Start your own all-your-domain name domain today.
$0.99
SHOP NOW

A browser and juicer in South Kingstown, second restaurants with new concepts from two chef owners and unofficial dining in Newport are the four newest restaurants on the Rhode Island landscape.

West Passage Brewing Company is a new city which Island's newest brewery, it's located in the former Cardi's Furniture building.

Bayberry Garden is a new concept in Providence's Innovation district from the couple who introduced the Bayberry Rest Hall in the West Side.

Wayland Fresh is a grab-and-go café with smoothies, wraps and yogurt bowls, and the same business in Main Rooftop in Providence.

The Roof in Newport has new owners, a freshened up space and the Italian kitchen on Howard Wharf.

Here are their stories.

More: Four ends in great summer food in RI, including outdoor dining, can't miss restaurants

More: 8 new restaurants in RI that you're going to have to try in May

Sign up for our free newsletter
SIGN UP NOW

More Stories

Rhode Island's Jonathan Edwards, Sheila Bunch-Edwards' 'Ordinary Miracle' at Gamm

Providence artists winning Rhode Island Council for the Arts' 'Year of Release'

Hasbro Bowl pitches return two-game series in Providence

Subscribe to our free 'Arts&R' Email to get updates on Rhode Island's arts, culture and entertainment.
SIGN UP NOW

PHOTO BY TOM CASTRONOVA

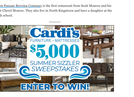
0 Like
STREAM NOW

Chef Jonathan Ferreira and his wife Tonia Ferreira, co-owners of the new Ferreira's Juicer and Bar in Providence, pose for a photo at their restaurant.

West Passage Brewing Company

The two restaurant and brewery opened last week. It's at 1Big Pond Rd., in the North Kingstown space that was Cardi's (the house, which closed in 2018.

West Passage Brewing Company is the first restaurant from Scott Morrow and his wife Cheryl Morrow. They also live in North Kingstown and have a daughter at the high school.



Sponsored
Cardi's Furniture
SHOP NOW

Scott's been a home brewer for 20 plus years. He will make the beer. He was an engineer for Amgen, a biotechnology company in Thousand Oaks, Calif. Morrow had a six-year career as director of retail development at Beacon.

"Even before COVID, we already decided to be something else," he said. "We had a crisis here or other and you need a business," he added.

Sponsored

Start your own all-your-domain name.
Godaddy
SHOP NOW

The Morrows bought the building, which needed a lot of work. "We are very excited to be working something gross," Scott Morrow said.

He bought all new equipment to create a Pro-Sport brewery. He said it puts them on the cusp of the nano-category.

The New Orleans manufacturer of the equipment did the installation.

"They were a huge help to us to finish out my knowledge," he said. "I learned all the ABCs of the trade of the trade."

Sponsored
America Forward
Learn how we're bridging the last mile connection in rural and tribal communities. America Forward
Read More in Web & Mobile

West Passage opened with five freshly brewed beers. Morrow called them his gateways: Dark Heart is an IPA, Sarcastic Charlie is a hoppy amber, Fall Ball is a brown ale, Drunken Horseman is a dark IPA, Pell Bell's Wag is a pale ale.

With the five barrels system, "The rotocask is to force more ales and change the beers more often," said Morrow.

He describes his beers as American with and a little hoppy.

Scott Morrow, co-owner of the West Passage Brewing Company, with the bar behind it at left. Dec. 14, 2021 | Photo by Tom Castronova

"But not super hoppy," he added. He said he likes a little bitterness but wants to make his beers drinkable.

Morrow is equally as passionate about the restaurant side of the business, which will serve upscale pub food.

The chef is Gordon French, He is from Johnson & Wales University. Morrow met him at the school during a brewing class where they were left mates.

Chef Gordon French prepares a dish at the West Passage Brewing Company, which is a restaurant and brewery in North Kingstown. Dec. 14, 2021 | Photo by Tom Castronova

Morrow described the menu as eclectic. It's based on burgers, wings and sandwiches. The last one is an Asian sesame chicken sandwich with a slight glaze only.

The menu features the Oil Well, which is a steak burger on a brioche bun, topped with fried jalapeno pepper and hickory sauce, drizzled with chipotle hollow mayo.

Before the restaurant opened, Morrow said, the construction crew helped test out the food. "They didn't want to leave," he said.

He tries to create an environment where people will sit down and have a meal, he said.

West Passage has about ten seats, with six inside, and a small patio outside. There are 7 seats at the bar. There's also a small location room for parties.

After setting a non-diners during opening week, the restaurant reopens on Wednesday.

Details: 1Big Pond Rd., North Kingstown, (401)295-4884, westpassagebrewing.com and Facebook for updated information.

Chef Gordon French prepares a dish at the West Passage Brewing Company, which is a restaurant and brewery in North Kingstown. Dec. 14, 2021 | Photo by Tom Castronova

Bayberry Garden in Providence

Natalie and Tim Sullivan at the Bar in their new restaurant, Bayberry Garden, located on Cole Ave. in the Innovation District in Providence. | Photo by Tom Castronova

Tom and Natalie Sullivan are rolling their brand-new Bayberry Garden by. The couple also ran their Bayberry Rest Hall on Providence's West Side, which they opened in 2017.

Located in the Wexford Innovation Center, by the Providence River Pedestrian Bridge, the new restaurant opened last week at 444 Plain St.

Unlike the casual counter service, communal tables and the focus on beers at the Rest Hall, the new place is a full-service restaurant with tablecloths, wine and cocktails as well as beer. Food will follow a coastal cuisine theme, including a raw bar and plates to share.

Sponsored

Natalie and Tim Sullivan at the Bar in their new restaurant, Bayberry Garden, located on Cole Ave. in the Innovation District in Providence. | Photo by Tom Castronova

"With every business we think about how we like to entertain," said Natalie Sullivan. "We have a farm hall. A crab can be quick or leisurely. Come as you are."

"But we also like to entertain in our home and launch it up a notch," she said.

That's what Bayberry Garden is. They're hoodies-this-up and jeans-trainers-level fancy but also special occasion and a wine list of 150 bottles with a focus on less-known producers and regions.

They want to have all three of Diane Hings-Jobes' pins-and-cork tool, Natalie Dumont said.

Tim's menu and his kitchen will focus on seasonality and seafood. They will take in fall fish for crudo, and other dishes will spotlight farms.

He sees tables ordering entrees, some crudo, large plates and small plates for half-family-style dining, with dishes that include a roasted chicken.

Tim's resume includes Ocean House in Westerly, Farmstead Green Bender with hazelnut, coffee and lemon-zest ice cream and Mediterranean Fish with chickpeas, mint and lemon verbena, green strawberries and juniper ice cream.

Sponsored

Natalie and Tim Sullivan at the Bar in their new restaurant, Bayberry Garden, located on Cole Ave. in the Innovation District in Providence. | Photo by Tom Castronova

The executive chef is Mike Reilly, previously the culinary director for Michael Stoffa's Gastrologo restaurants including Atlas & Harlow and Wayland.

The beverage manager is Ariel Brodsky, who came from experience in New York City's Michelin-starred restaurants. He's also a Rhode Island native who has pursued manager and sommelier's duties for Blue Ocean, who previously managed Tim Gold's Allen Paradise.

Tom Brown, who will manage the craft beer selection, said that for their business to grow, they hired Alexis Mainelli as director of operations.

Sponsored

They have a staff of 34 servers assembled. Tom said they really pressed new employees in creative ways, including visiting the Saturday Farm Fresh market in the Cole neighborhood and pouring out the beers.

The Sullivans live in Providence and have their kid. But there are another six seats on the outdoor patio. They worked with GR Design Build, the same group that built the beer hall.

Tim Sullivan at the Bar in their new restaurant, Bayberry Garden, located on Cole Ave. in the Innovation District in Providence. | Photo by Tom Castronova

Natalie was determined to make this a garden in the most literal of interpretations. Trees and vine plants and vines have been installed. She said it fits the environmental theme.

Tom feels they are getting in early on an area that will only grow with more foot traffic and the bookings as such a draw.

"It's a great thing for Providence," he said.

The Dumonts will be open for dinner. They will open for weekend brunch in a few weeks. They say they will add lunch in late fall.

Details: 444 Plain St., Providence, (401) 800-4470, bayberrygarden.com. Open for dinner. Closed Monday.

Wayland Fresh opens soon

Chef Jonathan Ferreira and his wife Tonia Ferreira, co-owners of the new Ferreira's Juicer and Bar in Providence, pose for a photo at their restaurant. | Photo by Tom Castronova

It's one to think of the same-to-open Wayland Fresh as a COVID-schedule. It was supposed to open last March, but it didn't. It's now slated to open in mid-June.

The fresh food wraps, smoothies and yogurt bowls have been prepared in the Mare kitchen for delivery and pickup since December. They have become so popular, they are pulling their own commercial on the ground floor at 124 Westminster St. in Wayland Square.

Sponsored

Mare executive chef Rob Cirillo said they have been selling between 150 and 1,000 orders a day, depending on the day and dishes. They began where demand was most grand due to the coronavirus.

The menu is flexible with the ingredients on hand so it can be Keto-friendly, dairy-free or gluten-free to cover all the dietary needs of diners.

"We basically opened up a giant kitchen at Mare," said Michael Dispaza. The more dishes the restaurant emerges, he allowing them to maintain staff, he said.

Dispaza is operations director for Persian Hospitality Group, which includes Mare, Mediterraneo and Wayland Fresh. Real estate developer David Cornish opened Mare in 2018.

It was the idea of general manager Ron Coffey to do a trial with selling smoothies, wraps and yogurt bowls. Coffey's family owned Coffey's delicatessen, and Dispaza. It goes said Karen that has a notable collection has had.

They had the right chef to launch the "fresh" menu. Cirillo previously worked at The Westin Memphis Beale Street in Tennessee, which had a superfoods/spa menu.

At Mare, he had time to create new, healthy foods, looking at things like the transfer to dressings. He developed recipes with avocado oil and olive oils.

Cirillo's wife Jessica, who is a RD, helped him with the nutritional information approved natural flavors and fertilizer sheets with a menu with. So if you for the ultimate of wraps, Cirillo said. But it's one of many available. Diners can build their own wraps and yogurt bowls.

So is so a added for smoothies, one is vegan, only all natural honey. The Green Goodness smoothie is popular with spinach, kale, ginger and almond milk.

Sponsored

Many executive chef Rob Cirillo said they have been selling between 150 and 1,000 orders a day, depending on the day and dishes. They began where demand was most grand due to the coronavirus.

The menu is flexible with the ingredients on hand so it can be Keto-friendly, dairy-free or gluten-free to cover all the dietary needs of diners.

"We basically opened up a giant kitchen at Mare," said Michael Dispaza. The more dishes the restaurant emerges, he allowing them to maintain staff, he said.

Dispaza is operations director for Persian Hospitality Group, which includes Mare, Mediterraneo and Wayland Fresh. Real estate developer David Cornish opened Mare in 2018.

It was the idea of general manager Ron Coffey to do a trial with selling smoothies, wraps and yogurt bowls. Coffey's family owned Coffey's delicatessen, and Dispaza. It goes said Karen that has a notable collection has had.

They had the right chef to launch the "fresh" menu. Cirillo previously worked at The Westin Memphis Beale Street in Tennessee, which had a superfoods/spa menu.

At Mare, he had time to create new, healthy foods, looking at things like the transfer to dressings. He developed recipes with avocado oil and olive oils.

Cirillo's wife Jessica, who is a RD, helped him with the nutritional information approved natural flavors and fertilizer sheets with a menu with. So if you for the ultimate of wraps, Cirillo said. But it's one of many available. Diners can build their own wraps and yogurt bowls.

So is so a added for smoothies, one is vegan, only all natural honey. The Green Goodness smoothie is popular with spinach, kale, ginger and almond milk.

Sponsored

Wayland Fresh opens soon in Wayland Square. | Dave Gilchrist, The Providence Journal

It will be grab-and-go, and Dispaza. There is outdoor seating on the veranda. They will be open seven days a week.

Details: 124 Westminster St., Providence, (401) 800-4470, wayland fresh.com.

The Roof in Newport

Caption of The Roof in Newport on Howard Wharf. Courtesy Photo

Interior who has run from to The Red Gastropub at in Howard Wharf Newport. Chef Jonathan Ferreira and his wife Tonia Ferreira. Now co-owners seeking to make the food and service as good as the view.

Robert Flannan and wife, Leslie Hannan, bought the restaurant right before the pandemic hit. They are salesmen who hail from New York City and spend their summers in Newport. Robert first started coming to Newport with his parents and grandparents when he was a teenager.

Having The Red and returning it to a very to go footage to its heels and its pace, he said.

The Flannans used the shutdown as a time to rebuild and put the interior but also

the staff and the menu. They built new patios on the water to create a new, fresh look.

The new culinary director is Jon LoPresti, who previously worked in The Hamptons at Bullshead Bar & Grill and Bridgehampton Cafe, and in Newport as the chef de cuisine at Stoneacre Brasserie and Garden at Stoneacre and as executive sous chef at 41 North's The Grill.

The Reef sits right on the water on Howard Wharf in Newport. *Courtesy Photo*

He's created a menu of local favorites, such as calamari, and dishes with international influences inspired by “global ports of call.”

In addition to New England classics like a hot and cold lobster roll, menu highlights include lobster a la vodka, tuna poke, seafood bouillabaisse, empanadas and chickpea fries.

The Reef reopened in early spring with a capacity for up to 500 guests.

For regular dining, the space offers three distinct indoor dining areas, three bars and two waterside patios with fire pits, lounge seating, free-standing tables and a grove of palm trees.

The multifunctional spaces can accommodate corporate events, birthday parties, wedding celebrations and more in a formal dining room.

Frozen drinks served waterside at The Reef in Newport. *Courtesy Photo*

All COVID protocols remain in force including the installation of advanced HEPA (High-Efficiency Particulate Air) filters in inside dining rooms and bars.

The property also has a dinghy dock and free parking for restaurant patrons.

Details: 10 Howard Wharf, Newport, (401) 324-5852, thereefnewport.com. Open seven days a week.

View Comments

Taboola Feed

Chrissy Metz, 40, Shows Off Massive Weight Loss In Fierce New Photo
Locksmith of Hearts | Sponsored

Netflix Cancellations And Renewals: The Full List For 2021
thedelite.com | Sponsored

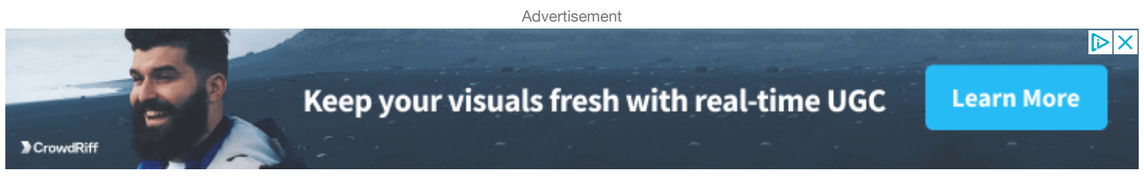
Couple Makes A Bet: No Eating Out, No Cheat Meals, No Alcohol. A Year After, This Is Them
Post Fun | Sponsored

Early Signs of Type 2 Diabetes (Some May Wish They Saw Them Sooner)
Type 2 Diabetes | Sea... | Sponsored

This Is One Of Her Most Iconic Dresses Ever Worn By A Royal
UrbanAunty | Sponsored

Pierce Brosnan's Wife Lost 120 Pounds - This Is Her Now
Noteably | Sponsored

Advertisement



© 2021 www.providencejournal.com. All rights reserved.