



LIVE LOCALLY, EAT GLOBALLY



**A BROCKTON
RESTAURANT
GUIDE**



LIVE LOCALLY, EAT GLOBALLY

THIS GUIDE BROUGHT TO YOU
BY THE MAYOR'S OFFICE
CITY OF BROCKTON, MA



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Where can you have the Jamaican national dish of ackee and saltfish for breakfast, grab a traditional Massachusetts seafood roll for lunch, and then flip a coin between Cape Verdean and Italian for dinner? Brockton, that's where.

When it comes to dining, Brockton is very much like its famous son Rocky Marciano - it punches well above its weight. It has a world's worth of variety and can accommodate you whether you're looking for the familiar or the unexpected, something fancy to impress the family or something as casual as dropping by a friend's house for supper.

People always want to know the best-kept secret of any city's restaurant scene. Well, here in Brockton, the restaurant scene is the secret. The food is great and full of surprises, the menus cater to all manner of tastes, and there's always a new place to discover, a new flavor to try.

Food and love have a lot in common, starting with how we all want to share them with the people who mean the most to us. By that measure, Brockton is full of a world's worth of love, and we think you'll never lose your taste for it.



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WHITE'S BAKERY & CAFÉ

1041 PEARL STREET | 508.584.5100
WHITESBAKERYANDCAFE.COM

Maybe you remember those old Saturday morning cartoons where the hero, facing a tough choice, had a little angel whisper good advice in one ear and a little devil whisper, well, questionable advice in the other.

That, in a nutshell, is White's Bakery & Café. On the café side, you have salads, sandwiches, and other menu offerings that (for instance) your mother would approve of you eating. Tasty and filling with many healthy things like greens in them.

And then, on the other side of the room, there's the bakery, chock full of decadent desserts and delicacies that would make Mom raise an eyebrow if you brought them to the table before - or for - supper. Cakes, cookies, pastries - things whose ingredient lists tend to start with chocolate, or crème patisserie, or lemon curd, or even more chocolate.

Look, you're a grown-up now and get to make your own dietary choices. But there's no reason you can't, say, start off with a cup of the soup of the day and a honey mustard salad before you cross the border into Pastryland and have an Alpine slice (layers of chocolate cake and whipped cream, covered in a thin chocolate icing) or sample your way through the mini versions of carrot cake, cheesecake, cannoli and...

Or maybe we should go ahead and start with dessert first.



REID'S ULTIMATE BREAKFAST

2021 MAIN STREET
508.588.4960

Reid's is a classic, homey breakfast place. Hearty plates with just about any combination you could want: Eggs? Pick your style. Meat? Ham or sausage or bacon (or kielbasa or linguica). Pancake or waffle? Can I do both? Biscuits and gravy? Yes ma'am! Golden brown home fries (and onions and peppers if you want). You won't leave hungry.

DOE E DUCK DONUTS

199 BELMONT STREET | 508.583.9571

You can get a short-order breakfast or a variety of donuts here, but you should take the owner at his word and have one of his homemade muffins, which he modestly declares are The Best. He makes a strong case. They're a delight, with a golden brown exterior and a pillow-soft center. Big enough to share, tasty enough to keep to yourself.

HARRY'S PUB & GRILL

65 WESTGATE DRIVE | 508.583.1297
WESTGATELANES.COM/HARRYS

This is the place if you want to knock back a beer and a burger after knocking over some pins next door, or if you're a fan of mid-century style. Its chrome-accented turquoise booths and barstools will make you smile while you scarf down a perfectly medium-rare burger, accompanied by very crispy fries. A vast menu and full bar will meet your every need.

HOWARD STREET DINER

142 HOWARD STREET | 508.586.5799

When you sit down at a breakfast place and they offer you coffee before they offer you a menu, you know they've got their priorities straight. It's an unpretentious, working man's restaurant serving big plates of tasty, filling food, like the hash au gratin - tender corned beef hash with home fries covered with cheese sauce. More coffee? Fill 'er up!

BRAZIL GRILL STEAKHOUSE

696 CRESCENT STREET | 508.588.6665
BRAZILGRILL.NET

Take your pick of the salad fixings and vegetables from the buffet, then behold the huge rack of succulent, flame-cooked meats. Sausages? Yes, please. Beef in several cuts. Chicken, pork, and lamb - oh, my, the lamb! Note: There's a jar of tiny, tiny peppers at the end of the buffet; they kick like a mule, so apply them with caution (or abandon, if you like it spicy).



TOMMY DOYLE'S AT SIDELINES

235 E. ASHLAND STREET | 508.587.5511
TOMMYDOYLES PUB.COM

Classic Brockton and classic pub rolled into one, Tommy Doyle's is literally a something-for-everyone kind of place. It's both hospitable and homey—nicely appointed, so you feel good taking out-of-town guests there, but they also serve you popcorn at the table, so those guests won't think you're putting on airs.

The menu carries on this fine balance, with homemade cod cakes, lobster casserole, and baked scallops proving

its New England bona fides. Try the baked haddock, served up in a white wine and butter sauce that will make your taste buds dance (and perhaps your cardiologist blanch). Of course, if you want a steak or a burger or meatloaf, they're not going to let you down - this is a real pub, after all, and they have all the pub standards nailed down. Throw in live bands on the weekends and you've got a destination for any day of the week.





JO'S BEST DINER

1050 PEARL STREET
508.584.8334
JOSBESTDINER.CO



Family-owned diners are an American tradition, and among them Jo's Best Diner is something special. It's one of those "you can't go wrong" kind of places, with a menu that celebrates local food traditions and highlights the art of short-order cooking. Take the lobster hollandaise omelet: very heavy on the lobster, coated in a rich and flavorful sauce, it's so good it will make you put your phone away so you can focus on the plate. There may be no higher praise in this digital era.

And then there's the

meatloaf, which should be the textbook definition of hearty table fare. Thick slabs of richly seasoned beef with homemade gravy, it's a meal that will satisfy the hungriest grown-up or perpetually starving-to-death teenager. Staffed with a friendly crew that's always there when you need them, and with Joe at the grill keeping diners and servers alike up-to-date on what's cooking and what's ready to serve, you'd be hard pressed to have anything less than a great experience here. The American diner tradition is clearly in safe hands.

ITALIAN KITCHEN

1071 MAIN STREET | 508.586.2100
ITALIANKITCHENOFBROCKTON.COM

You have Italian grandparents in Brockton, and they want you to come over for some lasagna.

Opened 50 years ago, this place exudes a cozy, homey aura that embraces you as soon as you walk in the door. The photos on the walls and the souvenirs on display aren't mere decorations, they're keepsakes. And then there's the food: Rich, aromatic, and with flavor that only comes from decades of practice in front of a stove, honing recipes down to their most perfect expression.

Take the lasagna, for instance: It's a big, thick pillow of noodles and cheese with a liberal dose of marinara ladled over it. You may think



you know how to cook pasta at home, but as soon as you touch your fork to this you'll realize you don't really know al dente and likely never will. Add some grilled sausage, herbed and spiced the way it should be, a deeply satisfying augmentation to the pasta and cheese. And, of course, what kind of person says no to a cannoli?

After a meal like this, you'll understand just how much your Italian grandparents love you.





TAMBOO BISTRO

252 MAIN STREET | 508.584.8585

These days, when at any moment foodies can descend upon your dining room with their cell phones and Instagram accounts to document every aspect of their meal, it takes a brave kitchen to offer a small menu like Tamboo's. Their kitchen, though, can and does back it up. Heavy with Haitian influences, the dishes are brave and flavorful and absolutely satisfying. The coconut shrimp are light and crisp and come with a surprise – by the time you're on the second one, you notice a hint of heat sneaking up on you. It's a pleasant addition, not overwhelming the subtlety

of the coconut, and it puts you on notice. There's also roast goat with peppers and onions, served in a very rich broth. Again, the heat is subtle and slow to arrive, but remains a welcome presence on your tongue. The goat is so, so, so tender, and the broth is perfect for soaking up with rice. A nightclub as well as a restaurant, Tamboo boasts a well-stocked bar and a calendar full of live music and comedy, plus holiday brunches. The plain façade facing Main Street may make Tamboo blend in with the landscape, but within its doors it offers all of the mystery and romance you could want.

ALEXANDER'S FAMILY RESTAURANT

391 CRESCENT STREET | 508.584.8834
ALEXANDERSFAMILYRESTAURANT.COM



The concept of a restaurant that serves home cooking is, on its surface, a bit of a contradiction. After all, if you could get it at home, why go out for it? Well, let's just say that some homes have better cooks than others, and the cooks at Alexander's will lure you away from your mother's table with their chops. Literally. The pork

chops are served in classic diner style, thin-cut and nicely browned, seasoned with salt and pepper, and full of flavor. Ask for the sausage gravy on your mashed potatoes and you won't be disappointed. Yes, the same cream gravy they serve alongside eggs at breakfast, poured over home fries chock-full of onions and peppers. At dinner time, consider the array of Italian staples like veal parmesan or chicken alfredo, and pick from a whole lotta pies for dessert.

Alexander's is a welcoming place: Big windows flood the dining room with light; there are comfortable seats whether you want a table, a booth, or a place at the bar. The staff is quick to make you feel welcome. In other words, it's not just the cooking that's eminently homey, it's the entire experience. Now, who wants pie?



LISA'S SWEET TOOTH

245 MAIN STREET | 508.588.2253

Tucked away in a narrow little shop on the corner of Main and Belmont, this micro-bakery turns out treats with macro flavors. Portuguese-style truffles packed with chocolate richness. Tiny éclairs that are full of flavor. Red velvet drops. Crispy, many-layered palmiers. Definitely file Lisa's under "good things come from small storefronts."

SUPREME HOUSE OF PIZZA

376 CENTRE STREET | 508.588.0044
SUPREMEHOUSEOFPIZZABROCKTON.COM

Sometimes you need a real sub. One where they toast the entire roll in a pizza oven, giving it a crunchy texture that makes every bite extra-satisfying. The Italian sausage is hearty and the red sauce has that unmistakable homemade taste. Throw on cheese and whatever toppings you care to add, and you've got a serious nosh.

LEAL'S KITCHEN

707 WARREN AVENUE | 508.588.5955

The flag of Cape Verde flies outside, and within you will find aromatic and tasty Cape Verdean and Brazilian food. There is roasted chicken in cream sauce that's tender and absolutely succulent. The grilled Spanish mackerel comes with either the head or the tail on. And for desert, there's a coconut parmesan muffin nearly as savory as sweet, a surprise for your mouth.

GEORGIO'S PIZZA AND ROAST BEEF

1041 PEARL STREET | 508.580.0160
GEROGIOSROASTBEEFANDPIZZA.COM

Lunch, thy name is Georgio. The no-nonsense staff gets your order out to you in a flash. The regular roast beef sandwich is really a meal in itself. Perfectly medium rare and piled higher than it looks like a bun could handle, it is more tender than you can possibly imagine. Toss in some onion rings, crispy and aromatic, for a meal that's guaranteed to leave you happy.

THAI FOOD THEORY

104 TORREY STREET | 508.232.3229
THAIFOODTHEORY.COM



Classic Thai food, like the décor, is clean, crisp, and quietly beautiful. Thai cuisine embraces many influences and makes of them a truly original palate. If you're only familiar with the national dish, pad Thai, you are in for a lovely treat.

Start with the tum yum soup, vegetables in a soothing coconut broth that yet carries a spicy tingle. The Thai rolls are beautifully crisp and golden, filled with a flavorful mélange of chicken, black mushrooms, taro, and more. Even the fried rice, a staple of so many cultures, has its own flavor identity.

But it's the main courses that will leave you swooning. The panang curry is notably spicy – the chili oils used in Thai cooking are exceptionally efficient at

delivering heat all around your mouth without searing any one part of it – and is packed with vegetables, including zucchini, carrots, peppers, beans, and baby corn. It is a dish that encourages eating slowly, because every element is worth savoring.

Noodles are another mainstay of Thai food, and the pad ki mao is the epitome of their versatility: Flat noodles that cling to another spicy sauce, stir fried with chicken, bean sprouts, mushrooms, and fresh basil.

In the kitchens of Eastern cultures, spicy hotness is a common feature of the culinary landscape. Thai Food Theory offers its guests a reminder of just how refreshing a little – or more than a little – heat can be.



TUTTO BENE

1050 PEARL STREET | 508.583.1515
BENEMEANSGOOD.COM

Like many good Italian adventures, this one starts with cheese.

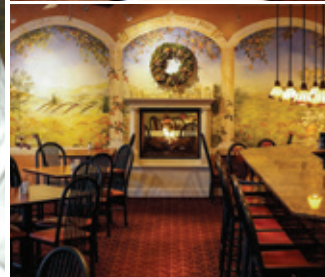
As a young law school student, long before he opened Tutto Bene, Benjamin Albanese worked in a cheese shop.

"I'd come in a little early some days and I'd make the raviolis and sell them as a special," recalled Albanese. "Word got out to restaurant owners, and we started selling them raviolis."

And while he did finish that law degree and went on to practice for many years, he also never stopped making ravioli - indeed, he branched

out to other pastas as well, drawing on the lessons he learned in the kitchen at home while growing up in Brockton.

The operation soon outgrew its original Boston location and became a full-fledged pasta shop. Eventually, Albanese decided to expand beyond pastas and open a full-service Italian restaurant where the goal was, quite simply, to make people happy. ("I always say," he joked, "that no one ever went to my law office to have a good time.") It's now in its fourth location, owing to the need to accommodate



delectable, creamy soft inside with a rich flavor and subtle seasonings.

Seafood is also prominent on the menu, and Albanese is picky about what it is and where it comes from.

"We only get fresh fish. We get it from the pier two or three times a week, sometimes every day," he says. "Just last week we got some scallops right off the boat in New Bedford and featured scallops all week - scallops Marsala, risotto with scallops."

Likewise, their fresh fruits and vegetables come from a local producer, Gary's Farm, and they source meat from local butchers.

"I just think we're kind of a unique restaurant," says Albanese. "We're stand-alone, independent, make everything from scratch in an age of prepared foods. We're kind of an anachronism in that respect. We put out our best product with pride every night."

Want to stock your freezer with that kind of quality Italian fare? You can still buy and take home some of his premade raviolis and other pastas at the restaurant, but not everything they make is offered at retail. So you'll just have to step inside and see what's waiting on the menu.

growing numbers of diners, and today it can seat 150 guests.

Tutto Bene is Italian for "it's all good," and that's what Albanese wants to deliver: Perfect plates of traditional Italian food, made from scratch and made to order for every single guest.

Since his cooking endeavors started with ravioli, let's investigate these little pasta pockets of goodness. They are perfectly tender and filled nigh to bursting with any number of delicious, seasonal contents: cheese, lobster, meats, spinach - the butternut ravioli are particularly

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As for what he hopes his guests will remember about their Tutto Bene meal, Albanese's desire is simple: Happiness.

"That they had a special experience, created by people who care about what goes on every plate," he says. "It was something special - a cut above."

JJ'S CAFFE

610 N. MAIN ST. | 508.510.4227 | JJSCAFFE.COM



Chef Justino "JJ" Fernandez

You can have the American dream for breakfast, brunch, and lunch on Main Street in Brockton.

Chef Justino "JJ" Fernandez first came to this country from his native Cape Verde as a 23-year-old in 1978, settled in Brockton in 1982, and found work at the Sheraton Hotel in Boston as a dishwasher. If you've seen any classic films from Hollywood's golden age, you'll find the story inspiring familiar: He worked hard, learned to cook, earned a place in the kitchen, then kept rising through the ranks until he became executive chef of the Boston

Park Plaza Hotel in 1996, where his guests included presidents and celebrities.

Now he wants to serve you an amazing shrimp cake benedict right here in Brockton ... and suddenly, you're living his American dream, too.

So, why did he open JJ's Caffe in 2013? Mostly to get rid of his commute, he says with a chuckle.

"And I achieved everything I wanted to achieve," he added. "I started with nothing and became an executive chef.

"For us, in the beginning, it was scary," says Fernandez, whose son Nelson is the restaurant's general manager. "We didn't know if it was going to work or not for Brockton - we were trying to bring something you would experience in Boston."

Brockton, for its part, rejoiced. Without advertising or accepting reservations (or even offering takeout service), JJ's is busy from open to close every day; they've seated more than 100,000 people over the past six years. The food is definitely American, but with a nod to Cape Verdean influences.

Take those shrimp cakes - the fresh taste of the sea is prominent, but doesn't overwhelm the gentle hollandaise or the perfectly poached egg. The salmon and snapper are always seasoned the way he learned growing up in the Caribbean. And there are stew-based dishes that harken back to the long-simmering



pots where a little bit of everything was tossed in.

When he first opened the restaurant, Fernandez had different menus for each meal; over the years, they've been trimmed down to a single page of his customers' seasonal favorites, augmented by two or three specials that rotate based on what ingredients he's getting in and what he's feeling inspired to cook. Plus, he takes into account input from his regulars.

"Some days, we work on something and we give it

away to people here to try it, free, and see how people like it," says Fernandez. "Then we run it as a special, then we put it on the menu."

So, after a quarter-century as an executive chef and six years with his own restaurant, does Fernandez ever feel the need to take a step back, ease up on the kitchen grind? Simple answer: No. He still loves it, every day.

"When people come in here and tell you how they feel about the food, when they thank you," he says, "that makes me happy."

FRANK'S RESTAURANT

265 N. PEARL | 508.588.9604

From the griddle or the fryer, Frank's food comes out fast and hot and in astonishingly large portions. Want a big hot dog? Got you covered. Fish and chips? Bring a friend if you want to finish. A side of clam strips is big enough for a meal, plus they're tender and toothsome with a perfect, light batter. You'll want to eat them by the handful.

RESTAURANT LUANDA

453 CENTRE STREET | 508.427.1649
LUANDABROCKTON.COM

When your roots include Cape Verde and Angola, your menu will be unique. Luanda doesn't do fusion, it serves fully traditional dishes. Such as? Angolan mufete or funge de carnes grelhadas; steaks with house-made sauces from Portugal and Mozambique; sides like yucca, beans cooked in palm oil, or funge (a thick concoction of ground yucca and corn). Plus the staff clearly loves their regulars and embraces newcomers.

MCMENAMY SEAFOOD

810 BELMONT STREET
MCMENAMYSEAFOOD.COM

It looks the part of a Massachusetts family seafood place: Weathered and worn, like it's been there for generations. The shrimp roll has so much shrimp, they don't even bother putting them in the roll and instead just pile 'em atop the fries. They are beautiful, perfectly battered, crispy, and firm; you don't need to be told they were caught fresh that very day. But if that still isn't fresh enough for you, there are tanks of live crabs and lobsters waiting for you to take them home.

MONTILIO'S BAKING COMPANY

134 SPARK STREET | 508.894.8855
MONTILIOS.COM

Do you know the difference between a classic éclair, a French éclair, and a Bismarck? No worries, the folks at Montilio's do, and they're happy to explain. From European pastries to a plethora of cookies (several of which feature their exceptionally good raspberry filling), this custom bakery can curb your cravings in more ways than you can count.



JEANO'S RESTAURANT

769 MAIN STREET | 508.559.2610
JEANOSRESTAURANT.ORG

Jeano's offers a split personality. It has its casual, free-wheeling side - when you first step through the door, it's a take-out joint with menus on the wall and a counter to order from and the smell of Caribbean food wafting from the kitchen. But step through the wide doorway into the adjacent dining room, and suddenly there's a little romance in the air. It's dark and cozy; the bar, booths, and tables are all in close proximity, as though to encourage conviviality.

And then, if you're lucky, Jeano himself will carry in your food and strike up a conversation. He'll tell you how the boulettes (Haitian meatballs) are tender and flavorful, served up with rice and beans and fried plantain. He'll introduce you

to a bowl of his own Jeano sauce, a secret concoction that's a flavor enhancer - good food is even better with it. And he'll regale you with a story about how he learned to cook within his family and community, and how important it is to share that food, that love, with everyone. You'll leave feeling like you've found an old friend, and you'll come back to get some more of that sauce in your life.





CAPE COD CAFÉ

979 MAIN STREET | 508.583.9420
CAPECODCAFEPIZZA.COM

The wraparound bar, the exposed brick, the big TVs and tall barstools (one with a plaque declaring it “Mike’s Stool”) – these are the things you want in a local hangout, and Cape Cod Café checks all the boxes, including the one for a creative menu.

The menu touts “the world’s best bar pizza,” so we’ll start there: Shrimp scampi pizza, to be precise. Built on a great crust with a nice, crisp edge, the tomato sauce and cheese are supporting players to a generous serving

of garlicky, buttery, perfectly cooked shrimp that will have you licking your fingers after every slice.

And speaking of generous servings, the amount of meat piled onto the pastrami sandwich is just short of ludicrous. It’s also delicious, properly spicy, tender, and cheesy. And speaking of ludicrous, they also serve a burger that is sandwiched between two mini cheese pizzas. But when you serve the world’s best bar pizza, is there really such a thing as going too far? We don’t think so.

ELVERA’S CAFÉ

132 MAIN STREET | 508.510.4292
ELVERAS-CAFE.BUSINESS.SITE



The sign on the wall proclaims, “My blood type is coffee.”

Well, how about that – ours, too! Tall, wide windows fill this coffee shop with light, and the menu proposes to fill you with caffeine and whatever else you need to get you going in the morning. Each element of the bacon, egg, and cheese sandwich comes out of the kitchen perfectly: Soft and warm eggs, properly melted cheese, crispy bacon, and a flaky croissant.

Lunch more your thing? Soups, salads, quiches, and if you’re feeling decadent, carrot cake and other pastries await you. And, of course, caffeine in all its forms, from straight-up java, to espressos and chais, to featured blends like a toasted almond mocha.

But a good coffee shop is more than what’s on the menu. It’s an atmosphere, one that goes way beyond a hot cup of joe and free WiFi and into the realm of community. And that’s what turns customers into regulars, and regulars into the kind of cheerleaders who drop off flowers and balloons to celebrate their local café’s anniversary. So grab a coffee and a chair and do some work or just make yourself at home, because it’s that kind of place.



FLAVA JAMAICA

21 TORREY STREET | 508.501.4114
FLAVAJAMAICARESTaurant.COM

You had us at curried goat. Tender and flavorful, in a just-spicy-enough sauce, served with rice and vegetables on roti flatbread, it's just what you need on a cold February day.

Tucked into a small space with fewer than a dozen tables, Flava Jamaica is low-key at first glance. But the aromas coming from the big, open kitchen will fire your stomach's imagination, as will the menu filled with Caribbean dishes. You can have ackee and saltfish, the Jamaican national dish featuring the national fruit (ackee, brought to the island from western Africa) and salted cod. You can get a side of ground provision, the mixture of root vegetables like taro, cassava, and yams that is staple throughout the region. Or callaloo, made from amaranth leaves. Or jerk pork, or fish tea, or manish water, or chicken feet, or....

You know what Flava

Jamaica is? It's a travel agency. It takes you to the islands of the Caribbean one dish at a time, and gives you the experience of eating like a local. Even if you settle on one dish and never waver from it, you'll still have a reliable international lunchtime vacation anytime you want it.



BRACK'S GRILLE & TAP

1280 BELMONT STREET | 508-271-7777
BRACKSGRILLEANDTAP.COM



Tucked into a corner of a retail center at a busy intersection, you might not take Brack's for a neighborhood joint at first. But chat with the servers and get a load of the menu and you'll pretty quickly realize that's what it is. It's no mistake that "Grille" comes first in the name, because someone ensured it was full of varied and hearty fare – from the half-dozen different (and big) burgers, to internationally inspired dishes like chicken Mozambique (grilled chicken with tomatoes, chorizo, spinach, and onions in a spicy, garlicky house-made Mozambican sauce), to an

array of seafood dishes. Or maybe you just want to hang out at the bar and take in some Boston sports. In that case, you'll find the "Tap" part of the name equally well-earned, with bartenders who have you covered whether your pleasure is a cold draft beer or a signature cocktail like their take on the traditional mule: Jack Daniels Honey, ginger beer, and lime (ask for "I'm a Ginger, Honey"). The servers are attentive and friendly and you may also encounter ebullient owner Frank Brack, who likes to personally check in with his guests to make sure they're enjoying their meal and having a good time.



CASA VALLARTA

610 OAK STREET | CASAVALLARTA.US

They are words that inspire delight in the Mexican food lover's heart: Mole, tomatillos, al pastor, Jalisco, Asado. Casa Vallarta's menu is full of variations on these, so you can afford to be picky. Or not, and just order the Casa Vallarta enchiladas and get three different varieties on one plate. For an extra dose of authenticity, come by on Thursday or Sunday for the live mariachi band.

BAMBOO CAFÉ

1285 BELMONT STREET
BAMBOOCAFE Brockton.COM

The atmosphere is pleasant and the kitchen is already very busy with takeout orders when you sit down for an early lunch. The expansive menu offers virtually every Eastern entrée you can imagine. Start with golden, crispy spring rolls, and then follow that up with the Triple Crown - sliced pork tenderloin, beef, and chicken with a spicy sauce. Perfect when you can't choose just one.

LITTLE SAMI'S

1145 W. CHESTNUT STREET | LITTLESAMIS.COM

The look says classic burger and pizza joint, from the black-and-white checkerboard tile floor to the sports and music memorabilia on the walls, but the menu veers well beyond that territory into subs and entrees. At lunchtime, you'll find a steady crowd coming either to eat in or take away. Feel like a burger? The Wyatt is a properly messy handful - thick, cooked to order, topped with onion rings and bleu cheese dressing. It's so juicy you'll want extra napkins close at hand.

MIKO'S CAFÉ

912 CRESCENT STREET | MIKOSCAFE.COM

What can you say about a breakfast place that offers not only steak tips and eggs, but the King George - which is a FULL POUND of steak tips, plus three eggs? Or where you can get a side of linguica with everything from eggs to breakfast sandwiches to waffles? Or maybe you'll stick with the classic: Three thick slices of French toast, griddled and golden, smothered in syrup and dusted with powdered sugar. Note: Cash only, no cards.

STONEBRIDGE CAFÉ

1285 BELMONT STREET | 508.584.5200
STONEBRIDGECAFE.COM



Step into Stonebridge late on a Saturday morning and you'll find the breakfast rush is still hopping, with a crowd waiting for seats, people coming and going with takeout, and lively conversation everywhere. These are all the best possible signs for a breakfast place, because they mean it's where people want to be for their eggs or pancakes or hash or what-have-you. And speaking of, we'll have the Stonebridge Skillet, which offers up a bunch of everything - eggs, meats, vegetables, potatoes - in quantities to challenge the most dedicated breakfaster.

Of course, you don't have to limit yourself to the first meal of the day. Come back around lunchtime and have the seafood crabmeat salad roll, or perhaps the beef tips, or maybe one of the house-made soups. There are choices galore on the menu so nobody in the family is going to go away hungry or unhappy.

Stonebridge a bright, happy place that's full of delicious kitchen aromas and is inhabited by a staff that's friendly, attentive, responsive, and efficient. It's the kind of breakfast joint every city needs.

79 CARIBBEAN AND AMERICAN RESTAURANT

158 Montello St. | 508-427-0084



8 & 8 CHINESE RESTAURANT

654 Main St. | 508-588-9081



ALAMO CAFE

49-51 Legion Pkwy. | 508-583-1050



ALEXANDER'S FAMILY RESTAURANT (See pg. 13)

391 Crescent St. | 508-584-8834



ARIZONA FRIED CHICKEN

880 Main St. | 774-223-5118



BACK BAY BAGEL

1280 Belmont St. | 508-580-6565



BAMBOO CAFE (See pg. 26)

1285 Belmont St. | 508-588-9188



BERTUCCI'S BRICK OVEN PIZZERIA

1285 Belmont St. | 508-584-3080



BIG JIMBO'S DINER

300 Manley St. | 508-408-4540



BOSTON MARKET

756 Belmont St. | 508-580-8551



BRACK'S GRILLE & TAP (See pg. 25)

1280 Belmont St. | 508-271-7777



BRAZIL GRILL STEAKHOUSE (See pg. 8)

696 Crescent St. | 508-588-6665



BUENA VISTA RESTAURANT

526A Main St. | 508-580-7745



BUFFALO WILD WINGS

500 Westgate Dr. | 508-559-1409



BURGER KING

606 Belmont St. | 508-588-1963



CAO'S KITCHEN

180 Oak St. | 508-584-6826



CAPE COD CAFE (See pg. 22)

979 Main St. | 508-583-9420



CARDOSO CAFE

146 Montello St. | 508-586-3091



CASA VALLARTA MEXICAN (See pg. 26)

610 Oak St. | 508-857-0401



CHANG CHUN

776 Centre St. | 508-588-9091



CHARLEY'S PHILLY STEAKS

200 Westgate Dr. | 508-510-4044



CHARLIE CHAN'S RESTAURANT

1270 Main St. | 508-559-1776



CHINA CHEF RESTAURANT

92 Torrey St. | 508-583-8898



CHINATOWN

51 Oak St. Ext. | 508-580-2885



CHIPOTLE MEXICAN GRILL

500 Westgate Dr. | 508-586-0102



CLASSIC SUBS & PIZZA

144 Howard St. | 508-580-0577



CLUB MORABEZA

581 Main St. | 508-559-9986



CRISTAL RESTAURANT & LOUNGE

250 Main St. | 508-427-6900



CROWN FRIED CHICKEN

1012 Main St. | 508-580-5222



D'ANGELO

648 Pleasant St. | 508-427-9395



DADDY'S DAIRY

1280 Belmont St. | 508-587-7770



DELICIOUS RESTAURANT

1753 S. Main St. | 508-587-1687



DOE E DUCK DONUTS (See pg. 8)

199 Belmont St. | 508-583-9571



DOMINO'S PIZZA

1940 Main St. | 508-588-3412

1085 N. Montello St. | 508-587-1299



DYLAN'S BAR & GRILL

789 Centre St. | 774-381-7103



EL RINCON DEL SABOR

330 N. Main St. | 617-301-0289



ELVERA'S CAFE (See pg. 23)

132 Main St. | 508-580-4292



EXPRESS PANDA

43 Legion Pkwy. | 508-588-1888



FIVE GUYS

27 Westgate Dr. | 774-381-7921



FIVE STAR PIZZA & MORE

793 Crescent St. | 508-427-5555



FLAVA JAMAICA RESTAURANT (See pg. 24)

21 Torrey St. | 508-510-4114



FRANK'S RESTAURANT (See pg. 20)

265 N. Pearl St. | 508-588-9604



GEORGE'S CAFÉ

224-228 Rear Belmont St. | 508-588-4231



GEORGIO'S PIZZA & ROAST BEEF (See pg. 14)

1041-B Pearl St. | 508-580-0160



GIGI'S PUB

189 Crescent St. | 508-958-0222



GREGORIO'S PIZZA SUPREME

1284 Main St. | 508-857-2767



HARRY'S PUB & GRILL (See pg. 8)

65 Westgate Dr. | 508-583-1297



HEIDI'S PLACE

685 Warren Ave. | 508-583-0060



HIBACHI SUPREME SUSHI BUFFET

718 Crescent St. | 508-588-8860



HOME CAFE

677 N. Main St. | 508-583-9768



HOWARD STREET DINER (See pg. 8)

142 Howard St. | 508-586-5799



IHOP

540 Westgate Dr. | 508-521-6050



ITALIAN KITCHEN (See pg. 11)

1071 Main St. | 508-586-2100



JADE LEAF

1050 Pearl St. | 508-584-6366



JEANO'S RESTAURANT (See pg. 21)

769 Main St. | 508-559-2610



JJ'S CAFFE (See pg. 18)

610 N. Main St. | 508-510-4227



JO'S BEST DINER (See pg. 10)

1050 Pearl St. | 508-584-8334



JOE ANGELO'S CAFE & DELI

11 Crescent St. | 508-588-8331



JOHN GOODTIME ASIAN CUISINE

379 Belmont St. | 508-588-8833



JOHNNY'S BURGERS AND CHICKEN

168 Pleasant St. | 774-776-2612



KFC

875 N. Montello St. | 508-580-9956



LA FOGATA RESTAURANT

205-207 Belmont St. | 774-480-5883



LEAL'S KITCHEN (See pg. 14)

707 Warren Ave. | 508-588-5955



LEGION PARKWAY PIZZA

121 Legion Pkwy. | 508-583-9870





LISA'S SWEETTOOTH (See pg. 14)
245 Main St. | 508-588-2253



LITTLE SAMI'S (See pg. 26)
1145 W. Chestnut St. | 508-436-4766



LUANDA RESTAURANT AND LOUNGE (See pg. 20)
453 Centre St. | 508-427-1649



MALU'S LOUNGE
23 Montello St. | 508-510-4283



MAUI RESTAURANT
1875 Main St. | 508-583-1010



MCDONALD'S
908 N. Montello St. | 508-588-9920
664 Crescent St. | 508-586-8864
715 Belmont St. | 508-588-9927
334 N. Pearl St. | 508-583-6461



MCMENAMY'S SEAFOOD (See pg. 20)
810 Belmont St. | 508-586-1122



MEE KING GARDEN
187 Crescent St. | 508-588-1311



MICKEY MALONE'S TAVERN
347 N. Pearl St. | 508-427-6144



MIKO'S CAFE (See pg. 26)
912 Crescent St. | 508-232-6754



MOE'S SOUTHWEST GRILL
27 Westgate Dr. | 508-510-3041



MONTILIO'S BAKING COMPANY (See pg. 20)
134 Spark St. | 508-894-8855



NAGOYA FUSION
793 Crescent St. | 508-588-8388



NORTH MAIN STREET PIZZA
984 N. Main St. | 508-580-0444



OAK LOUNGE
810 N. Montello St. | 508-588-9798



ONLY ONE JAMAICAN RESTAURANT II
192 Warren Ave. | 617-833-5872



ORANGE LEAF FROZEN YOGURT
1285 Belmont St. | 508-510-3121



PANERA BREAD
1301 Belmont St. | 508-587-1520



PANORAMA PIZZA
470 E. Ashland St. | 508-588-4714



PANORAMA PIZZA 2
1490 Main St. | 508-583-1122



PAPA GINO'S
885 Belmont St. | 508-588-1911
897 N. Montello St. | 508-583-3737
675 Crescent St. | 508-584-2600



THE PERUVIAN PLACE
55 City Hall Plaza | 508-580-0147



PISCES LOUNGE
816-820 Main St. | 508-942-8777



PIZZA MARIA
180 Oak St. | 508-559-0701



PIZZA PALACE
350 Oak St. | 508-586-0707



POPEYE'S CHICKEN & BISCUITS
688 Crescent St. | 508-857-4403
200 Westgate Dr. | 508-559-1520



REID'S ULTIMATE BREAKFAST (See pg. 7)
2021 Main St. | 508-584-4960



RESTAURANT PANORAMA
180 N. Main St. | 508-427-1649



ROD'S PIZZERIA
567 N. Main St. | 508-583-8500



ROSE CAFE
74 W. Elm St. | 508-405-6788



SANTANA RESTAURANT
684 Crescent St. | 617-283-6745



SARKU JAPAN
200 Westgate Dr. | 508-586-0186



SHOE CITY TAVERN
24 1/2 Intervale St. | 508-468-1005



SONY'S CAFE
6 Hovenden Ave. | 508-584-8344



SOUTH SIDE PIZZA RESTAURANT
617 Main St. | 508-586-5499



STELIOS PIZZA HOUSE
23-25 Pearl St. | 508-894-8160



STELLA'S PIZZA
197 Crescent St. | 508-584-2464



STONEBRIDGE CAFE (See pg. 27)
1285 Belmont St. | 508-584-5200



SUBWAY
666 Oak St. | 774-381-7938
390 Pleasant St. | 508-857-4458
768 Belmont St. | 774-448-4974
200 Westgate Dr. | 508-232-7453
768 Centre St. | 508-427-4478



SUNSET CAFE
1110 Main St. | 508-857-2289



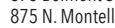
SUPREME HOUSE OF PIZZA & SUBS (See pg. 14)
376 Centre St. | 508-588-0044



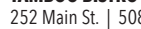
TABLE 22
25 Pleasant St. | 508-897-8801



TACO BELL
675 Belmont St. | 508-588-2400
875 N. Montello St. | 508-580-9956



TAMBOO BISTRO (See pg. 12)
252 Main St. | 508-584-8585



TERRA NOSSA
1030 N. Montello St. | 508-580-4463



TEXAS ROADHOUSE
124 Westgate Dr. | 508-427-6244



THAI FOOD THEORY (See pg. 15)
104 Torrey St. | 508-232-3229



THE SPOT LOUNGE
133 N. Main St. | 617-504-0130



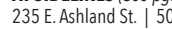
TINRAYS FAMILY RESTAURANT
9 Winter St. | 508-584-8900



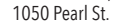
TOMMY DOYLE'S PUB & GRILL
37 Oak St. Ext.



TOMMY DOYLE'S PUB AT SIDELINES (See pg. 9)
235 E. Ashland St. | 508-587-5511



TUTTO BENE (See pg. 16)
1050 Pearl St. | 508-583-1515



VILLAGE PIZZA & SUBS
830 Crescent St. | 508-580-1920



WENDY'S
660 Oak St. | 508-588-7238
1900 Main St. | 508-586-2006



WESTSIDE PIZZA
35 Torrey St. | 508-588-1331



WHITE'S BAKERY & CAFE (See pg. 6)
1041 D Pearl St. | 508-584-5100



WINGSTOP
21 Torrey St. | 774-381-7994



YAMATO JAPANESE STEAK HOUSE
510 Westgate Dr. | 508-588-8381



IN MEMORY OF



**MAYOR
BILL CARPENTER**



48TH MAYOR & TIRELESS FIGHTER
FOR THE CITY OF CHAMPIONS

A DEDICATED LEADER AND PUBLIC SERVANT
COMMITTED TO REBUILDING OUR CITY AND
IMPROVING THE LIVES OF ALL BROCKTONIANS

A FIERCE & RELENTLESS ADVOCATE
FOR A BETTER BROCKTON

NOVEMBER 27, 1956 - JULY 3, 2019