



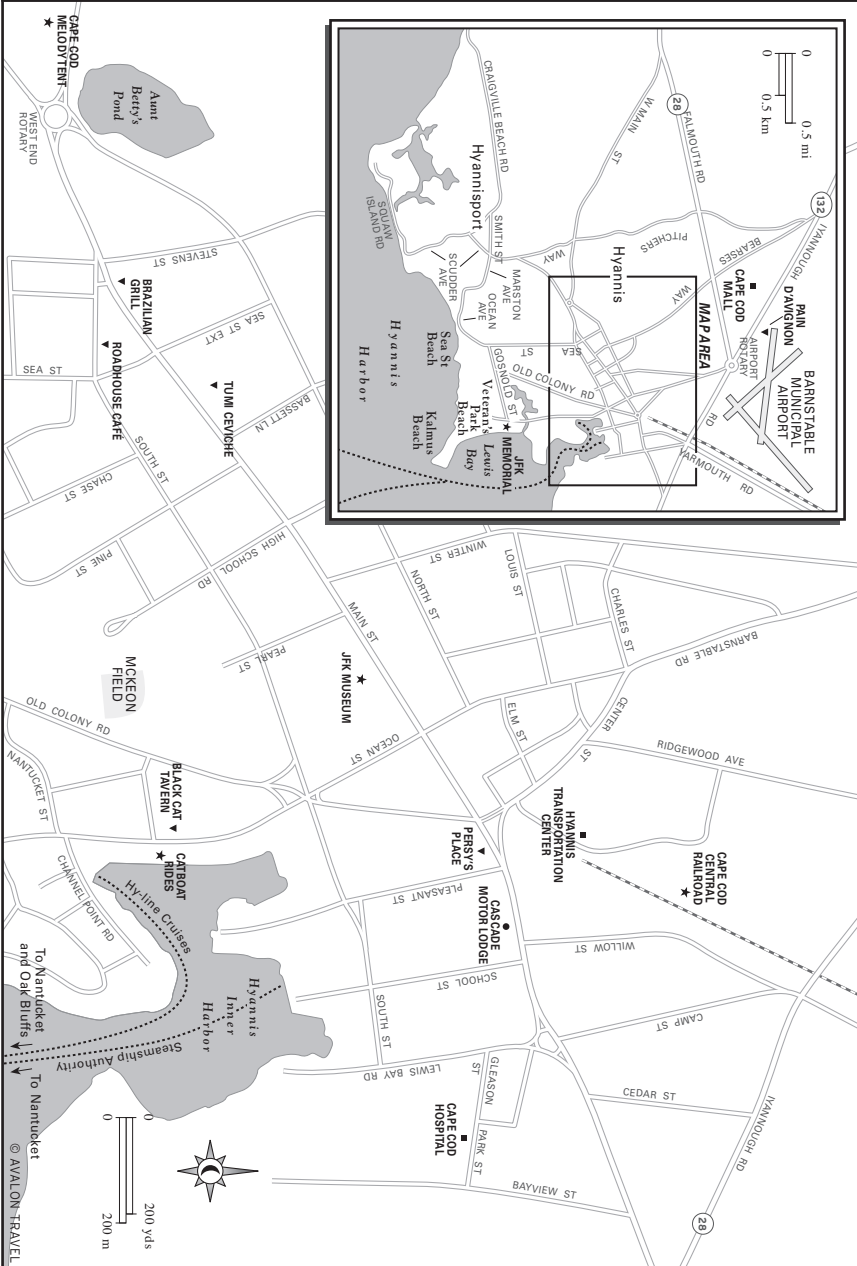
MOON

CAPE COD

MARTHA'S VINEYARD & NANTUCKET

RAY BARTLETT

Downtown Hyannis



capecodinnhyannis.com, May-late Oct., \$75-200 d) has a restaurant and an indoor swimming pool.

Hosteling International in Hyannis (111 Ocean St., 508/775-7990 or 877/683-7990, <http://www.hiusa.org>, 8am-10am and 3pm-10pm late May-early Oct., dorm \$29-39, rooms \$79-175) is in a private house that was donated to create the Hyannis hostel, renovated in 2010. It's airy and close to everything Hyannis has to offer, including the bus station and both ferry terminals. Best of all, it's genuinely affordable, though you'll want to reserve far in advance to ensure a bed in the prime summer months. Note that check-in is 3pm-10pm, but guests have 24-hour access.

FOOD

Persy's Place (247 Main St., 508/790-8200, <http://persysplace.com>, 7am-3pm daily year-round, \$7-16) is part of a small regional chain of eateries known for their prodigious breakfast menus. A head-spinning number of pancake options, locally traditional cornmeal johnnycakes, at least four daily quiches, chipped beef on toast, finnan haddie (smoked haddock) for homesick Scots, omelets with or without seafood, and even catfish or trout—not to mention all manner of

baked goods—guarantees there's no excuse for leaving hungry.

Celebrate something truly special with dinner at **Pain D'Avignon** (15 Hinckley Rd., 508/788-8588, <http://paindavignon.com>, counter 7am-5pm daily, dinner 5:30-close Tues.-Sun. Jun.-Sept., Thu.-Sat. 5:30-close Oct.-May, \$30), one of the Cape's finest French dining spots, and also an excellent bakery. During the day it's a casual bistro with simple sit-down or take-out fare, but in the evening the white tablecloths come out along with candles, and if you squint, you might think you're in Paris rather than Cape Cod. The food is excellent—this is one of the few places where you can find French specialties like foie gras and truffles. Bring someone special, and prepare to enjoy. Don't be afraid to take a loaf of bread or two home with you as well. Baked that day, it's so fresh it will keep for days even in the humid summer's heat.

You can get pizza at the lighter-fare back room of the **Roadhouse Café** (488 South St., 508/775-2386, www.roadhousecafe.com, 4pm-9pm Sun.-Thurs., 4pm-10pm Fri.-Sat., \$20-35), but most folks choose to sit up front, amid the nautical tchotchkes, and order lobster or steak. At the **Black Cat Tavern** (165 Ocean St., 508/778-1233, www.blackcattavern.com).

Pain D'Avignon's chic exterior

