Boston's restaurant scene had a banner year in 2014, the kind of year that makes you want to blow kisses to your supermodel wife in Costa Rica on live television. Ok, maybe you don't have Gisele, but you do have a chance to eat bacon-wrapped quail, fried catfish sandwiches, and more courtesy of these 15 new Hub restaurants you may have missed while you were busy holiday-ing.
MAST' Restaurant and Drinkery

Downtown Crossing
Tucked away on Provence St, MAST' -- not a pirate-themed restaurant, it's shorthand for “master of one's craft” -- transports you to southern Italy -- again, not by pirate ship -- for gratifying Neapolitan bites. Chef Celio Pereira (Mamma Maria, Ristorante Euno) cranks out authentic Napoletana pizzas, like the Quattro Formaggi, from an imported wood-fired oven, in addition to tantalizing apps (grand salumi plate) and house-made pastas (linguine with clams). For your drinking pleasure and convenience, they'll have community bottle service: buy a bottle of scotch (or similar liquor) for the table now, and store it at the restaurant for the future. It's not just booze; it's an investment.
River Bar

Assembly Row

The Assembly Row juggernaut cannot be contained! The newest addition is River Bar from the team behind The Independent, Foundry on Elm, Saloon, and Brass Union. Chef Patrick Gilmartin (Rialto) has an elevated street food menu with eclectic choices such as chorizo Scotch quail eggs and roasted Vadouvan half-chicken with baby eggplant and yogurt. There’s an ample/approachable beer and wine list, but you need to knock back the signature cocktail, an Absinthe Frappe (what!?) with Herbsaint and Benedictine, as you admire the sweet view of the Mystic.
Kennedy's on the Square

Harvard Square
Now residing in the former home of First Printer and, before that, Herrell’s, Kennedy’s is a laid-back-yet-plush gastropub that straddles that line between traditional and untraditional with mash-up fare like hickory-infused sizzling PEI mussels and the Dunster St. Classic Burger made from a house-ground blend of short rib and sirloin. The Martini list offers these cheeky-named gems: The Monroe (honey vodka, Luxardo cherry), 109 (apple vodka), and Jackie O (tequila, Domaine de Canton, hot sauce). For nostalgia’s sake, you can still dine in the old bank vault.
Ames Street Deli

*Kendall Square*

The geniuses behind Journeyman and Backbar deliver a one-two punch in the suddenly hyper-charged Kendall Square. First up is Ames Street Deli, the extra-funky sandwich haven featuring meat and bread combos that will cause any grandparents to look at the menu quizzically (more quizzically than usual). Take the rabbit mortadella, for example, fittingly served on carrot bread, or the foie gras sammy on coconut brioche. The cocktail menu is organized by a cross-referenced *spreadsheet thing* to help you select a flavor profile and booze family. Example: Row “Bitter” + Column “Whiskey” = A&W, constructed from scotch, Cocchi, and Gran Classico.
Study

Kendall Square

Look out Mac... it's the second punch! Adjacent to Ames Street Deli, Study follows the Journeyman format with feasts in four or 13 courses at $55 and $125, respectively. Or if you insist on breaking from the confines of fixed menus, you can order à la carte with dishes like savory ink gnocchi (mango, abalone mushroom), delicate quail (bacon, madeira), and delectable monkfish (lobster roe, grapefruit). Be on the lookout for the roaming, and diabolically tempting, cheese cart.
Viale

*Central Square*

Co-owners (also childhood pals) Mark Young and Chef Greg Reeves (both vets of Green Street Grill) finally opened their first restaurant, and Central Square rejoiced. Viale, in the Rendezvous shell, serves up rustic-refined Italian eats. Opt for wood-fired fried calamari pizza (always) and/or the pumpkin ravioli bathed in aged sherry and brown butter. The wines tilt toward small organic and biodynamic growers, while the cocktails rock hard, like the 1919 with Rittenhouse 100 rye, Old Monk rum, Punt e Mes, and Benedictine.
Night Market

Harvard Square
Prepare for Asian street food below street level. Carved into the defunct Tamarind Bay's subterranean digs, Night Market keeps it simple with oh-so-satisfying bites such as daikon fries (with garlic-black bean aioli), Sichuan-spiced fried chicken wings, and toasts with pork belly and caramel or poached egg and coconut jam. As a special beverage bonus, chill out with sake and plum wine slushies or a Hitachino Nest white ale from Japan.
In case you haven’t heard, Rosebud is back in action and completely refreshed, courtesy of Davis Square dynamos John Delpha and Joe Cassinelli (Posto, Painted Burro). This friendly Southern comfort food hootenanny plucks the right banjo strings with vittles like the chicken thigh platter and the bacon-bedazzled chicken-fried catfish sandwich. In grand Southern fashion, it’s aging some moonshine cocktails for maximum effect, particularly the 38-day Vida with Del Maguey mezcal, Punt e Mes, and PF Orange curaçao.
The Tap Trailhouse

Faneuil Hall
A reboot, The Tap returns as The Tap Trailhouse, a modern gastropub peppered with Colonial-era influences. Start off with house-cured bacon and fried smelts, followed immediately by Dock Square mini oyster tacos and a plate of maple-glazed short-smoked duck breast. They're taking their beers very seriously, with 24 tap lines devoted to regional goods like Jack’s Abby Jabby Brau and Peak Organic Fresh Cut pilsner. If you can’t decide, sip a flight of four… or perhaps something from their impressive spirits and cocktails lists, or both… maybe drinking helps you make decisions.
American Fresh Taproom

Assembly Row
Slumbrew's much-anticipated American Fresh Taproom shoots straight: they pour delicious beers and serve meals that complement those beers ("Nice hops, Beer!" "Thank you, Pretzels"), all from the comfort of their year-round beer garden. They have ten draft lines with a variety of flagships (Trekker Trippel), seasonals (Attic & Eaves), exclusives (Assembly Row ale), and limiteds (Yankee Swap). Mandatory snacks include cheddar ale soup, Fluffernutter sandwiches, and their signature fresh charcuterie plate.
Modern Underground Bar

North End (Underneath Modern Pastry)
Just when you thought that Modern Pastry couldn't get any better, it went and opened a no-nonsense bar under the shop. Go Garfield-style and eat your dessert first upstairs, then head downstairs for basic beers, wines, and mixed drinks. Once those cannoli have settled, dive into Nachos Supreme, steak tacos, and sliders. End your night with the Modern Burger, 8oz. of juicy grilled Angus.
One minute you’re strolling through Libby’s Liquors, and a second later you’re in Asia aka Bao Nation. Racks of booze give way to graffitied walls and the aroma of buns and dumplings. Grab the Libby’s Bao with pork baby back ribs and Korean BBQ sauce. Also worthy: the Chinatown Bao (crispy fried duck), M.I.T. Bao (slow-cooked minced lamb), and Squid Bao (seared calamari). For toppers, live the dream with Caramel-Bacon Bao, a masterpiece with Applewood-smoked bacon and peanut brittle on a chocolate-dusted bun.
PAUL Assembly Row
With 125 years of French baking tradition under their belt, PAUL will be busting yours with melt-in-your-mouth treats and decadent café cuisine. Revel in the quiche Lorraine, mini cheese gougeres, and the PAUL Mixte, a classic sandwich with butter, ham, and Swiss on baguettine. For your sweet tooth, meander through the patisserie and just TRY to resist seasonal cakes, tarts, and the famous macarons. There's also no escaping a jam-stuffed beignet. You've been warned.
Barcelona Wine Bar + Restaurant

South End
The titans of tapas have branched out from Brookline to dominate the South End with small plates of deliciousness. Rally a large crew so you can order two (or three) of everything. In the meat and cheese department, Six-Month Manchego and Sobrasada Mallorcana (spreadable spiced sausage) are game-changers. You should also share/devour the Yellowfin Tuna Carpaccio, garlicky Gambas al Ajillo, and Beef Tongue Pintxos drizzled with house-made habanero sauce.
Besito Mexican

Chestnut Hill

After immediately hypnotizing all of Burlington this summer, Besito keeps the mind-altering guac flowing at its new Chestnut Hill fiesta spot. Freshness and authenticity shine through every dish and drink, as evidenced by the crispity-crunchity Tacos de Camarones, the refreshing Ceviche del Día, and the Negro Modelo-marinated Filete de Res al Chipotle. Speaking of cervezas, they have a well-rounded line-up of beers, plus house sangria, jazzy cocktails (Besito Tequila Mojito), and over 75 tequilas for the mezcal-minded.

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# 1. MAST' Restaurant and Drinkery

45 Province St, Boston, MA 02108

## Route Map

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PUBLISHED ON 1/7/2015