

## From Boston, Tavern Road

RESTAURANTS, TRAVEL | JULY 29, 2013 BY IVYKNIGHT | 0 COMMENTS

*The Boston twins are back and this time they've discovered a new restaurant opened by the nephews of famed sculptor, Adio DiBaccari. Read more about their culinary adventures at [Twin Tastes](#).*



the mural at Tavern Road is inspired by the sculptor Adio DiBaccari

### Tavern Road

343 Congress Street Boston, MA

In one of Boston's largest artists' community, Fort Point, two brothers, [Louis and Michael DiBiccari](#) recently opened Tavern Road, named for the Boston street where their renowned sculptor uncle, [Adio DiBiccari](#), had his studio. The interior's eclectic, energetic reflects in the often changing bar and dinner menu.

### Food:

#### *Lil Snacks*

Whipped Goat's Milk Feta on Toast – with a honey drizzle and touch of citrus. \$5 for 4 toasts

Fried Chick Pea Bites – crispy cubes with a smooth, mild interior. \$5 for a small plateful

### *Charcuterie*

Lomo – we had to order a few slices of our favorite cured meat from our travels through Spain. \$5

### *Starter*

Grilled Octopus, Focaccia Croutons, Baby Tomatoes, Lolla Rossa Lettuce, Cured Meat Vinaigrette  
– A vibrant, medley of flavors and textures. \$14



the lardo and the goat cheese toast plates

### *Featured Dishes*

Marni ordered the evening's special, a Harissa-Rubbed Lamb Leg with Romesco, Pickled Ramps and Hazelnuts -Served medium rare, the dish was super juicy with a definite kick from the spicy harissa, pleasant crunch of hazelnuts, tang of the pickled ramps and paintbrush of bright orange Romesco. \$25

Kara ordered the Olive Oil Poached Chatham Bluefish, Pat's Littlenecks, Fava Beans & Peas – Flaky moist filet of white fish topped with a pleasant fava bean sauce and juicy clams. \$18



harissa spiced lamb with pickled ramps, hazelnuts and romesco sauce

*Side*

Sparrow Arc Chard, Spring Onions, Agro Dolce – we shared this fresh chard from a farm up around Bangor, ME \$8

**Drink:**

Beverage Director Ryan McGrale, offers a carefully crafted cocktail menu and extensive beer and wine selection.

Kara ordered a Bumble Bee containing vodka, lemon juice, honey, ginger beer. A bracing golden cocktail with bite. \$10

Marni ordered the Blush Baby which has white rum, amber rum, demarara syrup, fresh lemon juice, blackberry and raspberry. This drink had an attractive magenta hue and sweet, refreshing blend. \$11



the Blush Baby

**Scene – baby strollers vs laptops:**

The bar section was booming with post-work young professionals from the area, some straight from the studio and some in suits from the office. The open dining room had a number of families. The table next to us, a birthday party of eight, had prime seats overlooking the open kitchen.





**Music – what was playing when you walked in:**

We got the sense that the restaurant's daily playlist is carefully crafted. When we arrived around 7:00pm, the room was filled with some Motown, James Brown's "I Feel Good," Aretha Franklin's "Respect" and other soulful old school hits that transitioned into Robin Thicke and some modern tunes later into the night. We laughed as 50 Cent's "It's Your Birthday" came on in honor of the birthday girl next to us.

**Service – unemployed actors who'd rather be running lines than food or genuine people who want to feed you:**

The attentive, welcoming waitstaff were dressed in jeans and gray and black "Tavern Road" t-shirts. Our lovely waitress was completely on the same page with our tastes and recommended a couple of cocktails and dishes that we ended up choosing. Chef Louis, decked out in a white chef coat and signature Boston Red Sox hat, was on the move in the kitchen while his brother, Michael, was on the go out front.



**View from the window:**

Tavern Road is located just over the Congress Street Bridge above the Fort Point Channel on Congress Street in the Fort Point and Innovation District. It's a short walk to other art attractions like the ICA, open studios, the nearby waterfront and the Boston Children's Museum.



fried chickpea bites

**Table setting – fine stemware or juice glasses:**

The metal, tablecloth-free tables had fine stemware, silver utensils and white cloth napkins. We loved the unique, handmade ceramic small plates beneath the individual rolls and “Lil bites”. The main dishes and appetizers were served on geometric white plates.



**Menu – chalkboard or paper:**

The paper dining room menu was set in a plastic sleeve. The “Meat of the Day” was rabbit. We also noticed the bar boasts a chalkboard featuring late night menu items such as burgers and other interesting munchies.

**Clientele – # of exposed tattoos witnessed in your time there:**

A fun, eclectic, attractive crowd that ranged from young professionals to artists. We noted some people with tattoos and interesting piercings, some in button downs or suits as well as a few skinny jeans and curled mustaches.



**Verdict:**

Open since February, the restaurant and bar already had a steady flow of interesting clientele and an interesting menu to match. The energy, modern, artistic focus and no-frills personality is an appropriate addition to the neighborhood. We will definitely return with friends.

<http://swallowdaily.com/2013/07/from-boston-tavern-road/>