

FIND.
EAT. DRINK.

Boston and Cambridge
City Guide

BOSTON

ALLSTON FIND - MARKETS

SUPER 88 MARKET

"It's a Chinese market that's been around for a long time."

- Chef Ming Tsai (Blue Ginger, Wellesley)

Allston / Asian Market
1095 Commonwealth Avenue
T: 617.787.2288

EAT - RESTAURANTS

GARLIC N' LEMONS

"Cool Lebanese place. Amazing falafel and shawarma. This place is really, really good."

- Chef Ken Oringer (Clio, Uni, Toro, KO Prime, La Verdad, Boston)

Allston / Brighton / Middle Eastern
133 Harvard Avenue
T: 617.783.8100
www.garliclemons.com

EAT - SWEETS

JAPONAISE BAKERY

"They have this great dessert, Azuki Cream Buns. It's like a cream-filled croissant donut."

- Chef Ming Tsai (Blue Ginger, Wellesley)

Allston / Brighton
1032 Commonwealth Avenue
T: 617.738.7200
www.japonaisebakery.com

BACK BAY

EAT - RESTAURANTS

CLIO

"I love Ken Oringer's casual concepts and his thinking outside of the box."

- Chef Ana Sortun (Oleana, Sofra Bakery, Cambridge)

Back Bay / French
The Eliot Hotel
370 Commonwealth Avenue
T: 617.536.7200
www.cliorestaurant.com

TICO

"Michael Schlow's restaurant is Spanish, but not as traditional as Toro. Big bar and really fun. More of a scene."

- Chef Ming Tsai ((Blue Ginger, Wellesley)

Back Bay / Spanish
222 Berkeley Street
T: 617.351.0400
www.ticorestaurant.com

BEACON HILL

EAT - RESTAURANTS

SCAMPO AT THE LIBERTY HOTEL

"Scampo isn't classic yet, but Lydia's food is. Flat breads, pasta with crackling and chili flake. It's crave-able."

- Chef Jamie Bissonnette (Coppa, Toro, Boston)

Beacon Hill / Italian
215 Charles Street
T: 617.536.2100
www.scampoboston.com

BEACON HILL DRINK - WINE BARS

BIN 26

Recommended by winemaker Mattheos Argyro

(Estate Argyros)
Beacon Hill / Wine Bar
26 Charles Street
T: 617.723.5939
www.bin26.com

BROOKLINE

EAT - RESTAURANTS

SHAWARMA KING

"For chicken shawarma and hummus."

- Chef Ana Sortun (Oleana, Sofra Bakery, Cambridge)

Brookline / Middle Eastern
1383 Beacon Street
T: 617.731.6035
www.thebestshawarmaking.com

BURLINGTON

FIND - MARKETS

H MART

"It's like a Costco for Asians. It's a gigantic supermarket with everything from 70 different types of kimchee to a whole row of ramen noodles to diamond rings and mink coats. Huge display of meat, seafood and live fish that they butcher right there."

- Chef Ming Tsai (Blue Ginger, Wellesley)

Burlington / Asian Market
3 Old Concord Road
T: 781.221.4570
www.hmart.com

CHINATOWN

FIND - MARKETS

C MART

"For anything Asian."

- Chef Ken Oringer (Clio, Uni, Toro, KO Prime, La Verdad, Boston)

Chinatown / Asian Supermarket
692 Washington Street
T: 617.338.1717

EAT - RESTAURANTS

GOURMET DUMPLING HOUSE

"For the tripe tongue and tendon salad. The best choice for offal in Chinatown."

- Chef Jamie Bissonnette (Coppa, Toro, Boston)

"For their Sandong Pan Fried Dumplings, which are Taiwanese style. They are handmade to order, so it takes 15 minutes and they are just freaking delicious."

- Chef Ming Tsai (Blue Ginger, Wellesley)

Chinatown / Chinese
52 Beach Street
T: 617.338.6223
www.gourmetdumpling.com

NEW JUMBO SEAFOOD RESTAURANT

"Authentic, consistent, never lets us down."

- Chef Tony Maws (Craigie on Main, Cambridge)

Chinatown / Chinese / Seafood
5 Hudson Street
T: 617.542.2823

COPLEY SQUARE FIND - MARKETS

SIENA FARMS STAND

Recommended by Chef Ana Sortun (Oleana,

Sofra Bakery, Cambridge)
Copley Square / Vegetables
Copley Square

DOWNTOWN

EAT - RESTAURANTS

KO PRIME

"Josh Buehler is no bullshit. Straight-forward food inspires me."

- Chef Jamie Bissonnette (Coppa, Toro, Boston)

Downtown / American / Steakhouse
90 Tremont Street
T: 617.772.0202
www.koprimeboston.com

NEPTUNE OYSTER

"Get the hot lobster roll."

- Chef Mike Lata (FIG, Charleston)

Haymarket / Seafood
63 Salem Street
T: 617.742.3474
www.neptuneoyster.com

OYA

"A phenomenal dining experience. They use herbs and oils to create interesting flavor profiles. Expensive."

- Kristofor Lofgren (Bamboo Sushi, Portland)

Waterfront / Japanese / Sushi
9 East Street
T: 617.654.9900
www.oyarestaurantboston.com

DRINK - COCKTAILS

DRINK

Recommended by mixologist Jim Meehan (PDT, NY)

Waterfront / Lounge
348 Congress Street
T: 617.695.1806
www.drinkfortpoint.com

NO. 9 PARK

"Cat Silirie doesn't just put together a wine list, she creates a wine culture in a restaurant."

- Sommelier Levi Dalton

Downtown
Italian / French Influenced
9 Park Street
T: 617.742.9991
www.no9park.com

SILVERTONE BAR AND GRILL

"It's a great dive. They do have the best mac 'n' cheese in town, which is something you love at one am."

- Chef Ming Tsai (Blue Ginger, Wellesley)

Downtown / Bar
69 Bromfield Street
T: 617.338.7887
www.silvertonedowntown.com



BOSTON

EAST BOSTON EAT - RESTAURANTS

ANGELA'S CAFE

"For Mexican food."
- Chef Ana Sortun (Oleana, Sofra Bakery, Cambridge)
East Boston / Mexican
131 Lexington Street
T: 617.567.4972
www.angelascaferestaurant.com

BELLE ISLE SEAFOOD

"For the best lobster roll."
- Chef Ana Sortun (Oleana, Sofra Bakery, Cambridge)
East Boston / Seafood
1267 Saratoga Street
T: 617.567.1619
www.belleisleseafood.com

KENMORE DRINK - BARS

EASTERN STANDARD

"Close to Fenway, it's a fun, big bar. I get a draft beer or a Bloody Mary before a Red Sox game."
- Chef Ming Tsai (Blue Ginger, Wellesley)
Kenmore Square / American
528 Commonwealth Avenue
T: 617.532.9100
www.easternstandardboston.com

CITIZEN PUBLIC HOUSE AND OYSTER BAR

"We love the Fernet on tap."
- Avery and Janet Glasser (Bittermens Bitters)
"For bartender Corey Bunnewith."
- Mixologist Brooks Reitz (Jack Rudy Cocktail Company)
Fenway / Kenmore / Pub
1310 Boylston Street
T: 617.450.9000
www.citizenpub.com

NORTH END FIND - WINE SHOPS

WINE BOTTEGA

"It is mostly Italian, but they don't limit themselves, there's French, American, Austrian. It is one of those small, but super personal stores."
- Wine Director Cat Silirie (Barbara Lynch Gruppo Restaurants, Boston)
North End / Wine Store
341 Hanover Street
T: 617.227.6607
www.thewinebottega.com

SOUTH END FIND - MARKETS

MING'S SUPERMARKET

"It's just outside of Chinatown and it's phenomenal."
- Chef Ken Oringer (Clio, Uni, Toro, KO Prime, La Verdad, Boston)
South End / Asian Supermarket
102 Washington Street
T: 617.338.1588

SPECIALITY FOODS BOSTON

"They are brokers for local and seasonal farms."
- Chef Jamie Bissonnette (Coppa, Toro, Boston)
South End / Specialty Foods Wholesaler
137 Newmarket Square
T: 617.427.3200
www.specialtyfoodsoston.com

EAT - RESTAURANTS

BOSTON SPEED DOG

"For their Speed Dog."
- Chef Tony Maws (Craigie on Main)
Roxbury / Hot Dogs
42 Newmarket Square
T: 617.839.0102
www.bostonspeeddog.com

B & G OYSTERS

"For oysters."
- Chef Ana Sortun (Oleana, Sofra Bakery, Cambridge)
South End / Seafood
550 Tremont Street
T: 617.423.0550
www.bandgoysters.com

COPPA

Recommended by chef Erik Desjarlais
South End / Italian
253 Shawmut Avenue
T: 617.391.0902
www.coppaboston.com

FRANKLIN CAFE

"Down home, well prepared food, and stiff drinks made to order. Open until 1:30 am, seven days a week."
- Chef Matt Jennings (Farmstead, Providence)
American / South End
278 Shawmut Avenue
www.franklincafe.com

MENTON

Two menu options: a four-course prix-fixe and a seven-course chef's tasting.
Fort Point Channel / French/ Italian
354 Congress Street
T: 617.737.0099
www.mentonboston.com

MYERS + CHANG

"Joanne Chang is a great baker and does traditional Asian street food."
- Chef Ming Tsai (Blue Ginger, Wellesley)
South End / Vegetarian
1145 Washington Street
T: 617.542.5200
www.myersandchang.com

SOUTH END EAT - RESTAURANTS

OISHII

"For amazing Japanese food. I put it top five in the country."
- Chef Ming Tsai (Blue Ginger, Wellesley)
South End / Japanese
1166 Washington Street
T: 617.482.8868
www.oishiiiboston.com

SPORTELLLO

"I admire Barbara Lynch for her vision and energy, and Cat Silirie taught me so much about wine with food."
- Chef Ana Sortun (Oleana, Sofra Bakery, Cambridge)
Fort Point Channel / Italian
348 Congress Street
T: 617.737.1234
www.sportelloboston.com

TORO

"It's a must place. You can get such good authentic and amazing tapas."
- Chef Ming Tsai (Blue Ginger, Wellesley)
South End / Spanish
1704 Washington Street
T: 617.536.4300
www.toro-restaurant.com

DRINK - WINE BARS

THE BUTCHER SHOP

"Favorite wine bar."
- Sommelier Levi Dalton
Shawmut
Wine Bar / Butcher
552 Tremont Street
T: 617.423.4800
www.thebutchershopboston.com



CAMBRIDGE

FIND - MARKETS

FORMAGGIO KITCHEN

"One of the best cheese stores in the country."
- Cheesemonger Sergio Hernandez (Bklyn Larder, NY)
Cambridge
Cheese / Specialty Foods
244 Huron Avenue
T: 617.354.4750
www.formaggiokitchen.com

EAT - RESTAURANTS

CRAIGIE ON MAIN

"They have a cool bar program. A little off the beaten track, but everyone knows about it."
- Chef Ken Oringer (Clio, Uni, Toro, KO Prime, La Verdad, Boston)
Cambridge / Contemporary French
853 Main Street
T: 617.497.5511
www.craigieonmain.com

HUNGRY MOTHER

"Superb Southern fare and really inventive cocktails as well."
- Avery and Janet Glasser (Bittermens Bitters)
Kendall Square/Southern
233 Cardinal Medeiros Avenue
T: 617.499.0090
www.hungrymothercambridge.com

CLOVER FOOD TRUCK

"Breakfast of corn fritters, freshly baked banana & fig muffins, hearty breakfast sandwiches. Lunch of homemade Concord grape lemonade and spicy chickpea salad."
- Chef Matt Jennings (Farmstead, Providence)
Harvard Square & Various Locations
Vegetarian
7 Holyoke Street
www.cloverfoodlab.com
www.twitter.com/cloverfoodtruck

EAT - RESTAURANTS

OLEANA

"Chef Ana Sortun really captures Middle Eastern food at Oleana. It is an amazing journey through every course."
- Chef Lior Lev Sercarz (La Boite a Epice)
Cambridge / Middle Eastern
34 Hampshire Street
T: 617.661.0505
www.oleanarestaurant.com

RENDEZ-VOUS

"Chef Steve Johnson taught me everything about eating local."
- Chef Ana Sortun (Oleana, Sofra Bakery, Cambridge)
Cambridge / Mediterranean
502 Massachusetts Avenue
T: 617.576.1900
www.rendezvouscentralsquare.com

RIALTO

"The food is so well balanced and light. Feminine and delicate with assertive flavors."
- Chef Jamie Bissonnette (Coppa, Toro, Boston)
Harvard Square / Italian
1 Bennett Street
T: 617.661.5050
www.rialto-restaurant.com

SAPPORO RAMEN

"Only noodle game in town. Dirt cheap, great portions, and seasoned right."
- Chef Jamie Bissonnette (Coppa, Toro, Boston)
"It's just a little kiosk of a ramen shop with about 15 seats and only two things on the menu, gyoza and ramen. Really unbelievable, great street noodles."
- Chef Ken Oringer (Clio, Uni, Toro, KO Prime, La Verdad, Boston)
Porter Square / Japanese
1815 Massachusetts Avenue
T: 617.876.4805

EAT - SWEETS

JAPONAISE BAKERY

"They have this great dessert, Azuki Cream Buns. It's like a creamed-filled croissant donut."
- Chef Ming Tsai (Blue Ginger, Wellesley)
Allston / Brighton
1032 Commonwealth Avenue
T: 617.738.7200
www.japonaisebakery.com

DRINK - COCKTAILS

HUNGRY MOTHER

"Great drinks. One of the few bars to play with sorghum syrup."
- Avery and Janet Glasser (Bittermens Bitters)
Kendall Square / Southern
233 Cardinal Medeiros Avenue
T: 617.499.0090
www.hungrymothercambridge.com

GREEN STREET GRILL

"It's a fun place for cocktails."
- Chef Ken Oringer (Clio, Uni, Toro, KO Prime, La Verdad, Boston)
"To end the night."
- Chef Tony Maws (Craigie on Main, Cambridge)
Central Square / Lounge
280 Green Street
T: 617.876.1655
www.greenstreetgrill.com

DRINK - BAR

CHARLIE'S KITCHEN

"A green and sustainable dive bar."
- Chef Jamie Bissonnette (Coppa, Toro, Boston)
Harvard Square / American
10 Eliot Street
T: 617.492.9646
www.charlieskitchen.com

