

The Boston Globe

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Online

BEST OF THE NEW

Food

53 restaurants, taverns, and treats.

Beat Hotel

This brasserie and performance venue channels Harvard Square's nocturnal renaissance. The subterranean cavern recalls a more bohemian Cambridge, populated by creative spirits who still need to eat. At Beat Hotel, bands ascendant and established can strut their stuff, while the menu recognizes the tastes of the neighborhood, with the requisite raw bar as well as shareable "earth bowls" of chicken, steak, shrimp, or salmon with rice, vegetables, and pumpkin tahini sauce. It's run by the team behind the South End's Beehive.

13 Brattle Street, Cambridge, 617-499-0001, beathotel.com



ESSDRAS M SUAREZ/GLOBE STAFF

Bondir Concord

Upping the ante of the tiny Cambridge original, this 80-seat spot in Concord retains all the qualities that make its predecessor great. Chef Jason Bond's menu changes daily, but the focus is always on sustainable modern American cuisine, such as New England bouillabaisse and roasted duck with walnut and sage stuffing. A fireplace, antiques, and some fabulous old church pews create a lovely ambience. Look for outdoor dining come summer.

24 Walden Street, Concord, 978-610-6554, bondirconcord.com



MICHELE McDONALD FOR THE BOSTON GLOBE

Cook

With longtime Arlington restaurant Tryst, chef Paul Turano created a fun, comfortable haunt for area residents. Now he does the same for Newtonville. Cook is stylish yet informal, with gray walls, wood floors, exposed ductwork, metal chandeliers, and dangling bulbs. The menu mixes casual fare such as burgers and tacos with more refined dishes, from an excellent kale salad to mustard-glazed salmon with spinach, apple, and quinoa. With weekend brunch, Cook makes itself indispensable.

825 Washington Street, Newton, 617-964-2665, cooknewton.com



BARRY CHIN/GLOBE STAFF

Shanti

For authentic Northern Indian and Bangladeshi fare, savvy eaters head to Shanti in Roslindale Village. This friendly 40-seat restaurant, brought to you by the owners of Shanti in Dorchester, offers familiar favorites (samosas, tandoori chicken, tikka masala), but also robustly flavored dishes like bhuna, a style of slow cooking meat and vegetables in their own juices until meltingly tender. Goat bhuna, infused with toasted coriander and green cardamom, leaves you feeling deliciously in the know.

4197 Washington Street, Roslindale, 617-325-3900, shantiboston.com



KAYANA SZYMCAK FOR THE BOSTON GLOBE