



First Taste

SNOUT AND ABOUT

Most people are surprised to see Michael Moxley and Jim Cochener flinging open the doors of the charcuterie-laden Salty Pig. After all, the paint is barely dry on their Jamaica Plain hotspot, Canary Square. “I don’t know if I’d recommend opening two restaurants at once or do it again,” laughs Moxley. “But the timing felt right, and we saw potential in this space.”

The Dartmouth Street location housed Firefly before Six Burner sparked up for a brief stint, but the pair isn’t worried about turnover, having already found success skirting the Back Bay/South End line at their other spot, Coda.

Renovations were needed to bring the space up to snuff. “This was never intended to be a full-service restaurant,” says Cochener. “We had to completely redo the kitchen and fix ventilation problems. They weren’t equipped for a gas stove.” Turns out Six Burner’s stove was electric.

Now, an open kitchen is fronted by a bar bathed in red light thanks to Campari bottles strung into pendant lamps. Reclaimed lumber adds texture,

“WE WANT PEOPLE TO GET THE BEST OF WHAT’S AVAILABLE.”

but it’s Asyera Sidauruk’s simple line illustrations on the wall that draw the eye. These chalk compositions use geometric shapes and tucked-away pigs to give the lofty restaurant a

homegrown feel. Moxley and Cochener were so pleased they invited her to make a mural at Coda to match.

Chef Marco Suarez will do double duty at Canary Square and the Salty Pig, but here the focus is on locally cured meats and artisan cheeses. “It’s going to change a lot,” adds Cochener. “We want people to be able to get the best of what’s available.” That means ever-changing pizza toppings (for crusts pulled from the newly installed wood-burning oven) and sandwiches stuffed with all the pig’s edible bits.

KYLE WRIGHT

Dish [CAROLYN FAYE FOX]

CAPTAIN PLANET

Getting Earth off the ground

KEN ORINGER MAY BE THE marquee name at the new Earth at Hidden Pond in Kennebunkport, Maine, but chef Kevin Walsh is the one heading the kitchen—with daily guidance from the boss, of course. “If

he’s not here, he’s on the phone with me twice a day,” says Walsh, who was most recently chef de cuisine at Deuxave.



DOWN TO IT
Ken Oringer

There’s a lot to talk about at Earth. Virtually all the beef, seafood and dairy are sourced from within the state, and much of the produce is grown on-site. Resourcefulness is evident in Walsh’s favorite dish, in which whey that’s left over from the house-made ricotta is used, instead of stock, to braise lamb shoulder. “It adds a little dimension in flavor,” says Walsh. Also a draw: the wood-burning oven, which is turning out everything from Margherita pizzas to roasted lobster with green curry butter and grilled lemon.

IN THE LADDER DISTRICT, the former Ivy space has been reborn as 49 Social. Chef Michael Lishchynsky, formerly of the Four Seasons, and beverage guru Kim Frankson, formerly of Radius, are serving up house-made burrata in the salad and braised rabbit in the restaurant’s version of a croque-madame. Plus, there are 28 bottles of wine for just \$28 each. Sounds convivial.

LOCAL COLOR: Two guys open a bar. One is Paul Murphy, who once ran Brendan Behan’s in Jamaica Plain. The other is Dermot Loftus, a Brookline firefighter who used to serve drinks at the Washington Square Tavern. Together, they’re the Irish-born spirit behind Porter Café in West Roxbury, a space gutted by a fire back in 2007. Now it’s a small (40 seats inside, tiny patio outside) neighborhood spot featuring what Murphy calls “basic American bistro fare” and 60 beers by the bottle, plus over a dozen on tap.

Dan Watkins

RED, WHITE AND NAUSEOUS: A JULY 4TH DRINKING GAME

TAKE A SIP WHEN:

- ★ The Air Force makes a show of force
- ★ You hear the patriotic Katy Perry hit “Firework”
- ★ Someone tries to steal your spot on the Esplanade
- ★ You mistakenly think the fireworks show is over
- ★ A grill attendant makes an Anthony Weiner joke

TAKE A DRINK WHEN:

- ★ Some a**hole with a guitar starts singing “American Pie”
- ★ A drunk denounces American imperialism
- ★ A drunk celebrates American imperialism
- ★ The local evening news runs a story on firework-related injuries
- ★ You spot another Fourth of July logo tee from Old Navy
- ★ You spy someone in Colonial garb

FINISH YOUR DRINK WHEN:

- ★ Sarah Palin revises Revolutionary history
- ★ A lawn chair suffering undue strain finally gives out
- ★ You see the American flag printed on something that would make a Founding Father cringe
- ★ Someone uses the words “boy-ish” and “Keith Lockhart” in the same sentence
- ★ You’re surprised to discover that you’re eating a pork product