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Certified Mexican and BBQ Paradise

1941 Rosebud Diner reblooms

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THIS IS "CHRONICLE" ON WCVB CHANNEL 5. ARE YOU SERIOUS WITH THIS? WANT BIG? WE'VE GOT IT. I CAN'T BITE INTO THIS THING. BABY BACK RIBS, REAL MEXICAN FARE. IT'S RECALL AUTHENTIC OR IT DOESN'T EXIST HERE. SWORDFISH, STEAKS, PUMPKIN RAVIOLI. COMFORT FOOD IN ITALY, IT'S COMFORT FOOD HERE. TRY THIS FOR DESSERT. WE'RE STICKING TO THE SUBURBS TONIGHT, WHERE PRICES ARE LOWER AND THE ATMOSPHERE IS CASUAL. BUT IN THE KITCHEN? WE CHEF IT UP. A FALL FEAST OF NEW RESTAURANTS, NEXT ON "CHRONICLE" GOOD EVENING. PUT YOURSELF IN THE SHOES OR PERHAPS THE HALT OF A LOCAL CHEF. YOU'RE READY TO OPEN YOUR OWN RESTAURANT, BUT SPACE IS SCARCE AND COMPETITION FIERCE IN BOSTON. WHAT DO YOU DO? FIND LOWER RENTS AND ENTHUSED RESIDENTS IN THE SUBURBS. TONIGHT WE'RE ROAMING THE BURBS, STAKING OUT NEW RESTAURANTS AND NOT JUST FOR THE HELL OF IT. WE'RE SEEKING THE ONES TO BEAT. WITH ALL APOLOGY TO AEROSMITH, GUAC THIS WAY. WHEN SOMERVILLE'S ICONIC YET TIRED ROSE BUD DINER CLOSED IN 2013, FEW WERE SURPRISED. BUT NOW IT BACK, BABY. OR IS IT BABYBACK, THIS BARBECUE BANANA CREAM PIE, UPSCALE REINCARNATION THE NEW KITCHEN AND BAR IS ROCKING A SWANKY MAKE OVER AND A TURBO CHARGED MENU OF ELF VAIFTED COMFORT FOOD. VERY APPROACHABLE. PEOPLE UNDERSTAND THE TERMS ON THE MENU. WE CHEF IT UP, WE'RE PASSIONATE ABOUT COOKING, WE LOVE WHAT WE DO. WE WANT TO COOK FOOD THAT PEOPLE IDENTIFY WITH. JOE IS USING A STRATEGY THAT MADE HIS OTHER DAVIS SQUARE EATERIES SUCCESSFUL. HIP ATMOSPHERE PLUS HIPSTER FOOD EQUALS HAPPY CAMPERS. FLOCKING HERE FOR DISHES LIKE GRILLED HANGER STEAK WITH BLUE CHEESE CRUMBLE, BARBECUED BACON MEATLOAF, OLD FASHIONED SOUTHERN FRIED CHICKEN. THEN THERE'S CHEF JOHN'S RUBEN RENOIR, THE TEXAS RACHEL IN A SKIRT. I WANTED TO DO SOMETHING WITH BEEF BRISKET INSTEAD OF PASTRAMI. SO WE TAKE OUR BEEF BRISKET, THE SANDWICH IS ON GRIDDLED RYE BREAD, A NACHO CHEESE SKIRT, PILED UP HIGH WITH ONIONS, COLE SLAW AND HORSERADISH SAW, IT'S A PRETTY MEFTY SANDWICH. DELFA, A NATIONALLY RANKED COMPETITIVE BARBECUER BOUGHT A SERIOUS TEXAS SMOKER FOR THIS VENTURE. HE'S LAYING SOME SERIOUS SMOKE ON EVERYTHING FROM CHICKEN WINGS WITH AGAVE NECTAR TO FALL OFF THE BONE ST. LOUIS RIBS. IT'S A HEUNTLING -- HAUNTINGLY AROMATIC FLAVOR. YOU USE SMOKE AS A SEASONING INGREDIENT. DEPENDING WHAT TYPE OF WOOD YOU USE. WHEN I THROW A PIECE OF CHERRY WOOD ON THE SMOKER, THE CHICH SMELLS LIKE CHERRY. IT'S GREAT. THE NEW ROSEBUD HAS QUICKLY BECOME A NEIGHBOR HELICOPTER, ICE TEAS AND MINT JULY EP -- JULEPS. I LIKE THE WAY THE PEOPLE INTERACT, PEOPLE LET THEIR GUARD DOWN MORE IN A CASUAL RELAXED ENVIRONMENT AND ENJOY WHAT THEY'RE HAVING. AN OFTEN HEARD FOODY LAMENT, WHY IS IT SO HARD TO FIND GREAT MEXICAN FOOD? AT BESITO AT THE BURLINGTON MAL AND CHESTNUT HILL, THEY'RE CONVINCED A MOUTHFUL OF THEIR MOLE WILL MAKE YOU SAY OLE. THE FOUNDER OF THIS LONG ISLAND CHAIN IS OBSESSED WITH CREATING REAL DEAL SOUTH OF THE BORDER CUISINE. WHAT DID YOU CREATE WITH THE MENU? AWEAUTHENTIC MEANS IT HAS TO COME FROM SOMEBODY AUTHENTIC, THAT MEANS SOMEBODY'S GRANDMOTHER SOMEWHERE. IF YOU GO TO REAL AUTHENTIC MEXICO, WHEN YOU GO INTO CENTRAL AND TOWARD THE SOUTH A LITTLE BIT YOU GET THESE REALLY OLD, OLD MEXICAN RECIPES, AND OUR WHOLE MENU IS BASED AROUND THAT. WE DON'T BELIEVE IN FUSION OR ANYTHING. IT AUTHENTIC OR IT DOESN'T EXIST HERE. YOU CAN DO THIS, ABOUT A TEASPOON, SPRINKLE IT ALL OVER. TO DEMONSTRATE THAT THEY RUN A SCRATCH KITCHEN, JOHN HAD ME ASSEMBLE MY OWN SIZZLING CARNE ASSADA STREET TACOS. WOW, I'M A PRETTY GOOD CHEF. SOON THE HEAD CHEF ISAAC WHIPPED UP A FIESTA, ENCHILADAS, CRAB CAKES, SALMON WITH PINEAPPLE PICO DEGALO. THEY MAKE IT THERE? WE COME OVER WITH A CART, WE HAVE ALL THE INGREDIENTS THERE, THE JALAPENO AND ONIONS AND TOMATO, AND WE'RE MAKING IT IN THE STONE. THE STONE PROVIDES A COARSENES TO GRIND IT TOGETHER. IF YOU DON'T DO THAT, YOU DON'T GET ROLE GUACAMOLE. THEY KNOW THEIR MARKET. PEOPLE WANT TO BE WOWED NOT JUST WITH THE FOOD BUT WITH FESTIVE DECOR. FROM THE CANDLE LIT WALLS TO EYE CATCHING ART, THEY ARE OUT TO TRANSPORT DINERS TO MEXICO. I'VE BEEN GOING TO MEXICO MY WHOLE LIFE BACK AND FORTH SINCE I WAS A TEENAGER. I'VE ALWAYS LOVED THE PEOPLE, THE CULTURE, THE FOOD AND WHEN EVER I COME HOME I MISS IT. SO I WANTED TO MAKE AN EXPERIENCE THAT WAS NICE, THAT WAS CONSIDERED A BETTER EXPERIENCE THAN WE KNOW MEXICAN TO BE. NICE HE SAID BECAUSE BESITO OFFER IS A LITTLE HELP WITH THE TERMINOLOGY. USUALLY I'M UNDER THE TABLE GOOGLING, BUT THEY ACTUALLY HAVE A GLOSSARY OF SOME OF THE TERMS THERE. AND AS A MOM, THIS PART IS GREAT, SOON AS YOU WALK WITH KIDS THEY HOOK YOU RIGHT UP WITH HIGH CHAIR AND GIVE THE KIDS BANANAS AND AVOCADO, WHICH KEEPS THEM ENTERTAINED AND YOU CAN FOCUS ON THE MENU, AND EVERYBODY IS HAPPY. CAN YOU GET THE MARGARITA WHILE THE KIDS ARE ENTERTAINED WITH THE AVOCADOS AND BANANA. EXACTLY. FRENCH ONION SOUP, DUCK CONFIT AND ITY BITTY BURGERS.