

## Broadview Heights Historical Business Spotlight: The Ramble Inn



If you know Broadview Heights, you know The Ramble Inn and know it has a very unique history. But did you also know it is one of the oldest establishments in the City? Recently Ed Walsh, was kind enough to share his story about how he came to be the new owner of the Ramble Inn with Economic Development Director Kristina Sorensen. Supplemented by official City Historian, Don Faulhaber, together the three were able to trace a new-found history and appreciation of the redeveloped business.

**Q:** Ed, I remember when The Ramble Inn was falling down and was condemned. Then, one day, it was fixed up and ready for business again! How did you come into acquaintance with the property?



*Ed Walsh, owner of The Ramble Inn, and City of Broadview Heights Historian Don Faulhaber*

**A, E:** I moved to Broadview Heights 10 years ago, and I didn't know anyone. I owned several bars in Brooklyn, and coming home I used to drive down State Road. One day, for whatever reason, I decided to change my drive home and came up Broadview Road, and this place caught my eye. At the time it was falling down and had a sign on the door that it was being condemned. The realtor's sign was just laying in the grass! I called him up and he told me that the prior owner was in her 80s, lived in Rocky River, could not take care of the property anymore. Unfortunately, the prior owners actions and lack of caring for The Ramble Inn gave it a bad reputation. I talked with some of the people at the City and got together with the neighboring businesses to explain my vision to them.

I also had to work with the County to get the property out of condemnation and, of course, had to work with the prior owner to purchase the property.

Once I was able to purchase the property in 2010, I spent the next 6-8 months working to redevelop it. I am a union electrician, so with my background, it was my project. I got to know all of my neighbors and really become part of the community. I have a good friend in the man who runs the Marathon Station, Tracy & Frank Rendina at Harlequin Design next door, the lady at Joann's Donuts, and the barber across the street, Carlo. It's a great community – you can't beat it. You really can't. I also had a great experience during the redevelopment process with the City – from the Mayor, the Law Director, Economic Development, right through to the Building Department. In the other places that I've owned businesses I've never had a community feeling like I have here.



*The Ramble Inn, circa 1953, as a local burger joint, had one of the first drive-thru windows in Ohio*

Then, sometime in the late 1960s the facility began to serve liquor and became more of a bar. Betty Wilson eventually purchased the property and took over running The Ramble Inn. This used to be the local place people came to gather socially and do business after meetings. In the mid to late 1960s, when Pipers III opened across the street, there was a more formal dining option that became available to residents. The prior owner ran the property until Ed purchased it in 2010 and completely refaced it.

**A, E:** Do you see these glass block windows (at the end of the bar base)? I salvaged them from the original front of the property.

**Q:** Ed, what did you find in here when you went to remodel it?

**A, E:** Lots of beer cans! I think the prior owner used to perhaps stay here sometimes – there was a space in the back with a bed, a shower, a small kitchen. There was a lot of old bar equipment, a large griddle, the old pool table, and yes, out back was a stable. Apparently, the prior owner kept both a horse and a donkey here out behind the building.

**A, D:** Yes, that is correct! I heard that too!

**Q:** I think it's very mindful when a property is redeveloped, especially when it has a historic past within the City, as the Ramble Inn does in our relatively young community. Don, what do you remember about the early days of the Ramble Inn?

**A, D:** It was built by Ron Breune and Phil Kwiatkowski, in 1953. At that time, the Ramble Inn was a burger joint. It was actually the first ever drive-thru restaurant in Ohio! In the photos of it from circa 1950s, you can see the original drive-up windows. I used to come here after school and hang out with my friends back in the 1950s. There was a large dining area in the front and there was no bar on the inside.



*The old front windows of The Ramble Inn were repurposed into the new bar design*

**Q:** Ed, I was never in the Ramble Inn before you owned it but, it's very comfortable in here.

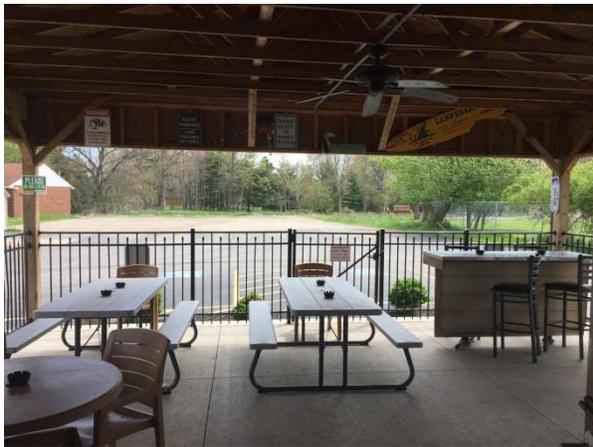
**A:** Yes, I had designs drawn up when I originally purchased the property to make the exterior look like a log cabin, with tall peaks for the roof. I was going to call it the Cabin Inn Saloon. Unfortunately, those architectural plans were not approved for the exterior. However, I still kept that theme on the inside of the building; it's a little rustic. Don't let the Western theme fool you though – there's no fighting in here, no acting up! I also built a brand new patio on the back. It's a great place to hang out on a nice night.

**Q:** I hear you are famous for your burgers. And the tacos, which are also legendary on the local scene! What other kinds of food do you serve up?

The food is made fresh here, every day. There is a full service bar and kitchen. The Ramble Inn is open seven days a week. We have good wings, burgers, real gyros, and yes, tacos. I will give you a menu to share with folks who might be hungry!



*The current interior of The Ramble Inn*



*The new patio at The Ramble Inn*

**Q:** Ed, did you consider it risky at all to redevelop this property?

**A, E:** Not at first. My construction background, experience at successfully running bars and the community made me confident in my business plan. In fact, at first, business was fantastic. Shortly after The Ramble Inn was opened, Broadview Road was down to one road for repairs. During that time I was a little scared. Now, even with the Avery Road bridge repairs, the business is established enough it's doing great!

**Q:** Ed, do you have regulars who come in here frequently, who are long time Ramble Inn die-hards?

**A, E:** Yes, I do actually! There is one man, a regular, who has lived here his whole life. He's told me many stories about this place but I always wondered if they were true! I also get a lot of local clients who come in, who might be new to the area and are looking to make friends or learn about the community. Myself, my staff and my patrons - we all try to help one another.

**Q:** Ed, you said you own two other bars? How did you decide to get into real estate and business development?



*The Ramble Inn shortly before redevelopment, 2010*



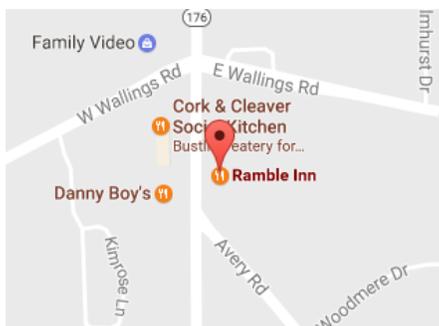
*The Ramble Inn as it looks today*

**A, E:** Yes, besides the Ramble Inn, I own both the Ice House in Brooklyn (which I've since sold) and both the Werk Bar & Grill in Brooklyn and the #1 Lounge in Parma.

I wasn't that excited anymore about being an electrician. So I decided to make a purchase of the Ice House and the place quadrupled in business! Next thing I knew I wound up buying the gas station next door to it, expanded it, and the entire corner was mine. I have since bought other bars, and I have learned how to run them well. Buying the Ramble Inn was an accident – I didn't need the money or job, I just liked the community.

**Q:** Ed, when you reopened, did you have to do anything to change perception?

**A, E:** I did some local advertising a little bit, but, the business was immediately really successful with the locals. I think that this was a neighborhood bar back in its heyday and now it's seeing a resurgence. It's a place that seems really nostalgic to Broadview Heights and that's the kind of clientele I'm glad to serve.



### **Come on in, The Ramble Inn:**

8151 Broadview Road  
Broadview Heights, Ohio 44147

440-627-6440

And for those who are hungry.....The menu at The Ramble Inn:

**THE RAMBLE INN**  
BROADVIEW HEIGHTS, OHIO

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**STARTERS**

<p><b>WINGS \$8.50 per dozen / \$9.50 to go</b> Atomic, Hot, Cajun, Teriyaki, BBQ, Honey BBQ, Honey Mustard, Garlic Butter, 7 Pepper, Ramble Rub, Spicy Garlic Parmesan, Garlic Parmesan, Buffalo Ranch, Buffalo Blue, Mild and Sweet n Sour. Extra sauce, Ranch or Bleu cheese .50 Celery with Ranch or Bleu cheese \$1.50</p> <p><b>CHICKEN TENDERS \$5.50</b> Choice of any wing sauce on the side or tossed</p> <p><b>ONION RINGS \$3.50</b></p> <p><b>CAJUN FRIES \$3.50</b> Served with sour cream</p> <p><b>MAMA BELARDOS FRIES \$3.00</b> Fresh cut fries with malt vinegar and Sea Salt</p> <p><b>RAMBOLA FRIES \$3.50</b> Fresh cut fries with Rosemary &amp; Sea Salt</p> <p><b>PILE O' FRIES \$3.00</b> Fresh cut or seasoned curly</p>	<p><b>LOADED NACHOS \$7.00</b> Restaurant style tortilla chips, taco meat, jalapenos, black olives, tomatoes, Cheddar cheese, sour cream and salsa Half Order \$3.50</p> <p><b>JALAPENO POPPERS \$4.50</b> Cream cheese</p> <p><b>BREADED MUSHROOMS \$4.50</b></p> <p><b>QUESADILLA \$5.50</b> Jack and Cheddar cheese, onion, tomato, black olives and a side of sour cream and salsa Add chicken \$1.00 Extra cheese \$1.00</p> <p><b>SOFT PRETZELS (3) \$3.50</b> Served with our Cheddar salsa dipping sauce</p> <p><b>MINI BURGERS (3) \$4.50</b> Sliders with pickle, onion, ketchup and mustard</p> <p><b>MOZZARELLA STICKS \$4.50</b></p> <p><b>BROCCOLI BITES \$5.50</b></p>
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**SALADS**

<p><b>RAMBLE ITALIANO \$4.00</b> Lettuce, pepperoni, onion, tomato, black olives, mild pepper rings and Provolone</p> <p><b>CHICKEN BLT SALAD \$7.00</b> Grilled or breaded chicken breast, lettuce, tomato, bacon and Cheddar cheese</p>	<p><b>SIDE SALAD \$3.00</b> Lettuce, tomato, onion and Cheddar cheese</p> <p><b>DRESSINGS</b> Italian, Light Italian, Bleu Cheese, Ranch and Balsamic Vinaigrette</p>
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**SPECIALTIES**

<p><b>PUFFY TACO \$2.00</b> A deep fried flour tortilla stuffed with seasoned beef, lettuce, tomato, cheese and sour cream Add jalapenos to make it hot</p>	<p><b>AUTHENTIC GREEK GYRO \$5.50</b> Hand-carved here and served on a toasted pita with lettuce, onion, tomato and tzatziki sauce</p>
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Consuming raw or undercooked meat, poultry, seafood and egg products may increase your risk of foodborne illness.

**SANDWICHES**

Our sandwiches are served with your choice of fresh cut fries, seasoned curly fries, onion rings, chips or add a side salad for \$2.50.

<p><b>GRILLED CHICKEN BREAST \$6.50</b> Topped with lettuce, tomato and mayo Add cheese .50</p> <p><b>BREADED CHICKEN BREAST \$6.50</b> Topped with lettuce, tomato and mayo Add cheese .50</p> <p><b>CHICKEN CORDON BLEU \$7.50</b> Breaded chicken breast with ham, Swiss and mayo</p> <p><b>CAJUN CHICKEN SANDWICH \$7.50</b> Breaded or grilled chicken breast tossed in Cajun sauce, with Pepper Jack cheese and a side of Bleu cheese</p>	<p><b>BUFFALO CHICKEN SANDWICH \$7.50</b> Crispy chicken patty dipped in our hot wing sauce, Jalapenos &amp; White American</p> <p><b>CHICKEN PARMESAN SANDWICH \$7.00</b> Breaded chicken breast with Provolone and marinara</p> <p><b>ITALIAN HOGIE \$7.50</b> Salami, pepperoni, ham, mild peppers, red onion, Provolone, lettuce, mayo and dressing - served hot or cold</p> <p><b>BREADED COD LOIN SANDWICH \$7.50</b> Topped with American cheese and tarter sauce</p>
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**RAMBLE INN BURGERS**

Our 1/2 pound burgers are served with your choice of fresh cut fries, seasoned curly fries, onion rings, chips or add a side salad for \$2.50.

<p><b>RAMBLE BURGER \$6.50</b> Lettuce, tomato, onion and pickles Add cheese .50</p> <p><b>BLEUISIANNA \$7.50</b> Blackened burger, creamy Bleu cheese with Pepper Jack cheese and Frank's Red hot sauce</p> <p><b>ATTY MELT \$7.50</b> Swiss and American cheese, sautéed onions on deli rye</p> <p><b>MUSHROOM BURGER \$7.50</b> Swiss cheese, sautéed mushrooms and onions</p>	<p><b>BACON EGG &amp; CHEESE BURGER \$8.00</b> A fresh fried egg, bacon and your choice of cheese</p> <p><b>JALAPENO BURGER \$7.50</b> Our burger topped with Jalapenos &amp; Creamy Cheddar</p> <p><b>ROAMIN' BURGER \$8.00</b> Lettuce, tomato, onion, White American cheese, salami, mayo &amp; dressing</p> <p><b>THE FIST-FULL O'BURGER \$8.00</b> Our burger topped with onion rings, American cheese and barbeque sauce</p>
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**REMEMBER TO ASK ABOUT OUR SEASONAL SOUPS & CHILI!**

Stop in to see our daily and nightly specials and home made lunch specials!