

# Supremely satisfying sandwiches, soups and salads at Brew HaHa!

Some places are such a part of the Delaware landscape that we don't write about them very often, assuming that everyone frequents them like we do.

Brew HaHa! is one of those places. But after unwrapping a sandwich at my desk with turkey, brie, granny smith apples, tomatoes, lettuce and fig spread on a sourdough baguette (\$7.50), at least three people walked by and asked where I got such a delicious-looking sandwich. Even our resident vegetarian was ogling my lunch. That's when we realized it was time to make a formal visit to Brew HaHa!.

One cold afternoon last week, we braved the gusty winds and stopped into their newest location, at 220 Delaware Ave. in downtown Wilmington. The space feels new, slightly sleeker and more urban than some of the other Brew HaHa! locations. The menu, however, is the same at all of the Brew HaHAs.

Thanks to the frigid weather, three of us started our meal off with soup (\$4.50). There were three soups available (while the menus are the same at all the locations, the soups can vary at each spot each

day), and we sampled all of them.

The tomato and garden vegetable soup was exactly what the name says — a base of tomato soup that was loaded with veggies like zucchini, wax beans, carrots, green beans and squash. It was hearty and felt good and healthy. The beef and barley was also packed with chunks of vegetables, but the clear winner was a rich cream of broccoli soup. The soup was thick, packed with broccoli flavor and not overly salty. There were several good-sized broccoli florets in the soup that still had some texture to them, which was much appreciated because there is nothing worse than mushy broccoli.

A sandwich with ham and brie (\$7.25) came on a crusty sourdough baguette with crispy lettuce and a honey mustard that was more mustard than honey, and gave the sandwich a nice kick.

That sandwich was made in record time, (as were all our sandwiches) by one of the friendliest, most efficient teams of baristas we've seen in a long time.

Dill horseradish mustard gave pizzazz to the roast beef sandwich (\$7.25), which came with provolone, lettuce and tomato on a hearty multigrain baguette. The hummus on the hummus sandwich (\$6.95), which one diner got on a spinach wrap, was filled with well-balanced hummus — not too garticky, not too lemony, not too much tahini — as well as fresh cucumbers, red peppers, tomatoes and lettuce.

That freshness continued in the BLT salad (\$6.95), a bed of romaine topped with lunchmeat turkey, crispy bacon, red peppers, cukes and tomatoes with a side of ranch dressing.

Our coffees were delicious, as we expected them to be from a business built on brews, with nine different locations in Delaware. A favorite was the classic Brew HaHa! latte, with mocha, raspberry syrup and whipped cream.

The indulgent desserts (75 cents to \$1.95) like the toffee blondie and coffee cake were a sweet ending to a consistently good meal.

Hours: 6:30 a.m.-5 p.m.

Cuisine  
Sandwiches

Dress Code  
Casual

Prices  
coffee: \$1.70-\$4.75  
sandwiches: \$6.95-\$7.50  
desserts: \$.75-\$1.95

Payment  
 MC  Visa  
 AmEx  Discover

### What you need to know

- Brunch
- Lunch
- Dinner
- Late-night eats
- Small plates
- Dine at the bar
- Romantic
- Good for kids
- Good for groups
- Open for parties
- Good wine list
- Cool cocktails
- Open seven days
- Jeans are OK
- Outdoor seating
- Accessible
- Dessert menu
- Veggie friendly
- Make reservations
- Takeout

### INSIDER TIPS

#### Other locations, other hours

Each Brew HaHa! location has its own hours. Find a list of all nine locations online at their website. Each individual location also has a different soup selection each day.



Manager Allison McKenney at Brew HaHa!