

Diner's Update

The latest Rhode Island food, drink, restaurant and dining news and events.

April 19, 2023

[Jamie Coelho](#)

CLOSINGS



Fearless Fish Market on the West End has closed. Photo by Jamie Coelho.

Fearless Fish Market co-owner Stu Meltzer made the decision to close the West End market, effective immediately. The East Side store remains open. From the Instagram page: “I’ve mentioned to many of you that a lot of sales shifted from the West Side to the East Side store. More sales came over than we expected — to the point where the West Side store was no longer profitable. After doing the numbers, in order for that store to become profitable, we would have had to double our sales...I don’t regret having tried to operate both stores (versus simply moving locations). The West Side got us off the ground and we felt an obligation to try to make it work.” [Read more here.](#)

The Shop at Fox Point coffee shop announced that **it will close** at the end of the year. There is still plenty of fun to be had before then, so be sure to stop by.

After nearly four years in business, [Huck’s Filling Station announced on social media](#) this week that its last date of service will be Sunday April 2, 2023. During

its final weeks, the East Greenwich locale encourages visitors to join the staff in celebrating some of the best of Huck’s menu offerings from over the years and toast to its collective new adventures ahead.

Yoleni’s Greek market in downtown Providence abruptly closed. The building is owned by [Paolino Properties](#), which cited the pandemic as the cause of the closure. “We are very sad to see Yoleni’s close. The restaurant, which opened in 2018, was never able to fully rebound from the challenges created by the COVID-19 pandemic,” says Joseph R. Paolino Jr., managing partner of Paolino Properties. [Read more on the closing.](#)

The Malted Barley in Westerly also permanently closed. From the business’s [Facebook page](#): “We know that this will come as a shock to many of you. The truth is, the burden of liability has taken its toll on us, in all ways possible. It’s time for a new chapter.”

OPENINGS

[Sweetgreen](#), the first in Rhode Island, is [now open](#) at Garden City in Cranston.

Feast & Fettle’s new Neighborhood Fridge retail market opened this month and is stocked with ready-made meals, locally made snacks and wine is located at Pawtucket’s Blackstone Place Plaza. [Read more here.](#)



Purslane will open this spring in downtown Wakefield.

The couple behind **Butterhead** food truck opened a new separate fast casual restaurant called **Purslane Eatery** in downtown Wakefield. They are hiring BOH and FOH employees both full and part time positions. Send an email to butterheadri@gmail.com or purslane.ri@gmail.com.

Deadbeats is a new dive-worthy spot that opened last week in the former E&O Tap location on the West End of Providence. [Read more here.](#)

The Nerdy Baker is moving into the home of what used to be Crugnale Bakery in Rumford. Sample the sugary creations of Anita Carnevale that run the gamut from elaborately decorated cakes to grab-and-go treats like muffins and cookies. The Nerdy Baker is located at 237 Newman Ave. in Rumford, and is open from Wednesday–Thursday from 7 a.m. to 5 p.m., Friday–Saturday from 7 a.m. to 6 p.m. and Sunday from 8 a.m. to 4 p.m.

Celebrity chef David Burke made his mark in Rhode Island by opening a new restaurant at the **Preserve Sporting Club and Residences** in Richmond. Chef Burke has signed a fifteen-year partnership with the four-season sporting club situated on 3,500 acres, and is overhauling the culinary operations of the Preserve through his restaurant operating and consultant company, David Burke Hospitality Management (DBHM). [Read more here.](#)

The Landing is a new cafe and gallery with gifts and ice cream at 101 Dyer St. in downtown Providence. It's owned by the Providence River Boat captain Tom McGinn and Kristin McGinn. They are serving New Harvest Coffee and Gifford's ice cream from Maine. It's open Monday–Friday from 8:30 a.m. to 5 p.m.

The **Hope and Main Downtown Makers Marketplace** is now open serving made-to-order and ready-to-eat breakfast and lunch options, Monday through Friday, plus there's a whole retail section dedicated to Hope and Main's makers. Learn more [here.](#)

Wedge cheese shop is open on Water Street in Warren, in the storefront where Muse used to be. It is located in front of the new location for **Chomp Kitchen and Drinks**, which is **coming** later this winter. Read more about **Wedge**.

Another new cheese shop, **Rind Cheese Shop**, is also open in Barrington at 24 Bosworth Street.

Reds Kitchen, the food truck we know and love that serves chicken sandwiches, cheesesteaks, fries and other upscale American eats, has taken

over the restaurant spot next to Eskimo King in Swansea, Massachusetts. Stay up to date at [@redsrhodeisland](#).

FUTURE OPENINGS

Those familiar with [the Patio On Main](#), the popular family-owned eatery that popped up on Main Street in East Greenwich just before the pandemic hit (and became an impromptu [celebrity hangout](#)), will be thrilled to learn that the former Grange space will now be home to its second location: the Patio on Broadway. They are planning an early March opening. [Read more here](#).

[Giusto](#) chef-owner Kevin O'Donnell will be opening a new restaurant in downtown Newport this spring. Mother Pizzeria will be a neighborhood pizzeria in partnership with Giusto executive chef Kyle Stamps and Giusto general manager Lauren Schaefer. The new spot will have a quick to-go-style counter reminiscent of a Roman cafe as well as a dining room and bar. A Neapolitan-style pizza oven will be the focal point where guests can sit at a small counter to enjoy the action. Get Roman-style pizza for takeout or focus on sourdough pizza in the dining room. The dough will be made with local stone ground wheat, and toppings will include cured meats, tin and house-cured fish and local cheeses served with a variety of baked in-house breads. The bar will feature Italian-centric cocktails, approachable wines and craft beers. The restaurant will be open seven days a week for lunch and dinner.

The Martucci Group is expanding its brand through multiple avenues. Coming in the Spring of 2023 is [the Trap Smithfield](#), the second location to open for the Trap.

[Maven's Delicatessen](#) plans to open this Spring 2023 at the intersection of Hope Street and Blackstone Boulevard in Pawtucket. "Maven's is the place where you can come with your family and enjoy delicious Jewish cuisine in a fun, cheeky atmosphere," says founder and owner Jason Sugarman, whose family also opened [Asia Grille](#) at Garden City. Paying homage to the delicatessens of the past, Maven's will curate a menu featuring traditional and modern Jewish cuisine, including pastrami sandwiches stacked with smoked-in-house pastrami and authentic boiled and baked bagels. Follow [@mavensdelicatessen](#) on Instagram for updates.

Oberlin is moving to bigger and better digs across Grant's Block Park and chef/owner Benjamin Suple will be opening another [new restaurant](#) right next to it. [Gift Horse](#) will highlight a raw bar-style menu with a focus on local

shellfish and New England catch. Sukle is also including longtime Oberlin general manager (and fellow Johnson and Wales alum) Bethany Caliaro as a partner. They are currently looking for back of house and front of house team members. Email them with a resume to info@gifthorsepvd.com.

Shake Shack is headed to **Garden City Center** in Cranston in 2023. The burgers, chicken sandwiches and frozen custard shakes will soon be available in the corner space next to Starbucks.

The Félix Special 25

THREE AL PASTOR TACOS W. GOOEY
OAXACA CHEESE AND CHIPOTLE SALSA;
SERVED W. A DON NACHO MULE ON THE
SIDE, IN TRUE FELIX FASHION

**100% of proceeds from the sale of this item will go
to Felix's hospital fund*



COMMUNITY IN NEED

The **Chilangos** family is facing a medical crisis as one of its team and family members recently had an accident. Chilangos is crowdfunding support. From the GoFundMe page: “On March 6th, our dear friend Felix had an accident where he fell down a flight of stairs and he has been in a coma since the accident. If you have ever had the pleasure of meeting Felix at Chilangos or out in Providence you know that he is the most incredible and caring person you’ll ever meet. Felix plays a very special part with Chilangos and Don Nacho tequila, we ask you if could make a donation small or large will go a long way or share this page on social media.” You can make a donation to [help Felix](#) here.

Local restaurants and bars are also running a bunch of specials to help with Felix's medical expenses. At [Chilangos](#), get the Felix Special for \$25, which includes three al pastor tacos with Oaxaca cheese and chipotle salsa and a Don Nacho Mule on the side. One hundred percent of proceeds go to Felix's hospital fund.

[Nolan's Corner Pub](#) in Providence is also donating the proceeds from the sale of drinks made with Don Nacho tequila to help out Felix, and Lucky Enough in Providence is also running a [Felix Special cocktail](#), made with Don Nacho tequila, with 100 percent of proceeds going to Felix's fund.

EVENTS, SPECIALS AND MENU UPDATES

Daily

Helado Taiyaki ice cream shop on Federal Hill in Providence is running “[Tuft & Taiyaki](#)” at Helado Taiyaki, a daily three-hour tufting workshop where you can craft your very own rug and indulge in ice cream. You'll learn how to tuft and take your newly crafted rug home with you. Follow [@tuftandtaiyaki](#) for updates. The workshops start at 4:30 p.m. during the week and 11 a.m. on weekends. Reservations are \$80 per person. [Book here](#).

4/14-4/23

[Newport Restaurant Week](#) is happening April 14-22, when area [restaurants](#) will offer discounts and deals for diners. Think: BOGO deals, prix-fixe offerings, gift cards promotions and more. At the same time, the second [Foodie Film Festival](#) will take place in tandem with Newport Restaurant Week at the Jane Pickens Theatre. Enjoy a week full of pop-up tastings, food trucks, complimentary treats, live music in the JPT lobby, and most importantly—food focused films. Check back for the full schedule of foodie films and events.

4/16-4/22

Go Providence's [Providence Pizza Week](#) is happening April 16-22, with favorite restaurants serving up their best and most inventive pies. Sponsors include Narragansett Beer, Rhode Island Monthly and Navigant Credit Union. Learn more at [providencepizzaweek.com](#).

4/19

Hope and Main's Meet Your Maker Market returns for the winter season indoors on select monthly Wednesdays from 5-8 p.m. The local marketplace engages the public in Hope and Main's [nonprofit mission](#), helping them to foster a community of growing and thriving food and beverage companies. Shop for locally-produced food and beverage products while contributing feedback, sharing in recipe development, learning about new food trends and cooking techniques and more. There's usually live music and food and drinks available for purchase from local food trucks.

4/19, 4/26

The Pawtucket Indoor Farmers Market features farmers, bakers and candlestick makers at the 1005 Main St. hallway Wednesday evenings from 4 to 7 p.m. through April 26. In addition to the variety of participating vendors, many businesses within Hope Artiste Village have committed to being open during the market so that the community can get all of their shopping done in one place.

4/20

Hess Wine Collection and **Midtown Oyster Bar** are hosting a five-course dinner experience with perfectly paired wine selections for an evening of carefully-crafted dining and sipping. Munch on chef Jeremy's five unique dishes made to match the flavors of Hess Wine Collection's best blends from Napa Valley, California on Thursday at 6:30 p.m. Register for tickets [here](#).

4/20

Morgan Synder, owner of Buttonwoods Brewing in Cranston will visit **Borealis Coffee** at Unity Park in Bristol with some of his favorite beers from 5-9 p.m. He'll be pouring drafts, including Top Shelf #5 (IPA). Borealis Alum Dave Hurley is also repping In Your Ear Records with a turntable to spin some vinyl, sell some records, and talk music to your hearts' content.

4/20

Mill's Tavern in Providence is hosting a five-course wine dinner with Stags' Leap and Penfolds wineries on Thurs., April 20 beginning at 5:30 p.m. Dishes include a warm goat cheese tart with fresh strawberries and candied pecans; lobster and crab parfait with fresh grapefruit, avocado and yuzu beurre blanc; grilled lamb lollipops with crispy caraway spaetzle and mint demi-glace;

seared Wagyu sirloin with Roquefort–Yukon gratin and bourbon cream sauce; and for dessert, dulcety mousse and brown butter carrot cake. The cost is \$145 per person, inclusive of tax and gratuity. For more information and to purchase tickets, please call 401-272-3331 or email info@millstavernrestaurant.com.

4/20, 4/21

Tell your best dad jokes at White Dog Distilling in Pawtucket for its **Dad Joke Face-off Competition**. Each session is different and starts at 6:30 p.m. Free to enter. Competitors must register through Eventbrite to reserve their slot to tell jokes.



Chef Ming Tsai is the celebrity guest for Uncorked!

4/21

Rhode Island PBS will host its annual **Uncorked! A Food and Wine Event** on April 21 at 7 p.m. at the WaterFire Arts Center in Providence. Uncorked! is the station's largest fundraising event. Chef Ming Tsai, host of the PBS cooking show "Simply Ming," will attend as the celebrity guest. Emceed by WJAR's Mario Hilario, Uncorked! will feature food and drink samples, auctions and entertainment. A variety of Rhode Island's top restaurants, confectionaries and most notable local vineyards, distilleries and breweries will participate. Details about the restaurants and beverages will be available at ripbs.org and on the *Uncorked!* Instagram (@[uncorkedripbs](https://www.instagram.com/uncorkedripbs)). Tickets are now on sale through April 21. Advanced ticket pricing for the event will be available through March 22, with VIP tickets starting at \$150 and general admission at \$100. VIP tickets include a pre-event reception at 6:15 p.m. Tickets are limited, but a

small number may be available at the door. All guests must be twenty-one and older to attend.

4/21-9/29

The ninth annual **Food Truck Friday** is back for its ninth season at Roger Williams Park Zoo's Carousel Village. Choose menu items from more than fifteen local food trucks as well as beer and wine from Trinity Brewhouse. Enjoy live music from various local artists while picnicking on the lawn on Fridays from 5–8:30 p.m. Free admission.

4/22

If you're looking to sharpen your knife skills, **My Chef Lara** is hosting a knife skills class on April 27 from 6 to 8 p.m. at **Williams Sonoma in Cranston**. While the class is meant for beginners, those of all skill sets are welcome to learn how to properly—and quickly—dice, mince, cut and slice. Participants are encouraged to bring their own 8 inch chef knives to learn the basics. Register for tickets [here](#).

4/23, 4/30

Starting Feb. 5–May 7, shop local every Sunday at the **Providence Flea Markets** at the Farm Fresh RI building at 10 Sims Ave. in Providence for the most unique and affordable gifts of the season. Featuring local and handmade art, crafts, fashion, accessories, bakery and vintage items from local vendors and artisans. Make sure to check out New Harvest Coffee, Tallulah's Taqueria, Providence Brewery, Robin Hollow Farm, Wright's Dairy, Anchor Toffee and Rhed's Hot Sauce, plus food trucks outdoors, while there. The hours are Sun. 11 a.m.–3 p.m. Free admission.

4/23

Little Sister in Providence is hosting another wine tasting night on April 16 at 6 p.m. Try five generous pours of wines featuring bubbles alongside Latin-inspired tapas, cheese and charcuterie served buffet-style. All wines are available for purchase to take home at a discount. **Tickets** are \$50 each.

4/25

Hope & Main culinary incubator is partnering with **Farm Fresh RI** on April 25 from 11 a.m. to 4 p.m. to connect grocers, distributors, cafes and restaurants, gourmet and gift shops and other wholesale buyers with local food producers,

who will present their products at the food show and offer samples. Come meet these makers and support a more vibrant, sustainable local food economy. Admission and parking are free with ample sampling and complimentary lunch!

4/27

If you're looking to sharpen your knife skills, [My Chef Lara](#) is hosting a knife skills class on April 27 from 6 to 8 p.m. at [Williams Sonoma in Cranston](#). While the class is meant for beginners, those of all skill sets are welcome to learn how to properly—and quickly—dice, mince, cut and slice. Participants are encouraged to bring their own 8 inch chef knives to learn the basics. Register for tickets [here](#).

4/29

Tickets are on sale for [the Newport Beer Festival](#) at Fort Adams State Park on Saturday, April 29 from 2-5:30 p.m. A \$65 tickets gets you a souvenir glass and samples from at least fifty craft brewers. The event benefits the Rhode Island Brewers Guild. Food will be available for purchase from [Mission Burger](#), [Pour Judgement](#) and [Yagi Noodles](#). Live music from [The Ravers](#) will perform live.

5/6

Say hello to spring while taking in food truck fare, live demonstrations, crafts, shopping and entertainment galore at the Warwick Police Department's [Spring Festival](#) at Rocky Point Park from 10 a.m. to 3:30 p.m. A collaboration between the Warwick Police Department, We Be Jammin' Events and the Ocean State Food Truck Festival, the entire family can enjoy wagon rides, dancing and more.

5/6

Nab tickets to the fifth-annual Derby Day at [Linden Place](#) on Sat., May 6, with options for both day and night festivities. Patrons may choose to attend the full event, which includes watching the Derby on the big screen, dinner and a live auction, or they may join the festivities at Derby Night, the after party immediately following with a live band under the big tent. Funds raised are earmarked to restore the 243-year-old mansion, along with youth educational outreach to promote a greater understanding of the trans-Atlantic slave trade in Rhode Island. Patrons for the full event will view a live-stream of the 149th Kentucky Derby with other "spectators." After cocktails starting at 5 p.m., there will be a sit-down dinner in the ballroom featuring southern-inspired

specialties prepared by noted caterer Morins, followed by a live auction. After party attendees will join the celebration as Derby Night continues from 8 - 11 p.m. under the big tent. All will enjoy the eight-piece Down City Band. Enjoy an open bar of mint juleps and bourbon tastings, as well as sweet treats. Attendees may bid on products and services at the silent auction. Prizes will be awarded for best hat, best-dressed female, best-dressed male and best-dressed couple. Tickets for the full event are \$150 per person (discounted tables of eight and sponsorship opportunities also available). If you wish to join in later for the Derby Night after party, tickets are \$75. For more information or to reserve your spot, call 401-253-0390 or visit lindenplace.org.

5/12-10/27

The Guild's Pawtucket Beer Garden will be home for the Pawtucket Farmers Market on Friday nights from May through October 2023. Opening day is May 12, just in time to buy Mother's Day flowers and ingredients for a home-cooked meal. The market is located in the Guild's outdoor beer garden, just a few minutes walk from the new Pawtucket-Central Falls Transit Center. Sip a pint while shopping local, eating a food truck dinner and enjoying entertainment by local musicians, such as Alex Cohen Acoustic or the Empress. Confirmed vendors so far include High Tide Mushroom Farm, Pawtucket-based Spoon & Board, gluten-free Dee's Little Sweets and Tony's Seafood. The Pawtucket Summertime Farmers Market is open from 4:30 to 7:30 p.m. every Friday from May 12 through Oct. 27. To learn more about the market, visit pawtucketfarmersmarket.com or contact Lisa Kellogg at 814-574-3571.

5/14

Castle Hill Inn's Mother's Day Brunch is set for Sunday, May 14 with a three-course brunch for \$75 per person (plus tax and gratuity) with wine, beer and other cocktails offered at an additional cost. The feast will offer a selection of appetizers, a main course and dessert. The specialty menu includes dishes such as the pork belly confit made with gnocchetti, braised leeks, pistachio, fava beans and toasted breadcrumbs; signature *lobster hash* made with grilled lobster tail, poached eggs and Bearnaise sauce; as well *house made doughnuts* made from brioche dough with mango and candied jalapeño. A full menu is available here with additional details: [Mother's Day Brunch 2023](#).

5/14

Toast mom this Mother's Day on an open-air cruise through the Providence River. See Providence in a new light while sipping complimentary mimosas with narration from [Providence Riverboat Company](#) tour guides. You can also

order treats and charcuterie from Easy Entertaining, Thrive Cakery and more during the boat ride. Hats and sunscreen are recommended. Visit the website for time slots. Tickets are \$25 to \$35.

5/20

Head over to the banks of the Blackstone River in Pawtucket for **Finback Brewery**'s second annual Whale Watching Festival, which takes place from 1:30–5 p.m. at 249 Roosevelt Ave. This twenty-one-plus beer fest features an incredible lineup of new beers to sample from more than sixty breweries including Buttonwoods and Narragansett Beer. All access ticket holders have access to Finback Brewery's newest releases, magnum pours, rare bottles to share and new merchandise. All-access tickets grant guests an hour-early entry at 12:30 p.m. General admission tickets are \$89. VIP is \$179.

5/20–5/21

The annual **Newport Oyster and Chowder Festival** is back on Saturday, May 20 and Sunday, May 21 from 11 a.m. to 6 p.m. The event is free admission and includes live music from local bands and cold beverages and oysters and hot chowder for purchase on the waterfront all weekend long. Rhode Island has more than forty-five oyster farms, and many of them will be shucking oysters on site under the striped tents. There will also be other food options from local restaurants (and food trucks!) in case you're not a fan of oysters but still want to join in on the festivities. Multiple cash bars will be on site.

5/20

The **Hope Street Spring Block Party** will return this spring for the first time since 2019. It will take place along several blocks on Hope Street on Saturday, May 20 from 11 a.m. – 5 p.m. The free, family-friendly event is open to all. Hope Street will be closed to vehicle traffic from Rochambeau Avenue to Fifth Street. The Spring Block Party's beer and cocktail garden will feature selections from Narragansett Beer, Moniker Brewery, Sprawl Hard Seltzer, Ketel One Botanicals, Captain Morgan and more. Ampersand Creative Co. is helping to plan the event and curate vendors and entertainment, and Askew is organizing a lineup of varied and exciting musical acts for the Spring Block Party stage. The street will be lined with pop-up vendors offering a wide variety of artisan, vintage and hand-crafted goods, along with food trucks, live music, roving entertainment and more.

6/8

Discover the wines of Veneto at Sarto restaurant in Providence as part of its series featuring five-course wine and culinary tours of Italy. Taste Italian wines from a specific region while enjoying a communal five-course dining experience. The cost per dinner is \$130 per person, plus taxes and gratuity. Purchase tickets for three of the dining events and receive a \$40 GHospitality gift card. Purchase tickets for all six of the dinner series and receive an \$80 GHospitality gift card, plus a special Sarto gift box.

ONGOING EVENTS

Rhode Island Red Food Tours are back for the season. Explore your favorite Rhody neighborhoods with a food stroll featuring delicious food samplings plus alcohol (and nonalcoholic) pairings at five to six independent restaurants and eateries. Book the [Newport Neighborhood Food Tour](#) or the [Downcity Providence Food Tour](#), which returns this Saturday, April 22. “We were thrilled to kick off our eighth season with a sold-out tour in Newport on Saturday and to unveil new restaurants on our Providence tour this coming weekend,” says Paula Silva, founder and chief tasting officer of [Rhode Island Red Food Tours](#). “It’s such an exciting time across our culinary landscape. Guests on our food tours get a front row seat to the sheer breadth of Rhode Island’s culinary talent; from the makers, brewers and distillers to the chefs and visionaries who make the Ocean State such an extraordinarily flavorful place.” Tours in Newport and Providence take place Thursday through Sunday, begin at noon, and include stops at a half dozen locally owned restaurants and eateries. When demand requires, a second afternoon tour may be offered. Tours last three to three and a half hours and along the way, guests learn about the history, art, architecture, and culinary culture of both Providence and Newport. Reservations are required. Visit [website](#) for dates, times and costs.

Swirl, sniff, sip and repeat. Join the Chair 5 Restaurant at the [Break Hotel](#) in Narragansett on Wednesdays, starting at 6 p.m., to sample three different styles of fine wines. Libations will be served alongside savory chef-inspired appetizers as guests take in the sounds and sights of Narragansett Beach. Tickets are \$30 each.

The [Bodega on Smith](#) in Providence is hosting Spaghetti Wednesday from 5-9 p.m. each week. The special includes spaghetti and meatballs or gluten free pasta and vegan meatballs with a side salad and garlic bread. The cost is \$14.95 for adults and \$9.95 for children. Guests can also buy a bottle of Gooseneck Vineyards chardonnay, pinot grigio, cabernet sauvignon or Rhody Red for just

Ellie's in downtown Providence has debuted its "Dessert Le Bar," which is an opportunity to savor evening dessert, cocktails and coffee drinks. "There is nothing like taking in Providence Performing Arts Center's brightness through our

windows at night, and enjoying the comfort of Ellie's," says Ellen Slattery, proprietor of Gracie's Ventures. Executive pastry chef Kerri Spady is creating plated desserts, such as the sticky toffee pudding with whipped buttermilk, honey poached pear and crushed walnuts, or the vanilla crème caramel with pomegranate, salted pistachios and honey lace cookie. And of course, there's always Ellie's delicate French macarons and cakes, alongside a new craft cocktail menu. Ellie's "Dessert Le Bar" is open on Thursday, Friday and Saturday evenings from 6-10 p.m.

Live out the ultimate dining dream in a luxuriously decorated gondola at **Ocean House**. The Gondola Village takes guests to the French Alps once they step inside the cozy winter private dining venue outfitted with warm woods, sophisticated Le Creuset tableware, fine textiles and chandeliers. Bring your significant other or rally up two or three friends to indulge in some breakfast, lunch, afternoon *apero* or dinner selections. A portion of proceeds benefit the Ocean House Fund for Charitable Giving. Reservations required. Breakfast 8 and 10 a.m., lunch noon and 2:30 p.m., afternoon *apero* 5 p.m. and dinner 6:30 p.m. \$180-\$600 for reservations.

Besos Bistro, located in East Greenwich, hosts a weekly Bubbles, Beat and Eats Sunday brunch from 10 a.m. – 3 p.m. Classic hits will play every week.

The Trap and **Safehouse**, located in East Greenwich, are both hosting Pasta Mondays every Monday starting at 4 p.m., which features pasta specials crafted with imported penne at a discounted price. Safehouse also offers a Safehouse Sevens special that features some of your favorite appetizers such as pan-fried mozzarella and short rib truffle tater tots for just \$7 each, plus half-price pizza all-day on Sundays and Mondays, and from 3-6 p.m. on Tues.-Thurs. The Trap also offers \$5 Martini Monday Industry Nights every Monday from 9 p.m.-close.

Pat's Italian Restaurant, located in **Johnston** and **Coventry**, has a two-or-\$45 special every week from Sun.-Thurs.. Choose one appetizer to split, a soup or salad each, and two entrees. Or visit their **Pat's Italian Bistro** location in Cranston and enjoy the two-for-\$40 deal where you can enjoy sharing an appetizer and feasting on your choice of two entrees.

Little Sister in Providence is hosting occasional "Friends of the House" dinners Friday evenings to benefit Hurricane Fiona relief efforts. Husband-

and-wife-team Darcy and Milena are cooking up a multi-course menu filled with Puerto Rican-inspired dishes. The dinner is by reservation only. You have to [slide into their DMs](#) on Instagram to get a spot. They're offering a five-course menu for \$60 and a seven-course menu for \$80, and will donate 20 percent of proceeds to organizations in Puerto Rico that aid in the recovery.

Blu Violet at the Aloft Hotel in Providence is hosting the [Rum and B Brunch](#) on Sundays from 11 a.m. to 3 p.m., with a deejay spinning '80s and '90s hits.

[Durk's Bar-B-Q](#) has several weekly specials including half-priced burgers and pulled pork sandwiches on Wednesdays and half-priced appetizers on Thursdays. They keep the bar open until 1 a.m. on Fridays and Saturdays with a smaller late-night food menu available at the restaurant until 12:30 a.m., and for takeout and delivery. They also host an industry night with specials on Sunday evenings.

Popups at ISCO

[The Industrious Spirit Company](#) distillery in Providence has expanded its indoor tasting room. Patio and Tasting Room are first come, first serve. The distillery is also hosting mobile food businesses and live music events on the covered outdoor patio to complement ISCO's handcrafted spirits and cocktails, available for outdoor dining and takeout. Wednesday nights they have a PVD Live music series from 6 to 8 p.m. [Garden of Eve](#) Caribbean restaurant returns for Thirsty Thursdays (or takeout anytime) with its tableside text menu from 5-10 p.m. Dishes include rasta pasta with grilled shrimp, vegan curry chickpeas, BBQ ribs and beef and chicken quesadillas. As always, the patio is covered and has several fire pits with frequent visits from area mobile food businesses. [Reserve a table on the patio](#) or order [cocktails to go](#). Bottles of housemade gin and vodka are available for purchase too. Tours are now available by reservation, every other Sunday at 11 a.m.

First Friday of the month

[Moniker Brewery](#) in Providence is hosting First Fridays the first Friday of every month, when the brewery will welcome RI Cruisin' Cocktails and Anchor and Hope wine, in addition to celebrating the brewery's latest releases

FARMERS MARKETS, GROCERIES AND DELIVERY

[The Farm Fresh RI Farmers Market](#) is open year-round on Saturdays from 9 a.m.-1 p.m. at 10 Sims Avenue in Providence. The new building has a premium ventilation system (Merv13), wide hallways that ensure COVID-19 distancing and convenient parking.

The [Aquidneck Growers Market](#) takes place at Embrace Home Loans Campus at 25 Enterprise Drive in Middletown on Saturdays from 9 a.m. to noon.

The [Mount Hope Farm farmers market](#) continues from 9 a.m. to 12:30 p.m. at Mount Hope Farm in Bristol each Saturday. There are pre-ordering options as well as the ability to buy on site.

NOTABLES



Bywater restaurant.

[Bywater](#) in Warren has launched a [Mainvest Crowdfunding Campaign](#) to help crowdfund support for the expansion of the main restaurant's current Bywater space and re-launch [the Bakeshop](#) in a separate location. The fundraising goal is \$75,000, and as of March 6, nearly 75 percent has been raised. The reason for the campaign is because the restaurant needs more space due to growing popularity and the Bakeshop deserves its own home inside the historic [Carriage Shop / Garner's Paint Shop](#), which was built in 1790, located at 277 Water Street. Members of the community can become a part of the growth of Bywater by investing as little as \$100 and reap financial rewards over time through revenue sharing. The rate of return is determined by the business's gross revenue and the percentage of revenue they share each quarter. Investors receive a greater percentage of the business's revenue by investing more.

