



Time Out Market Boston in The Fenway neighborhood

[Time Out Market Boston](#) opened to the public in June 2019. The food and cultural market brings the best of the city under one roof, right at the heart of The Fenway neighborhood. There are 15 eateries with food from some of Boston's top chefs and restaurateurs, exciting craft cocktails and cultural experiences from local talent – all handpicked by Time Out Boston's editorial team.

Located at 401 Park, Time Out Market Boston spans across 25,000 square feet. From morning to night, guests can experience the market's 15 eateries, two full-service bars, a retail shop, a demo kitchen and communal-style seating. The unique architecture of the market blends the building's original Art Deco feel with modern design elements, respecting the history of the iconic 401 Park and making the space not only a culinary and cultural but also a visual experience.

"Time Out Market Boston brings a new and unique experience – the next great food and cultural destination – to the city and one of its greatest neighborhoods, The Fenway," says Time Out Market CEO Didier Souillat. "We are incredibly proud that Boston's most outstanding chefs have accepted our invitation to join Time Out Market – they have all been carefully chosen by our Time Out editors to bring the best of Boston under one roof and offer a true taste of the city. Our guests get to choose from over 100 fantastic dishes every day of the week from morning to night: whether guests are stopping by for breakfast to get coffee, smoothies or an acai bowl, enjoy seafood, mezze or pasta for lunch, or an evening of craft cocktails, pizza or culinary masterpieces with family and friends. It is our mission to democratize fine dining – we are making fine dining casual, and casual extraordinary."

Time Out Market Boston's curated mix: a stellar lineup of chefs and restaurateurs

To select Boston's outstanding culinary talent, local Time Out editors tested and tasted the city's best food and then invited only the very best chefs and eateries to join Time Out Market. The result of this curation is a stellar lineup, offering an incredible range of local cuisine – served on fine china and flatware, and made affordable and accessible. Time Out Market Boston features the following top chefs and much-acclaimed restaurateurs:

- **Chef Jody Adams**, a multiple James Beard award winner, has truly left a mark on Boston's culinary identity with celebrated Rialto, TRADE, Porto and Saloniki. With her partners Eric Papachristos and Jon Mendez, she brings Greek Street – a Saloniki spinoff – to Time Out Market. Inspired by the trio's travels to Greece, Greek Street offers delicious, authentic simplicity with its signature creations such as citrus- marinated swordfish souvlaki, cumin-spiced beef patties and pork schnitzel with Greek herbs.
- James Beard Award-winning **Chef Tim and Nancy Cushman** take over two kitchens with a pair of Asian concepts within Time Out Market: **Ms. Clucks Deluxe** offers a creative spin on chicken and dumplings riffing on Asian cuisines; and **gogo ya** reinvents the way guests think about sushi with inventive dishes, some of which are inspired by the award-winning **o ya** and **Hojoko**. Rob Wong, chef de cuisine of **Hojoko Japanese Tavern** is overseeing the two Time Out Market kitchens with Chef Tim Cushman.
- **Chef Tony Maws**, named *Best Chef Northeast* by The James Beard Foundation, brings juicy **Craigie Burger** variations to Time Out Market, inspired by the iconic and highly sought-after signature burger at **Craigie on Main**.
- One of Boston's most celebrated culinary talents, **Chef Peter Ungár** of highly acclaimed **Tasting Counter** – which he opened in 2015 with his wife Ginhee Ungár – offers guests interpretations of the restaurant's modern and beautifully handcrafted dishes, influenced by culinary techniques and traditions from around the world and utilizing New England ingredients.
- James Beard Award-winning **Chef Michael Schlow** brings two concepts to Time Out Market Boston: **Monti Roman Pizzeria** offers Roman-style pizza – cooked in a special wood burning oven – that will be crispy, airy, with a slightly chewy crust topped with simple, flavorful ingredients. With his second **Italian Kitchen** concept, Chef Michael Schlow focuses on a menu full of simple, honest Italian ingredients that best celebrate the country's superb cuisine, including dishes such as *House-made Cavatelli with spicy Italian sausage ragu*.
- **Saltie Girl** – the award-winning go-to restaurant among local seafood lovers – presents fresh seafood and New England favorites. Kathy Sidell and Chef Kyle McClelland will bring Saltie Girl's succulent lobster rolls and signature sustainable tinned seafood along with fresh seafood dishes to Time Out Market. On the menu: *fried clam roll* and the *signature lobster roll* (hot and cold), *bacon-kissed clam chowder*, as well as a selection of their tinned fish.
- **Revolution Health Kitchen** makes Time Out Market visitors feel their best with a delicious and organic plant-based menu. Co-owners Heather and Dominic Costa offer satisfying salads, hearty soups, acai bowls, fresh juices and smoothies.



- **Nina and Raffi Festekjian** serve Eastern Mediterranean flavors with **anoush'ella**, featuring traditional recipes using fresh, authentic ingredients inspired by their Armenian-Lebanese heritage. On the menu are dishes like *Mezze of Hummus, Baba-Ganoush and Walnut Harissa*, or the warm spices of *Chicken Za'atar* and *Red Lentil Kofta Wraps*.
- **BISq** offers mouth-watering charcuterie, delicious cheese boards and eclectic sandwiches as well as big and bold new interpretations of Bisq-inspired dishes from **Chef Alex Saenz**.
- Cambridge's celebrated modern-era **Mamaleh's Delicatessen** serves up its delicious signature sandwiches, satisfying platters and modern interpretations of deli classics at Time Out Market Boston.
- **Union Square Donuts** – co-founder Josh Danoff's bakery with a cult-like following – brings its signature artisanal donuts, made from scratch daily with high-quality and wholesome ingredients. At Time Out Market, inventive flavor combinations like *Sea Salt Bourbon Caramel, Brown Butter Hazelnut Crunch* and *Maple Bacon* are served.
- Coffee pioneer **George Howell Coffee** brings its mission of seeking out the world's best coffees to Time Out Market. Guests get to enjoy **George Howell Coffee's** signature menu of batch brewed single-farm coffees as well as a selection of micro-lot coffees on a single-cup pour over bar. There are also espresso-based drinks and seasonal coffee-based mocktails and a full line of pastries and desserts from Seven Stars Bakery and Praline.
- **Gelato & Chill** introduces its artisanal gelato, based on authentic and traditional Italian recipes. Artisanal gelato master **Vincent Turco** creates small batch, handmade gelato using organic, additive-free local ingredients and will regularly create new indulgent flavors along with gluten-free and vegan-friendly frozen treats as well as dairy-free sorbets.
- In Time Out Market Boston's retail space, **fastachi** offer their delicious nutty treats. What began as a small Boston shop has become one of the country's top purveyors of artisanal roasted nuts. **Owners Susan and Souren Etyemezian** have perfected the craft of roasting the freshest nuts the old-fashioned way - by hand, in small batches, in steel drums to bring nuts to their flavor peak. At Time Out Market Boston guests can buy beautifully crafted gifts that are lovingly done and locally made such as roasted and mixed nuts, fresh nut butter, dried fruits, handmade chocolate barks and more.

A beverage program to complement Time Out Market Boston's culinary offering

Time Out Market Boston features two bars with an unparalleled beverage program designed to highlight the elements that make Boston a world class city. Taking inspiration from the menus of the chefs, the beverage program has been designed to complement the unique culinary offerings of the market. Time Out Market Boston guests get to enjoy seasonal craft cocktails alongside a selection of 14 local craft beers and two local craft ciders on tap, including brews from **Night Shift Brewing Company** (Everett), **Idle Hands Craft Ales** (Malden), **Two Roads Brewing Co.** (Stratford, Conn.), **Fore River Brewing Company** (Portland, Maine) and **Prospect Ciderworks 'SIDRO' Cider** (Boston, MA) as well as a selection of 22 wines, available by the glass and bottle. Non-alcoholic beverages include Kombucha on draft from Portland, Maine-based **Urban Farm Fermentory** and a selection of seasonal mocktails.

More information about Time Out Market Boston's vendors, bars and hours of operation can be found at www.timeoutmarket.com/boston.

Time Out Market Boston is part of the global expansion of this successful culinary phenomenon

In 2014, the editorial team behind Time Out Lisbon turned a historic market building into Time Out Market Lisbon, the world's first food and cultural market based wholly on editorial curation. Today, it is Portugal's most popular attraction with 3.9 million visitors in 2018. This hugely successful culinary phenomenon is now expanding globally with new Time Out Markets having opened in Miami and New York in May 2019, followed by Boston in June 2019, and Chicago and Montreal later in 2019; Dubai is set to open in 2020, London-Waterloo in 2021 and Prague in 2022.

"We opened our first Time Out Market in Lisbon in 2014 and it has been a great success, loved by both locals and visitors. Now we are rolling this fantastic format out around the world: in May, we opened Time Out Market in Miami and New York; June will see Time Out Market Boston open its doors, and Chicago and Montreal will follow later this year," said Julio Bruno, CEO of Time Out Group plc. "By the end of 2019, there will be six Time Out Markets, offering a total of 185,000 square feet and food from 120 of the world's best chefs. Time Out Market is a perfect extension of our iconic Time Out brand which since 1968 has helped people go out better in the world's greatest cities with its unique content. Now we are bringing our editorial curation of the very best of the city to life in physical locations around the world for everyone to enjoy."

What connects all Time Out Markets is a carefully curated mix of top culinary and cultural talent – all housed in unique buildings capturing the soul of the city. However, the execution of each market is distinctly local to give a true taste of the city it is in. Visitors get to explore local culture and affordable fine dining from a diverse range of eateries and then come together with family and friends to enjoy their meals at communal tables in the center of the market.



Time Out Market is rooted in the heritage of Time Out – a magazine created in London in 1968 to inspire and enable people to explore and enjoy the best of the city. Since then, Time Out editors have been writing about the best food, drink and cultural experiences worldwide. Today, a global team of local expert journalists is curating the best things to do in 327 cities across websites, magazines, social media and live events. Now this curation is brought to life at Time Out Market.