

DINING OUT: Ogie's brings retro chic and comfort food to the West Side

WINNERS: the 15 stars of our annual Design Awards

Rhode Island

MONTHLY

FUN

FALL DAY TRIPS!

20 COOL IDEAS
for a quick escape



WINE AND DINE

CAPE COD, MASSACHUSETTS

Discover the Cape's tempting eateries, vineyards and a new distillery. **By Casey Nilsson**



Hyannis harbor near the JFK memorial

When was your last day trip down the Cape? I mean all the way down: along the bicep, up the forearm, to the wrist and back home again in one day flat.

Now's the time. When the leaves turn gold, poof, tourist traffic disappears and Route 6 leads to all things tasty on Cape Cod. Skip the beaches, just this once. (You're from the Ocean State, after all.) Sometimes the best view is into a good glass of wine.

First, though: No road trip is complete without coffee. Fuel up at Cape Cod Coffee Roasters in Mashpee, a roastery and small shop about fifteen minutes off Route 6 (capecodroasters.com). The MacGregor sisters bought the place two years ago, but the original owner, octogenarian and java bloodhound Demos Young, stayed on to help. Give Demos an unlabeled organic bean and he'll sniff out its origins. If you go on a Thursday, take

the 11 a.m. tour. Then order a steaming chocolate macadamia blend or a cold brewed coffee — your choice of colorful bendy straw — and hit the road to the Cape's foodie Mecca, Hyannis.

Meat lovers unite on quaint Main Street at the Brazilian Grill, where all-you-can-eat prime cuts are served tableside. Request a seat on the enclosed patio — koi pond, waterfall, did we teleport to Brazil? — and wash down your sirloin with Herdade De Gambia Tinto, a spicy Portuguese red (braziliangrill-capecod.com).

Those looking for lighter fare should try Pain D'Avignon, a renowned bakery and

bistro sandwiched inconspicuously between the Barnstable Airport and the Cape Cod Mall, about a five-minute drive from Main Street Hyannis. Order the roasted prosciutto with arugula and garlic aioli on fresh-baked brioche, an airy upgrade from the traditional midday BLT. A server recommended a Pauillac Bordeaux from the huge glass-encased wine room, which also paired well with a blueberry citron tart that I couldn't walk away from. Other impulse Pain purchases: the pommes frites from Surrey Farms in Barnstable and the cranberry pecan bread. The place is a carb lover's paradise (paindavignon.com).

**NUTS
AND
BOLTS**

**DRIVE
TIME**

Eighty
minutes to
Mashpee

MILES

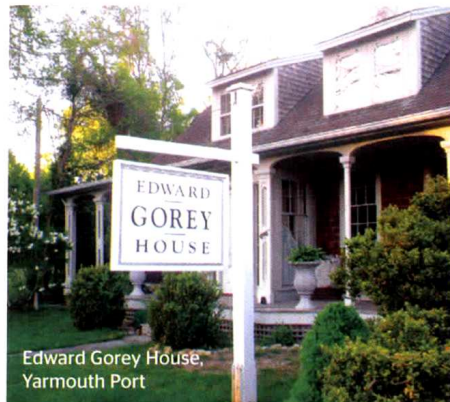
250
round trip

**HOW TO
GET THERE**

Take I-195 E
to US 6 E

**BEST
SEASON
TO GO**

Fall to avoid
beach traffic



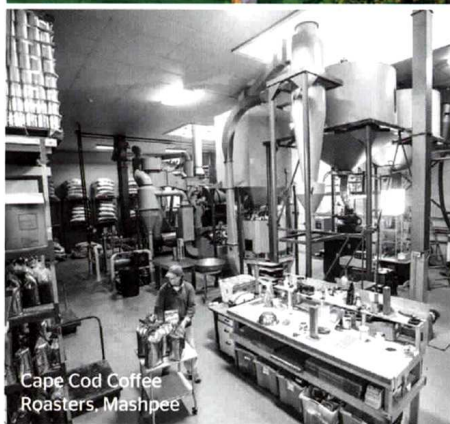
Edward Gorey House, Yarmouth Port



Brazilian Grill, Hyannis



Pain D'Avignon, Hyannis



Cape Cod Coffee Roasters, Mashpee



First Crush Winery, Harwich



South Hollow Spirits, Truro



Newport Vineyards, Newport

OUR TIPS

IF YOU STAY OVER Penny House Inn

In 2012, new owners Melissa Leonard and Leonard Magliocca transformed the flailing B-and-B into a culinary haven. Start the day with homemade granola and pumpkin pancakes, then head to the inn's kitchen for an Italian cooking workshop, wine tasting and communal dinner. Fall room rates start at \$129, which includes breakfast. 4885 Route 6, Eastham, Mass., 508-255-6632, pennyhouseinn.com.

DON'T MISS Highland Lighthouse and Museum

The lighthouse housing your Truro Cranberry Red? See the full-sized version in person, about a five-minute drive from the vineyard. Climb to the top of the Cape's first lighthouse and view 360 degrees of shoreline. Tours are \$4. Highland Lighthouse and Museum, 27 Highland Light Rd., North Truro, Mass., 508-487-1121, highlandlighthouse.org.

WORTH A DETOUR Edward Gorey House/ Jack's Outback Restaurant

Stop into the late gothic illustrator's house-turned-museum and browse "From Aesop to Updike," an exhibition of Gorey's book cover art. Then walk to Jack's on Route 6A and order the artist's everyday lunch: a grilled cheese. Museum admission is \$8. Edward Gorey House, 8 Strawberry Ln., Yarmouth Port, Mass., 508-362-3909, edwardgoreyhouse.org.

CLOSER TO HOME Newport Vineyards

Same cabernet-by-the-seashore vibe, minus the tank of gas. Take a \$15 tour and get half off dinner appetizers at the vineyard's newest addition, Brix, an airy gourmet restaurant. 909 East Main Rd., Middletown, 848-5161, newportvineyards.com.

IF YOU STAY OVER: PENNY HOUSE INN; EDWARD GOREY HOUSE: COURTESY OF THE EDWARD GOREY HOUSE; BRAZILIAN GRILL: PHOTOGRAPHY BY PAUL PERRY; FIRST CRUSH: COURTESY OF FIRST CRUSH; TRURO VINEYARDS AND TWENTY BOAT: ORGANIC PHOTOGRAPHY.

More serious wine tasting awaits, but it'd be a sin to leave Hyannis without some local sugar. Main Street's newest bakery, Little Miss CupCape, offers artisan goodies as cute as the young proprietor, Taylor Stump, who knows how to rock a cupcake headband. Take two strawberries to go. They travel well in sweet pink and white-striped boxes (littlemisscupcape.com).

A twenty-minute ride up Route 6 leads to First Crush Winery in Harwich, which forgoes rolling vineyards for the efficiency of an industrial park. Don't let the frolicking kids on the label fool you: Vintner Frank D. Puzio, an eye doctor and hobby chemist, makes serious wine from imported Californian grapes. Members of his cooperative

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Cape Cod, Massachusetts

|| CONTINUED FROM PAGE 59

help crush the fruit in autumn. “We started off with about sixty members, and now we’re up in the 300s,” says Puzio during a tour, which is heavy on the science of winemaking. Tours, which must be scheduled in advance, are \$15 and include samples of five wines. Don’t pass on First Crush’s sauvignon blanc; it’s crisp, fruity and all-day drinkable (*firstcrushwinery.com*).

Drive straight from First Crush to Truro Vineyards and you’ll have time to take a tour, taste wine and laze on the super-scenic grounds, a decorative oak barrel around every bend. It’s a stunning place to spend a casual afternoon — especially when the leaves start to turn — but the vineyard also hosts fun events including the Vinegrass Music Festival on October 4.

The Roberts family purchased the property and farmhouse in 2007 and they use a mix of imported and Cape-grown grapes. Truro’s wines are light and sweet, especially the signature Cranberry Red, a Beaujolais blended with Cape Cod cranberries in a lighthouse-shaped bottle. Snag one for home or the holiday table.

New last year at Truro, the Roberts launched South Hollow Spirits, the Cape’s first legal distillery since Prohibition. Taste a flight of three rums and a cocktail for \$15, or buy a bottle and turn your Cranberry Red into the tastiest souvenir: an authentic Truro sangria (*trurovineyardsofcapecod.com*).

If you must, must, must feel the sand between your toes before you head home, take a two-minute drive from the vineyards to Head of the Meadow Beach. Go ahead, dip into your day trip booty. I won’t tell.