

APRIL 2025



Local DINING GUIDE

Restaurants, cafés, shops & more



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Natalia Zukerman, *Editor*
Caitlin Hanlon, *Production Manager*
Mary Wilbur, *Advertising Account Manager*
Roxanne Lee, *Advertising Account Manager*
James H. Clark, *CEO/Publisher*
Thomas K. Carley, *Chief Operating Officer*

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BY PATRICK L. SULLIVAN

Mountainside Cafe

This pleasant eatery just introduced a new menu from which Manager Sarah Winkley highlighted the “omelets and skillet” section, including the Philly Omelet, basically a cheese steak in omelet form. The Steak and Eggs offering was tempting, with lashings of strip steak and chimichurri, a couple of fried eggs, home fries and multigrain toast. If you’re in pancake mode, the cafe has real maple syrup. Lunch offerings include locally-sourced hamburgers. Winkley said if a customer rolls in just before closing with a hankering for breakfast, they will be cheerfully accommodated. Caffeine enthusiasts will be happy with a wide range of espresso drinks. Online ordering is available directly on mountainsidecafe.com or order by phone at 860-824-7876.




PHOTOS BY PATRICK L. SULLIVAN

Mountainside Café is located in a ranch style house on Route 7.

 251 Route 7 South, Falls Village, Conn.

 @mountainsidecafe  860-824-7876

 mountainside.com/cafe

 Wed.-Sun. 7 a.m.-3 p.m., Closed Mon. & Tue.



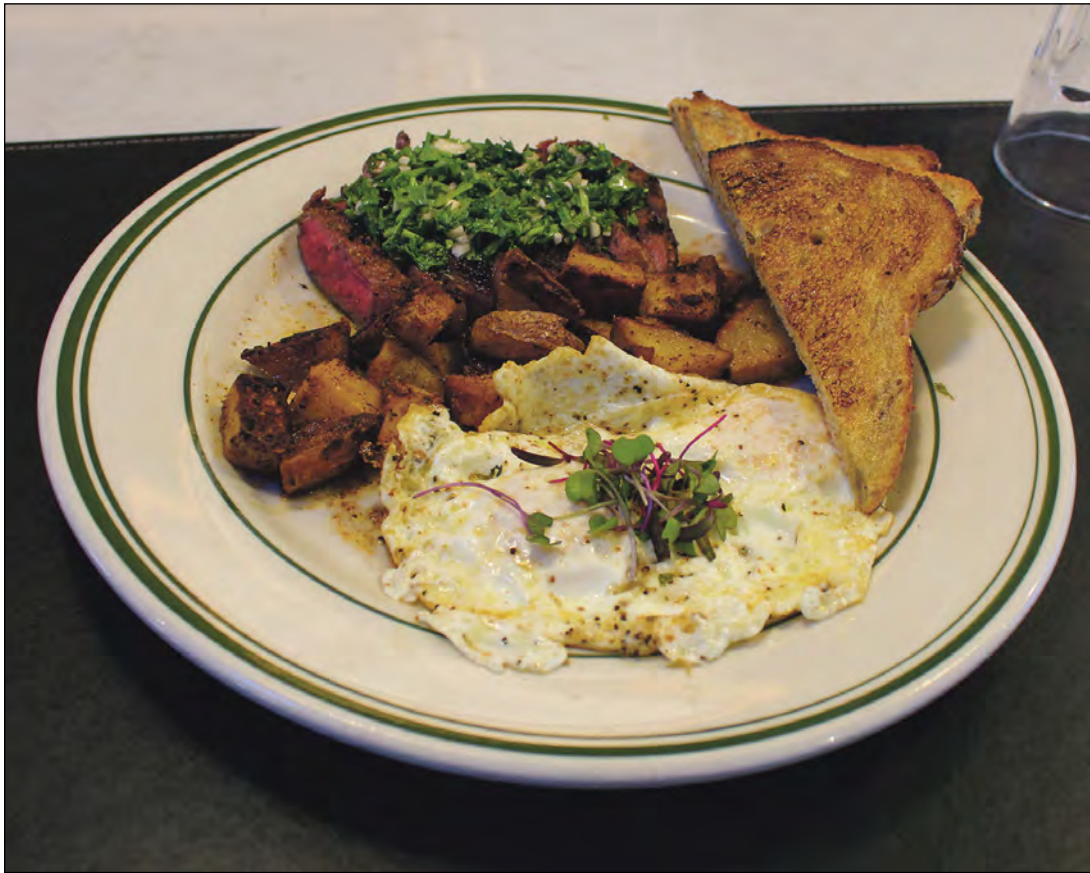
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Madeleine Bamberg, assistant manager at Mountainside Cafe and Sarah Winkley, manager (right).



Steak and eggs with chimichurri, home fries and multigrain toast.

PHOTO BY PATRICK L. SULLIVAN



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Hy's Fried

Nestled into the woods on the lonely road between Hillsdale, New York, and South Egremont, Massachusetts, Hy's Fried is an oasis of comfort food and community that serves up dinners, craft cocktails, and weekend dancing.

Named for owner Jack Luber's grandfather's prized fighting cock, Hy's specializes in South Korean-style fried chicken. It's brined for seven hours and tossed in a honey sambal, creating a bright, sweet and deeply satisfying flavor that packs a light kick. Breaded in a tapioca-rice flour, the chicken is totally gluten-free, as is the "Apple Jack Crumble" for dessert.

While the chicken shines, the mustardy and tangy potato salad — served hot, breaking tradition — is not to be missed; nor are the garlic-forward crispy greens.

Hy's also boasts an impressive bar program. The cocktail list, which is themed after the classic horror flick "The Shining," features favorites such as "Smokey the Bear" which melds the citrusy, bitter flavor of Aperol with the deep smokiness of mezcal. Luber says that the restaurant's drinks and dancing forward approach has brought steady business since opening in August of 2024 — "We're banging busy on the weekends."

Luber brings his background in New York nightlife to the hills of Western Massachusetts, clearing the tables every weekend at 8:30 for dancing as a DJ spins records in the booth. The final Sunday of each month features a gay night known as "Hy Tea" — a nod to Fire Island's famed "High Tea" parties.

Hy's Fried is an escape that still somehow feels like home. "Call it a she-shed, a man-cave, whatever you want," Luber says. "It's the room in your house you don't have, but it has bomb chicken and great drinks."

📍 264 Hillsdale Road, South Egremont, Mass.

📷 @hys.fried 🖱️ hysfried.com 📞 413-644-8911

🕒 **Wed. & Sun. 4:30 p.m.–9 p.m. (bar closing 10 p.m.)**

Fri. & Sat. 4:30 p.m.–9 p.m. (bar closing 11 p.m.)

Call for confirmation – hours to change in late April



PHOTOS BY ALEC LINDEN

Chicken sandwich, potato salad and crispy greens.



The vibey interior turns into a dance floor every weekend.



Craft cocktails make a splash at Hy's Fried.

Home & Cake

Beata Vrancic smiled, “It all started with the cake.” This local shopkeeper and baker, whose motto is ‘handmade with love,’ makes extraordinary custom cakes, tarts, and cookies created via special order from her charming shop on Main Street in Winsted, Connecticut.

Vrancic explained, “Inspired by my passion for baking and home décor, my dream was to combine the joy of savoring authentic, European-style cakes and baked goods with the charm of discovering beautifully curated home decor — think hand-crafted pottery mugs, bowls, and elegant kitchen linens. At the heart of my baking is a commitment to fresh, wholesome ingredients, a touch of European simplicity, and mindful indulgence. With reduced sugar, lighter textures, and options like gluten-free and vegan treats, my creations offer both flavor and healthfulness.”

Vrancic left a childhood in Romania, and her baking is inspired by early memories of her Hungarian mother’s love of cooking. Imagine a fig tart with mascarpone filling, apple cake, pear cake with almond, an apricot almond tart, or maybe a black-

continued on page 8



PHOTO PROVIDED

Goose cookies, handmade with love, by Beata Vrancic of Home & Cake.



PHOTO BY JENNIFER ALMQUIST

Beata Vrancic in her shop Home & Cake on Main Street in Winsted.

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PHOTO PROVIDED

Springtime themed cake created by Beata Vrancic.

... Home & Cake

continued from page 7

berry vanilla tart. Her baked goods, such as Baci di Dama hazelnut cookies filled with chocolate, madeleines, savory herb shortbread, orange scones with nutmeg, have been sold at Irving Farm Café in Millerton and the now-closed Falls Village Café. For the springtime, she will create fanciful goose-shaped cookies and a bunny-themed carrot ginger spiced cake with orange buttercream frosting. Her cakes and baked delicacies are delicious, created with elegant simplicity, and made-to-order. “Each cake comes with a little story, adding a personal connection that makes every bite a memorable experience.”

📍 450 Main Street, Winsted, Conn.

📷 @home_and_cake_bake

☎ 518-221-2722

🖱 home-and-cake.com



PHOTO BY JENNIFER ALMQUIST

Easter Bunny at Home and Cake.

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The Farmer's Wife

The Farmer's Wife in Ancramdale is not a pretentious "farm to table" restaurant serving poached turnips or squash bread. It is a serene roadside café next to the post office in Ancramdale that serves breakfast and lunch at its three tables. Ingredients in its ever changing menu written on the chalkboard above the counter come from farms down the road like Chaseholm, Herondale and Ronnybrook. One recent day's lunch included a grilled flank steak sandwich with arugula and salsa verde hot off the grill with chips for \$17. The high-quality ingredients are all fresh, nothing is processed or microwaved. Fresh baked goods are made in house and the pour yourself coffee is from J.B. Peel in Red Hook.

Lisa Hazelton is the cheery "back of the counter" who takes orders, brings food to the table and knows the names of most of the customers. The small café is always calmly busy with customers sitting down, picking up orders to go, or buying house favorites like chicken pot pies or sesame peanut noodles to take home.

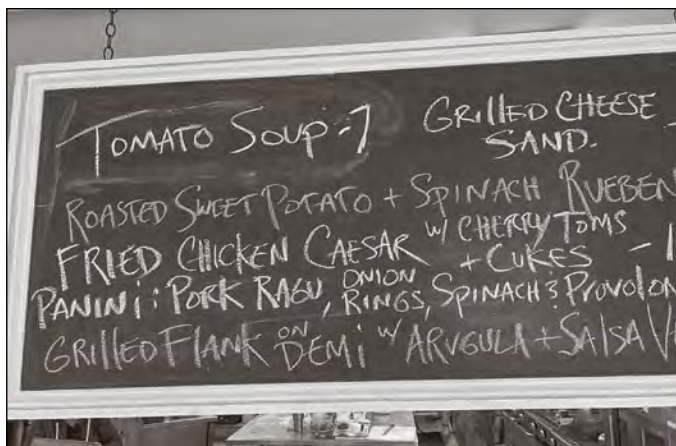
Chef Job Yacubian, who owns the business with his wife Emilie Sommerhof, mans the grill and prepares every order separately. They are not the original farmer and wife, but the son-in-law and daughter of Emilie's mother Dorcas who started the business in 2002 from her home kitchen. Emilie took over operations in 2010 and Job has been in the kitchen since 2006. Catering weddings, cocktail parties and lavish special events complete with experienced serving staff is the core of their business.

After a six-week winter break that ended on March 21, the restaurant is again open Wednesday to Sunday with breakfast served from 8:30 to 11:00 a.m., and lunch from 11 a.m. until 2:30 p.m.

📍 3 County Route 8, Ancramdale, N.Y.

📷 @farmerswifeancramdale ☎️ 518-329-5431

🖱️ www.thefarmerswife.bix



PHOTOS BY CHRISTINE BATES

The chalk board above the counter changes daily.



Tomato soup and a sandwich are a lunch favorite.



Don't miss the brownies at the check out counter.

Love It Vegan

“Litchfield County’s only vegan diner. Serving breakfast and lunch favorites animal free.”

At Love It Vegan their mission is to “create a kinder way to eat, work, and live.”

Owner Amy Lovett works away in the kitchen while her husband Pedro Garcia takes orders and runs the cash register. Friendly wait staff dash from kitchen to table with orders.

Besides serving breakfast favorites like pancakes, French toast, omelets of various kinds, breakfast sandwiches, and many lunch options such as BLT’s and cheeseburgers — all plant-based — they also have a kid’s menu and gluten free choices.

Love It Vegan has a catering menu with offerings like lasagna and stuffed crust pizza.

On the sweet side, they have cakes and cupcakes, fruit pies and cream pies. Some cakes and pies are custom made and must be ordered ahead.

Orders can be called in for pick up.

Regular customer Jamie said, “We come every Friday night. It’s a great way to start the weekend. The food is always great!” Tommy T. agreed saying “It is my favorite restaurant.”

A popular weekly event is Friday night game night with Chef Kevin leading “Blood on the Clock Tower” and plenty of board games for customers to choose from. There is a craft fair every month.

Everyone is welcome! You don’t have to be a vegan to enjoy the delicious food at Love It Vegan.



PHOTO BY ROBIN RORABACK

Cupcakes at Love It Vegan.

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“BLT”



Blueberry cake

PHOTOS BY ROBIN RORABACK

Pedro Garcia, husband of Amy Lovett, owner of Love It Vegan, takes orders and runs the cash register.

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Goshen Pizza

When journeying between Torrington and the Northwest Corner, there are few tastier stops than Goshen Pizza. The classic pizzeria opened under husband-and-wife owners Resmi and Mimoza Rizvani in 2021. In 2024 a burst pipe caused the restaurant to close for four months. Now the eatery is back and serving up delicious pies, calzones, strombolis, grinders, pastas, wings, salads, soups, specialties, sides and sweets. Many patrons pop in for a slice or three for lunch or bring the family for dinner with sodas and domestic beers on tap. Others order delivery for pizza night. Delivery is free up to five miles and costs \$1 per mile for trips beyond five miles. Online ordering is available directly on goshenpizza.com or order by phone at 860-491-2131.

📍 59 Torrington Road, Goshen, Conn.

📷 @goshenpizzaact 📞 860-491-2131

🖱️ goshenpizza.com

🕒 Mon.–Sat. 11 a.m.–10 p.m., Sun. 12 p.m.–9 p.m.



PHOTOS BY RILEY KLEIN

Customers line up for pizza by the slice at Goshen Pizza.





Resmi Rizvani pulls a fresh pie out of the oven. Rizvani owns and operates Goshen Pizza with his wife, Mimoza.

PHOTO BY RILEY KLEIN

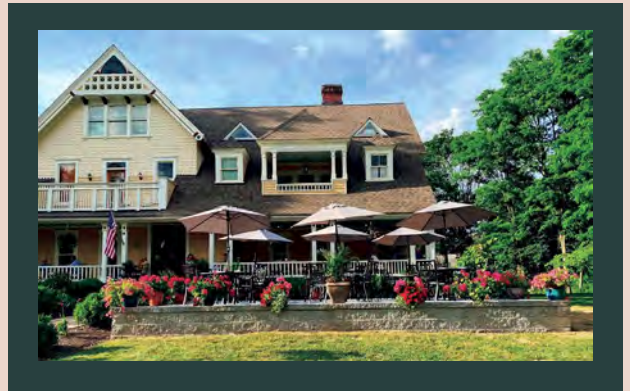
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A sample from
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River Bistro's
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weekly menu:
coconut-curry-
dumpling soup.



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Blackberry River Bistro

The Blackberry River Bistro is the jewel-like restaurant run by Audrey and Sam Leary on the Main Street of North Canaan, Connecticut. “Sam runs the place, and I am the head chef,” Audrey said while her hands delicately stuffed handmade ravioli with roasted carrots and ricotta. Open for dine-in or takeout, the restaurant does not take reservations. The menu changes each week and has a kid’s menu for dine-in. They serve beer and wine, and a typical menu might include steamed pork and vegetable dumplings with a peanut-ginger soy dipping sauce, pork belly buns, chicken wings, street corn, bistro kale Caesar salad, rice and beans, roasted vegetables and feta, shrimp pad thai, pasta of the week, an ahi tuna poké bowl, or a pork belly banh mi. A graduate of the French Culinary Institute, Audrey studied pastry arts. Desserts that will haunt your dreams might include a double chocolate tart, churros, mascarpone cheesecake, banana pudding, apple pecan cake, or a salty honey pie with whipped cream and chocolate-covered crisps.

*Online ordering: Wednesday through Saturday begins at noon. All food is made fresh, so it takes 45 minutes to prepare each order.

 99 Main Street, North Canaan, Conn.

 @blackberryriverbistro  860-453-4067

 blackberryriver.com  Wed.-Sat. 5 p.m.-9 p.m.



Seared Ahi tuna with Soba noodles, Shiitake confit, carrot, cabbage, and cucumber with a soy-honey sesame sauce



PHOTOS BY JENNIFER ALMQUIST

Audrey Leary, owner and head chef at Blackberry River Bistro in North Canaan, offers her freshly created ravioli stuffed with roasted carrots and ricotta.



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Picante's South West Mexican Grill

Jalisco es México. So goes the motto of the central Mexican state —birthplace of mariachi, tequila, and charrería rodeo. And, more recently, the inspiration behind Picante's South West Mexican Grill.

Picante's owner Jose Reyes spent his younger years travelling between the United States and Jalisco before opening his first restaurant on New York's Long Island, inspired by the complexities of the Mexican region's local fare. "Cuisine from Jalisco is more about flavor combinations than spice," said

continued on page 18



PHOTOS PROVIDED

Chicken fajitas.



Picante's offers over 20 different tequilas.



A hearty burrito mojado.



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... Picante's

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Reyes, with Picante's menu likewise drawing its flavors from the region's variety and abundance.

With a focus on homestyle preparation, Picante's Lakeville and North Canaan eateries serve everything from salsa-smothered enchiladas to sizzling fajitas in their relaxed, brightly ornamented, lushly planted settings. Pair a tequila with your favorite flight of tacos and you'll be sure to feel like Picante's es México.

Lakeville Location

📍 227 Main Street, Lakeville, Conn.

📷 @picanteslakeville 📞 860-596-4225

🖱️ www.picanteslakeville.com

North Canaan Location

📍 499 Ashley Falls Road, North Canaan, Conn.

📷 @picantescanaan 📞 860-453-4271

🖱️ www.picantescanaan.com



The light, bright and colorful interior at Picante's

PHOTO BY SAVA MARINKOVIC

A collage of food and drink images surrounding a central text box. The top left shows a bowl of salmon in a light broth. The top center shows a plate of roasted meat with vegetables. The top right shows a bowl of salad with a dressing. The bottom left shows a slice of cheesecake with fruit. The bottom center shows a glass of beer and a glass of water. The bottom right shows a slice of watermelon with blackberries. The central text box contains the following information:

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Icebox Cafe

After a ten year stint running Rex Cafe in Hell's Kitchen, Norfolk residents Marinell and Peter Crippen opened the Icebox Cafe in November, 2024. With seating for fifteen, it is situated in the 1898 native granite former train station in the center of Norfolk, Connecticut. The bright, spare space is enhanced by the artwork of Norfolk's Hilary Van Wright. Peter is the chef and baker while Marinell welcomes customers, takes their orders for breakfast and lunch, for dine-in or take-out. Their extensive menu includes coffee, tea, cold drinks, breakfast burritos, biscuit sausage sliders with salsa verde, bacon from Nodine's Smokehouse, eggs any style, oatmeal, yogurt, scones, muffins, coffee cake on Fridays, and cinnamon buns on Sundays. Peter's sourdough bread is in high demand. Based on a 3 1/2-year-old starter, he bakes about 28 crusty loaves per week. Call a day ahead to order a loaf of Peter's sourdough bread. Lunch includes soup and sandwiches such as Cuban, vegan cauliflower, flatbread focaccia with Italian cheese, prosciutto and arugula, and chicken salad on sourdough. "The Icebox Cafe gives us a sense of community by providing a gathering place, giving bountiful donations to local organizations, and a warm, friendly environment to enjoy wonderful food," observed longtime Norfolk resident and bluebird house builder David Gourley, steaming mug of coffee in his hand.

 10 Station Place, Norfolk, Conn.

 @icbxcafe  860-671-0005

 Wed.-Mon. 7 a.m.-2 p.m., Closed Tue.



PHOTOS BY JENNIFER ALMQUIST

Peter and Marinell Crippen make you feel welcome at their Icebox Café in Norfolk.



Peter Crippen's signature sourdough bread. He bakes about 28 loaves per week. Make sure you order your loaf a day ahead.

A sampling of Panacea's menu choices, sure to satisfy the most choosy diner.



PHOTOS PROVIDED

Caesar salad paired with homemade bread and a light wine.

Panacea

Since opening in summer of 2024, Panacea stands as a distinctive destination for fine dining and nutritional restoration in Amenia. It offers upscale country hospitality in a tasteful, unrushed atmosphere. Owners and chefs Jacob Somers and Khendum Namgyal describe the menu as hyper-seasonal. Deeply rooted in seasonality, they use local ingredients from eight local organic farm sources, creating food and drink served in a comfortable atmosphere. The pasta is made fresh. The effect is total nourishment.

For oyster lovers, the nightly Happy Hour from 5 to 6 p.m. on Friday, Saturday and Sunday offers \$2 oysters. And on Mondays, known as “Miracle Mondays,” the Happy Hour expands from 5 to 9 p.m.

📍 8 Autumn Lane, Route 44 west of center, Amenia, N.Y.

📷 @mypanacea

☎ 845-373-9800

🖱 www.panaceany.com

🕒 Sat. 5 p.m.-10 p.m., Sun. & Mon. 5 p.m.-9 p.m.,
Reservations are recommended



PHOTO BY LEILA HAWKEN

The dining experience at Panacea stems from the culinary creativity of owners/chefs Jacob Somers and Khendum Namgyal.



The honey nut salad boasts locally-sourced greens in keeping with the restaurant's emphasis on seasonality.



PHOTOS PROVIDED

The art of cooking delectable mussels just right, paired with Panacea's house-made pasta has made the destination restaurant a regional favorite.

Round III

The Round III — formerly and lovingly known by many locals as the “Round to it” — is one of those classic roadside diners that Chuck Berry crooned about all those years ago that makes the U.S. countryside so special.

Located on Route 22 south of Millerton, the menu features the classic staples of an all-American diner; burgers, fries, sandwiches of all shapes and varieties, and the typical battered, breaded and fried appetizers and seafood that pop up on menus across New England.

The Super Burger Deluxe section of the menu is a can't miss for people thinking to themselves “I'm so hungry I could eat a whole cow.” A half-pound burger patty, a healthy helping of toppings and fries on the side all for about \$15. What could be better?

If customers aren't in the mood for burgers, sandwiches or melts, something better could be the classic American diner breakfasts served all day. A favorite for diners with a sweet tooth are the “Famous Blueberry Pancakes,” which come with bacon, ham or sausage for a modest \$9.95.



PHOTOS BY NATHAN MILLER

Round III serves customers every day at a quaint roadside location south of Millerton on Route 22.



5523 Route 22, Millerton, N.Y.

518-592-1240 Open every day 7:30 a.m.–9 p.m.

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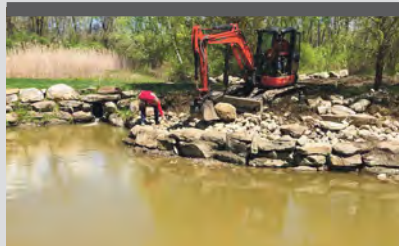


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