

FEATURE

11 Cheesiest Dishes in Boston

By Scott Kearnan | November 24, 2014



From deep-dish mac 'n' cheese to fabulous fondue, here's where to find some choice, super-cheesy plates.

Queso fundido at Besito Mexican. It may be a starter, but this is one dense and hearty dish. The newly opened local outpost of the small, upscale Mexican brand features a queso fundido (\$8.95) of baked queso Chihuahua with housemade chorizo, cilantro and white onion.

Blue-cheese custard at 80 Thoreau. It's not for the faint of heart, but it's definitely for those with a heart for fromage. This Concord spot soars with a beautiful blue-cheese custard (\$13) with celery root and cranberry, for a bit of tart to complement the sharpness of the cheese.

Four-cheese fondue with lobster at Anthem Kitchen + Bar. What's better than dipping toasted ciabatta into a burbling four-cheese fondue (\$13) of cheddar, Parmesan, blue and fontina? Dipping in sweet chunks of lobster meat (\$21). We want our claws in this. Now.

Pork-belly mac 'n' cheese at Boston Chops. Chef Chris Coombs' South End steakhouse found a way to make a great thing better: add pork belly. This mac 'n' cheese (\$13) of aged Gouda is laden with pork belly, plus a side of cloth-bound cheddar.

Buffalo duck pizza with blue-cheese fondue at Gather. A cheesy pizza is a dime a dozen — but here's one worth every penny. Buffalo-style duck (\$15) is served on a flatbread with a three-cheese blend, tomato confit and pancetta. The clincher? A blue-cheese fondue for dipping.

Beer cheese soup at Lulu's Allston. Beer cheese soup is hard to get right; if it's not amateurishly boozish, the cheese comes off too sharp. But this smokin' blond beer cheese soup (\$6), made with smoked Gouda and IPA, strikes a flavorful balance that is out of this world.

Three-cheese grilled cheese at [Roxy's Gourmet Grilled Cheese](#). Boston has plenty of [great grilled cheese sandwiches](#). But here's one that is especially stuffed with gooey goodness: the three-cheese (\$5) of cheddar, Muenster and fontina.

Double cheddar frik sandwich at [Saus](#). This poutine palace serves its so-called frik sandwich (\$8), a bread bun stuffed with hand-rolled beef and pork sausage, in a variety of ways. Order it "double cheddar," and you'll find it layered with sharp cheddar slices and smothered in a signature cheddar sauce.

Cheese board at [The Salty Pig](#). There are a lot of places to find charcuterie and cheese boards, but few hit the spot like Salty Pig. This Back Bay favorite is a must-try for its always-changing assortments: from soft Belgian cow cheeses to buttery Spanish sheep or tangy Californian goat varieties. Always a surprise — but always worth pigging out.

Mac 'n' cheese at [Stephanie's on Newbury](#). This mac 'n' cheese (\$19) has been on Stephanie's menu since it opened 20 years ago, and the recipe hasn't changed a bit: a three-cheese combo of cheddar, Romano and Asiago, topped with buttery brown bread crumbs. Want more? Add prosciutto and truffle oil (\$22).

Mac 'n' cheese at [The Tip Tap Room](#). Okay, okay: one more mac 'n' cheese. This guilty pleasure (\$13) uses PBR beer cheese, crumbled Ritz crackers and actual Cheez-Its. As far as gourmet junk food goes, [it's one of our favorites](#).