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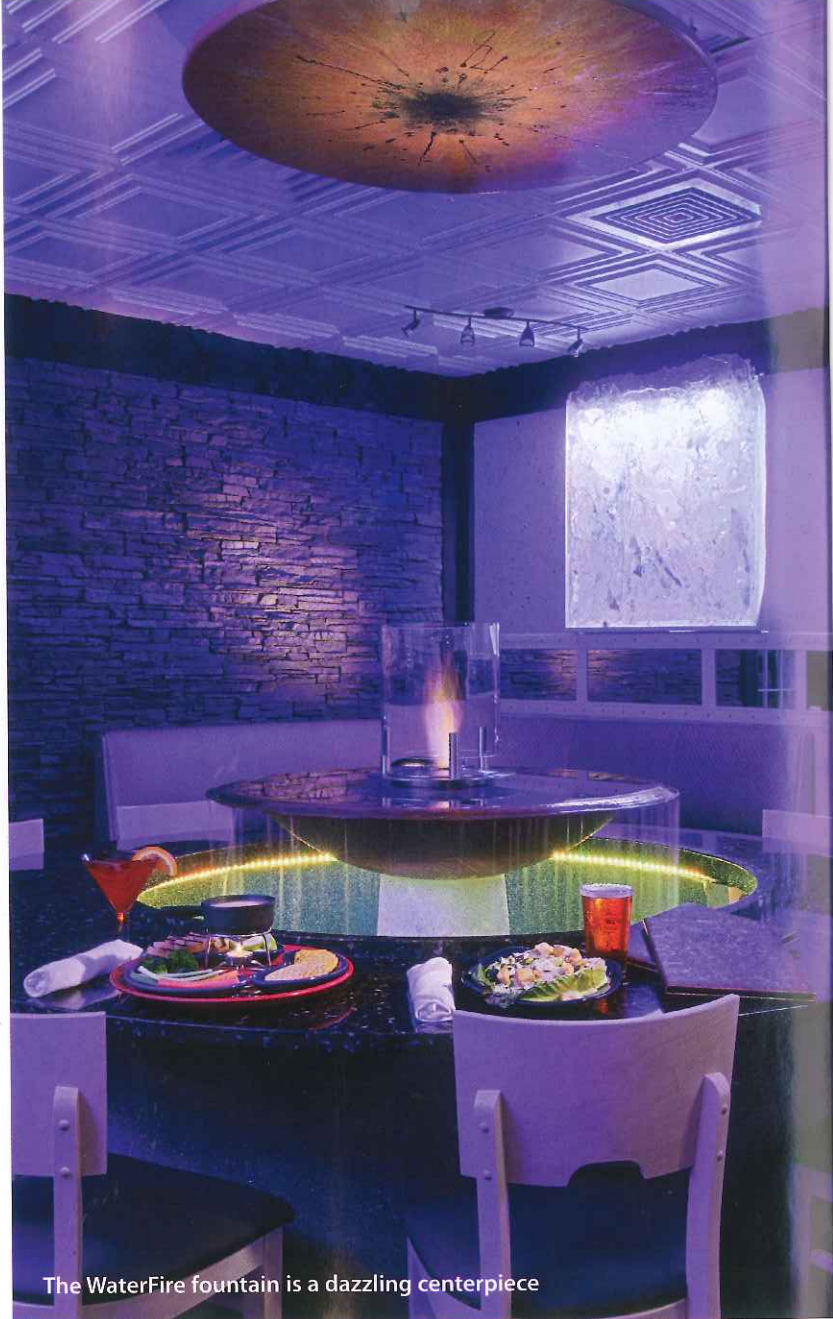
Heat of the Moment

The WaterFire Tavern is a cozy hidden gem

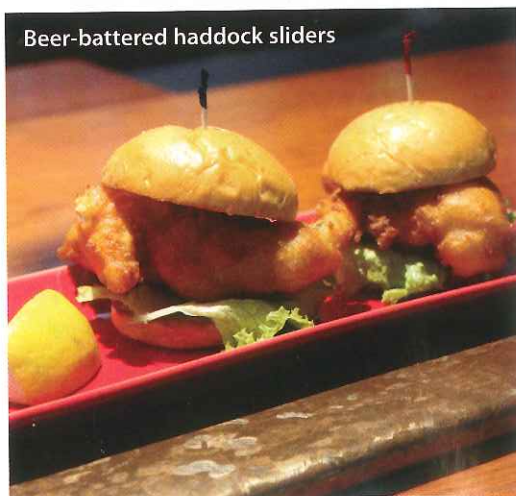
BY JILL COMOLETTI

Upon entering the John Carver Inn in Plymouth, with its Colonial-style accommodations and cozy New England charm, you might be surprised to find the WaterFire Tavern—a chic, sophisticated new restaurant that features a one-of-a-kind fountain with a flickering flame as the centerpiece of the dining area. Lights along the ceiling frequently change from one bright color to the next, reflecting off of glass panels on the walls and making the dining room and bar glow.

The Catania Hospitality Group opened WaterFire Tavern on June 12, right beside the inn's other restaurant, Hearth 'n Kettle. In fact, the two restaurants even share a chef, Tony Allen, who has been with the hospitality group for 22 years. Despite this fact, the two restaurants are vastly different in terms of atmosphere and cuisine. The WaterFire Tavern has a flashier, mod-



The WaterFire fountain is a dazzling centerpiece



Beer-battered haddock sliders

WATERFIRE TAVERN

25 Summer St.,
855-580-5665,
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ern atmosphere, with hanging teardrop pendant lights and paintings behind the bar that change color with the lighting.

The tavern's signature dish is its fire bowl, which I was lucky enough to try and cannot stop thinking about. The Water Fire Bourbon Cheese Bowl consists of a melting pot of smoked Gouda cheese mixed with Nor'easter Bourbon cheese sauce, made in Nantucket. The cheesy fondue is served with crackers, crostinis, and vegetables for dipping. The bourbon sauce gives the cheese a real kick, and is deliciously paired with each dipping option. The cheese bowl is plenty big enough for sharing, but it's so good that I probably could've polished off the whole thing myself.

Another popular item on the menu is the

craft beer battered haddock sliders, made with North Atlantic haddock that is coated with a crunchy batter and served on buttery brioche rolls. The haddock was prepared with Jack's Abby Hoponius Union beer, brewed in Framingham. While I'm not always a seafood fan, these cute fish sandwiches proved to be so fresh and tasty that I couldn't stop eating.

If you're looking for something lighter, the Grilled WaterFire Caesar is the restaurant's signature salad and is a tasty option. The lettuce is grilled for a short time before being plated, and is served with creamy Caesar dressing, Parmesan cheese, and garlic croutons. I wasn't sure what to expect because I'd never had grilled lettuce, but it gave the dish much more flavor than your typical salad. You can also split one of the tavern's tasty grilled pizza options, like the North Plymouth, made with fresh mozzarella, grilled eggplant, and roasted red peppers with fresh tomato crudo.

The restaurant also features a creative list of tapas to choose from, which are great to munch on. Try the blue cheese truffle chips, made with warm potato slices topped with crumbled blue cheese, scallions, and the tavern's blue cheese truffle sauce. If you like your tapas hot, give the buffalo chicken dip a shot. No matter what your taste buds crave, the menu contains plenty of delicious food and healthy options bound to make your mouth water.

WaterFire Tavern has a wide selection of drinks to pair with its delicious food. Beers from all over the country are available, but the most popular on the menu is Mayflower Pale Ale, brewed right in Plymouth. Another popular beer is the 21st Amendment Hell or High Watermelon, a summer wheat beer served with a watermelon slice on the rim. The tavern also has quite a few creative cocktails. The unique food and atmosphere is an enchanting break from tradition.



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