

# ZAGAT

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## ***Boston's 11 Most Anticipated Summer Restaurant Openings***

HERE'S WHERE YOU'LL CHILL WHILE THE CITY HEATS UP

Reasons to be excited for summer: Surf, sun, food.

Spring has been a pretty action-packed season for openings, but don't expect restaurateurs to go on vacation anytime soon. There are still quite a few high-profile places in the pipeline. By May's end, we expect to see the arrival of the North End's seafood-focused North Square Oyster, chef Mary Dumont's patio-equipped Cultivar (serving "modern American garden cuisine") and Lola 42, a spin-off of Nantucket's [Lola 41](#), bringing global cuisine (plus a yakitori grill and sushi bar) to the Seaport. All three were featured in our [spring preview](#), as were a few others — including *Top Chef* star Tiffani Faison's next venture, Fool's Errand, and Seaport carbohydrate destination Better Bagels — that are still awaiting firmer opening timeframes.

Here are a few other soon-to-be summer hits that we're sweating, big time.

## Cunard Tavern

It's always exciting when an established restaurateur adds to an empire — and so it is with Cunard Tavern, heading to the Jeffries Point section of East Boston. Owner Phil Frattoroli is behind the Italian North End restaurants **Ducali**, **Filippo** and **Lucia**, but this Eastie venture will have an international pub vibe under chef Anthony Pino, plus an oyster bar and extensive burger menu. It'll be spread over two floors, replete with a patio overlooking Boston Harbor. Waterfront dining is a surprising rarity here, so save us a seat.

**ETA:** Early June

*24 Orleans St.*



## The Ledger

Looking briefly beyond Boston to Salem, which has recently become a hub of new restaurant openings, we're already bewitched by this upcoming New American from chef Matt O'Neil (pictured) of Lynn's **The Blue Ox**. Inside a bank built in 1818, The Ledger will serve food inspired by classic Yankee cookery, much of it prepared on a wood-fired custom grill, in a setting that makes use of still-standing elements like exposed brick, safety deposit boxes and an old vault (now a walk-in refrigerator). There will also be an open kitchen with a raw bar and charcuterie counter, so some guests can cash in on a front-row view of the culinary magic.

**ETA:** Early June

*125 Washington St., Salem*



### **YOTEL Boston Sky Lounge**

Alas, Boston is not a city overrun with rooftop bars. If only! But we're about to get another, and — bonus! — it'll offer a year-round experience. The Seaport's upcoming YOTEL, a trendy "micro-hotel," will be capped with a 12th-floor Sky Lounge, a rooftop terrace with skyline and harbor views (and probably views of fellow rooftop revelers at [Lookout](#), the Envoy Hotel's top-floor hangout across the street). The space has a winter-friendly design — the large bar starts inside, then flows onto the roof — so you'll be able to get a look at the snowcapped city from above. Other highlights: Creative cocktails, local beers, small bites and so called "Sky Cabins," VIP-style rooms available for advance reservation.

**ETA:** June 22

*65 Seaport Blvd.*

### **PURR Cafe**

OK, from a purely food perspective, there will be more compelling openings in 2017. But from a purr-ely entertaining standpoint, we're pumped to welcome this "cat cafe" to Chestnut Hill, a spot to bring your laptop, kick back with coffee and tea, and spend some time petting adorable feline friends: About 25 adoptable shelter cats will roam the premises at any given time. The cafe will partner with local restaurants to bring in some snacks, since sanitation reasons preclude preparation inside, and a portion of the proceeds will be donated to local shelters.

**ETA:** July 1 is opening day, according to its [Facebook page](#)

*167 Chestnut Hill Ave., Brighton*

## Ora Trattorizza

How perfect: A new place to carb load, just steps from the Boston Marathon finish line. **Piattini** owner Jo Megwa, who reopened that Italian restaurant last month following a full-scale renovation, is about to debut Ora Trattorizza, a Back Bay destination stressing pizza and house pastas. Other details are being held close to the chest, but expect a sophisticated interior style swathed in white and gold.

**ETA:** Early summer

*655 Boylston St.*



## City Winery Boston

**City Winery**, a small chain of wine-focused restaurants and live music venues, with locations in NYC, Chicago, Nashville and Atlanta, will bring a 30,000-sq.ft. offshoot to the West End. The Boston branch will boast seats for 300 guests and as many shows per year from genre-spanning live musicians, comedians and other performers. On the menu, expect to find Mediterranean-inspired eats — like the crispy risotto balls with mushrooms and goat cheese fondue seen here — and a 400 producer-strong wine list, plus hands-on food and wine classes.

**ETA:** August

*1 Canal St.*



### **Boston Chops Downtown Crossing**

Chef Chris Coombs ([Dbar](#), [Deuxave](#)) is opening a second location of his stylish South End steakhouse [Boston Chops](#) in Downtown Crossing, and there's reason to be excited for this sibling. Though there will be tweaks to the dinner menu, the big news is the addition of lunch service — and that Coombs is busy perfecting a burger, which hasn't previously been available at the South End standby. Former 30 Under 30 honoree Stephen Martyak is helping to design the space, which will make great use of its former life as a bank. Expect elaborate plaster ceiling moldings, handsome adornments like dark woods, velvet wall panels and wine and copper accents, and a twelve-light street lamp chandelier as the space's centerpiece —plus regal marble stairs that lead to lower-level private dining rooms in the original vault.

**ETA:** August

*52 Temple Place*



### **Eventide Fenway**

After scoring national kudos and two shared James Beard nominations for chefs Michael Wiley and Andrew Taylor, Portland, Maine-based **Eventide Oyster Co.** is coming to Boston. So far there's little info available on how this Hub location, dubbed Eventide Fenway, will differentiate itself — but frankly, we're perfectly fine with simply replicating all the seafood-serving, oyster-slurping success of the original.

**ETA:** Late summer

*1321 Boylston St.*

### **Our Fathers Deli**

The Franklin Restaurant Group (**Franklin Cafe, Citizen Public House & Oyster Bar**) has focused largely on expanding its **Tasty Burger** brand over the last six years, so Our Fathers, a nod to its three chef-owners' dads, will be the team's first non-Tasty venture since Citizen opened in 2010. The Jewish-style deli, set inside the Continuum building in Lower Allston, is inspired by owner Dave DuBois' childhood visits to similar spots, so look for familiar fare like pastrami, brisket and smoked fish, plus make-your-own sodas, a full bar, a patio and a separate takeout-focused space. DuBois adds that the housemade bagels will be based on synthesizing the best elements of bagel cultures in NYC, Montreal and London. Expect a midcentury-modern interior design.

**ETA:** Late summer

*197 North Harvard St., Allston*





### **Certified Meatball Company**

Boston Nightlife Ventures, the team behind *Griddler's Burgers & Dogs*, *The Tap Trailhouse*, *Southern Kin* and *Wink & Nod*, branches out with a fast-casual spot in South Boston dedicated to — take a wild guess? — meatballs. The menu will feature six different types of meatballs that can be paired with six different sauces, plus a half-dozen specialties like the turkey mole poblano or cashew-curried vegetable. Another section of the menu will be devoted to bao balls, which lets guests slather different sauces on steamed buns, and there will also be some sweet dessert options. A few panini, salads and sides round out the offerings.

**ETA:** TBD summer

*429 W. Broadway, South Boston*



### **Explorateur**

Big Night Entertainment Group, the hospitality team behind restaurants including **Red Lantern** and **Empire**, is opening Explorateur inside Downtown's Masonic Temple (the Western Hemisphere's third oldest), and they're going for the comfy feel of European cafe-bakery-bar. Info is scarce right now, but Big Night chef Kevin Long (pictured) will be at the helm of the French kitchen.

**ETA:** TBD summer

*186 Tremont St.*



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