

Madison's Jenny Lynd's Pizza Left Our Reviewer Wanting More

By Brian Goodell, Freelance Journalist Monday, January 25, 2021



Madison's Jenny Lynd's Pizza left our reviewer wanting more.

There is so much more I want to try from Jenny Lynd's Pizza in Madison.

Last week, I reviewed [RPK](#) in Sperryville and it seemed only right to try the pizza to the south as well. It's just that Jenny Lynd's has a LOT more than pizza on their menu.

SLIDESHOW: Jenny Lynd's Pizza. MadRapp photos by Celia Goodell.



The restaurant is not specifically named after opera singer Jenny Lind, the "Swedish Nightingale" who toured the USA at P.T. Barnum's request during the mid 1800's. Rather, the moniker was created from a combination of the town of Jenny Lind, California, and Jenny Lynn, one of the family dogs in owner Crystal Garrett's history.

For such a small place, I never expected such an extensive menu. Besides pizza, Jenny Lynd's offers salads, pasta, calzones and Stromboli, traditional subs, and even so-called "pizza subs."

What is a "pizza sub," you may ask? It's a sub sandwich where the "bun" is actually a cheese pizza wrapped around the fillings, but I digress.

I haven't even mentioned all the appetizers, sides, desserts, or kid's menu. Whew!

So where to begin?

Well, with the pizza, of course. It is Jenny Lynd's Pizza, after all.

I went to the specialty pizza selections and chose a medium Meat Lovers (\$11.95) with pepperoni, sausage, ham, and bacon. I also added an order of BBQ wings with bleu cheese dressing (\$6.95).

My wife was initially eying the Cobb salad but went off script and ordered a Stromboli instead. She generally leans more vegetarian and Jenny Lynd's certainly has no lack of choices in that area, but the Philly-style steak and cheese with peppers and onions was what she wanted that evening.

On spur of the moment, I also threw in a gluten free brownie (\$3) but would have gone with the New York-style cheesecake (\$3) if I had taken the time to read the words "house made espresso glaze" on the website.

Jenny Lynd's has been very proactive in the fight against COVID 19 and does currently offer very limited and very socially distanced indoor dining, but also does curbside and takeout. "Whatever you're comfortable with," Garrett told me when I placed my order over the phone.

Early in the pandemic, when many household items were in short supply and indoor dining was prohibited, she opened a "pop up" shop inside where she sold items such as toilet paper and cleaning supplies that she was able to secure through her distributor.

Now, she continues to sell the "pop up" items, which occupy every other table, thus creating the distancing and adherence to the 50% capacity limit for indoor seating.

I had absolutely no issues with the process when I arrived to pick up my order. The food was ready and the counter where I paid was just inside the door.

Except for the brownie, which I was surprised to find was a packaged item, everything was fresh and delicious. Much of it was also quite messy.

The wings were smothered in sweet barbecue sauce and were so good that we cleaned every bit that we could off the bones. My wife remarked that they were good even without the dipping sauce, but also that the blue cheese dressing was better than what we often get from other restaurants.

We were eating at home, so we could lick our fingers without feeling self-conscious, but would have wanted to have wet wipes if we were dining in. I also wanted to lick the remaining sauce off the foil wrapper, but I manage to refrain.

Jenny Lynd's is really all about the pizza though, or specifically, the dough. So much so that Garrett sells premade dough balls that customers can take home and bake for themselves. She also provides reheating instructions on the website to try to insure the best experience when eating leftovers.

The Stromboli, along with the calzones and pizza subs, use the same type of dough that makes the pizza crust. We both immediately noticed how good it was and how much it added to the overall flavor.

The Steak and Cheese Stromboli elicited sounds of pleasure from my wife as she cut it in half and bit into the middle. Oozing cheese, tender steak, and flavorful veggies blended perfectly and were surprisingly reminiscent of an actual Philly.

The pizza itself was unique in the way it was put together. Again, the crust was outstanding, neither thick or thin, but flavorful and good enough that you don't want to leave any on your plate.

The toppings were generous, particularly the ham, which was diced into very small pieces. The bacon consisted of bits only, and both made it necessary to eat over my plate or be forever picking up the pieces that fell off with every bite.

There was so little sauce that my wife initially thought there wasn't any. I had to peel back some of the toppings on my slice to verify that it did, in fact, exist. Likewise, the cheese was minimal and underneath everything, thus there was nothing to hold the ham and bacon bits on.

It also seemed to be cooked less than I am accustomed to. That's not to say that it wasn't done, but there wasn't any brown bubbling cheese on top, nor were the toppings at all crispy.

Biting into it was the real surprise.

"Wow, that's good!" my wife exclaimed with her first bite. "I think I like it better with minimal sauce because you get all the other flavors."

She had a point. The meat was certainly featured, and there was so much flavor that I didn't miss the amounts of cheese or sauce that I normally expect on a pizza.

A quick perusal of some online customer reviews told me that Jenny Lynd's is very accommodating to individual tastes and will gladly leave the pizzas in the oven longer if requested. Likewise, they offer extra sauce for 25 cents.

Yes, there is so much more I want to try. I guess I'll just have to go back.

Jenny Lynd's Pizza is located near the corner of Main and Washington streets in Madison. Their phone number is (540) 948-4001. They are open Monday through Thursdays from 11 a.m. to 7 p.m. and Friday and Saturdays from 11 a.m. to 8 p.m. Online ordering available.