



Duck spring rolls at new Back Bay restaurant Mass Ave.

TABLE TALK

What's shaking on the city's food scene.

BY DONNA GARLOUGH

BOOMING With three new restaurants coming to the area, Kendall Square's dining landscape is about to get a whole lot more interesting. There's Abigail's, featuring craft beers and an "ingredient-driven" menu prepared by Formaggio Kitchen and East Coast Grill vet Jason Lord; Firebrand Saints, a rotisserie and sandwich spot; and Meadhall, a gastropub that'll take the place of Quantum Books.

JUST OPENED The Lyons Group is building quite a cluster of colonies in the Back Bay—first Towne and Back Bay Social Club, and now Mass Ave, which occupies the former Match space on (surprise) Massachusetts Avenue. Look for a shared-plates menu of cocktail-friendly fare such as cheese fondue, sliders, and duck spring rolls.

TREND WATCH Viva Mexico! In addition to Lolita, Papagayo, and the forthcoming Tico, fans of Mexican and Latin cuisines can look forward to

Temazcal, which comes to the Seaport this spring and will spotlight a 300-bottle tequila list. Meanwhile, Faneuil Hall is getting Mija Cantina, a lively, 300-seat eatery; an opening date has yet to be announced.

NEW IN THE 'BURBS Pigalle and Marco chef Marc Orfaly has his first new project in a while: He's partnered with Quincy native Timothy Collins to open Remick's in Quincy Center, offering an eclectic mix of American, Asian, and Italian fare (tuna tartare with ponzu; Italian wedding soup; fried chicken; pâté with pickles).

IN THE WORKS Rumor has it that beloved Italian chef Marisa Iocco, who has run the kitchen at Galleria Italiana, La Bettola, Bricco, and Mare (and was last cooking at Spiga in Needham), will return to the North End with her own restaurant. She's securing licenses for La Sosta da Maria; it's slated to open in a space on Salem Street that formerly housed a hair salon.

ONE PERFECT MEAL | THE BILTMORE BAR AND GRILLE

There's no shortage of elevated pub grub around here, but often it's more trendy than tasty. Not so at Newton's Biltmore, which delivers stick-to-your-ribs fare and local brews. Light dining this is not. It sure is satisfying, though. 1205 CHESTNUT ST., NEWTON UPPER FALLS, 617-527-2550, THEBILTMOREGRILL.COM.



A pile of aptly named Crazy Delicious Pub Fries, which come covered with bacon, three cheeses, and a fried egg, \$8.50

+



Tender sirloin steak tips in a sticky bourbon sauce, served with organic carrots and creamy mashed potatoes, \$19.75

+



Butterscotch ice cream sandwiches with a drizzle of chocolate sauce, \$8

+



A pint of Ommegang, a refreshing Belgian-style white ale, \$6.50

Total +
7% meals tax +
18% tip
\$53.97