

THE DINING SCOOP

From curried Caribbean fare to curated charcuterie, Newport's dining scene continues to expand with new eateries.

IN NEWPORT

[Bar & Board](#): From Alex and Ani founder Carolyn Rafaelian comes this concept restaurant featuring a reconstructed interior, open kitchen, two floors for dining and an expansive covered patio. Enjoy a locally sourced Italian and Mediterranean-inspired menu (think: charcuterie and cheese boards, local seafood and more) with cocktails designed to bring you back to the Newport of decades ago. Now open. 282 Thames Street, Newport.

[Cara](#): Occupied for the last 15 years by the former Spiced Pear restaurant at The Chanler, Cara's tasting menus bring a thoughtful, curated dining experience to Newport. Fully refreshed with new floors, furniture, custom pieces, Cara is helmed by Executive Chef Matthew Voskuil, previously of Las Vegas' Venetian Resort and Casino. Guests will be delighted to discover that the minimalist dish descriptions found on the two tasting menus only scratch the surface of the inventive cuisine that engages all the senses. Experience a veritable tour of New England's fertile fields and bountiful waters with a dining experience augmented by a robust wine and cocktail program. 117 Memorial Blvd., Newport.

[Humming Bird, A Taste of the Caribbean](#): Owned and operated by a local couple hailing from Jamaica, this Broadway café and restaurant serves up spicy Caribbean specialties in addition to traditional American dishes. Warm sandwiches, salads, omelet station and more. BYOB. 104 Broadway, Newport.

[Root, A Vegan Juice Bar & Eatery](#): Another addition to burgeoning Broadway, this cozy quick serve eatery offers fresh juices, smoothies, bowls, soups, toasts, desserts, daily specials and more. It is the only dedicated vegan eatery in Newport and is also Kosher. 6 Broadway, Newport.

[LoBro Taco](#): Another new Broadway casual cozy eatery, LoBro (as in "Lower Broadway") serves tacos, burritos, nachos, quesadillas, salads and more many with a creative twist. Think spicy duck hash, spicy battered cauliflower, "mojo" lamb. 66 Broadway, Newport (directly across from City Hall).

[Hill Market Café](#): Located inside the Hotel Viking, this chic new space serves freshly brewed coffee by [Stumptown Coffee Roasters](#), handmade pastries, on-the-go bites and fresh pressed juices and smoothies, all made in-house. 1 Bellevue, Newport.

[Friskie Fries](#): Savor more than a dozen varieties of French fries ranging from fries topped with crispy chicken and cheese to poutine style. Opening mid-April on Thames Street.

IN OUR COASTAL COMMUNITIES

[The Cheese Wheel Village Market](#): Located in the historically charming Tiverton Four Corners, this gourmet, picturesque cheese shop features more than 100 exquisite and event special edition cheeses from around the world. Other offerings include pate and charcuterie, fresh baguettes, crackers, olives, cornichons, dried fruits and jams plus local honey and farm fresh eggs. 3838 Main road, Tiverton.

[Milk & Honey](#): The new Portsmouth location of this popular gourmet shop continues to carry 100+ cheeses and assorted honeys in addition to meats, charcuterie and specialty food items. 1016 West Main Road, Portsmouth.

[Sydney](#): Australian inspiration meets local ingredients at this charming cafe and coffee shop offering a full espresso and loose tea selection as well as house-made baked goods, breakfast, lunch and grab-and-go items. 8 Russo Road, Portsmouth.

COMING SOON

Bar Cino: Coming to the heart of Newport's Washington Square, this Italian-inspired wine bar and trattoria is expected to open in June.