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# CONNECTICUT

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MAGAZINE

# 166 BEST

# RESTAURANTS

**READERS' CHOICE  
& EXPERTS' PICKS  
IN 85 CATEGORIES**

New restaurants

Hidden gems

Pizza

Burgers

Asian

Barbecue

& More

*Pho with bone  
broth, rice  
noodles, oxtail,  
shaved short rib,  
lime, herbs and  
sprouts, from  
Nom-eez  
in Bridgeport*

JANUARY 2017 \$4.95



Best **BARBECUE**

## Hoodoo Brown BBQ Ridgefield

**“If Hoodoo Brown were on Tinder, I’d swipe right all day long. I’d actually buy a second iPhone just so I could double my chances of having a date with them.”**

**Ken Tuccio**

*Welcome To Connecticut podcast host*

Best **BARBECUE**

**Bear’s Smokehouse Barbecue**, Hartford  
**Walrus + Carpenter**, Bridgeport  
**The Cookhouse**, New Milford  
**Chester’s Barbecue**, Groton and Clinton  
**Hoodoo Brown BBQ**, Ridgefield  
**Smokin’ with Chris**, Southington  
**The Stand**, Branford  
**Ricky D’s Rib Shack**, New Haven  
**Taino Smokehouse**, Middletown

Best **BARBECUE**

## Taino Smokehouse Middletown

**“Tucked next to a large hardware store, this restaurant doesn’t look like much. There’s only a small number of indoor tables at this location, but don’t let that fool you. Taino is pumping out high-quality barbecue. The meat is tender and spicy courtesy of the restaurant’s barbecue sauce. Can’t get a table inside? Pick it up and take it home. That’s what those in the know do.”**

**Kate Hartman**

*formerly of Connecticut Magazine*

Best **BURGERS**

**Bareburger**, Ridgefield  
**Prime Burger**, Norwalk  
**Haywire**, Westbrook  
**Burgers, Shakes, and Fries**, Darien and Greenwich  
**Prime 16**, New Haven and Orange  
**Louie’s Lunch**, New Haven  
**Ted’s Restaurant**, Meriden

Best **DESSERTS**

## Marjolaine Pastry Shop, New Haven

**“If you’re driving along Interstate 91 between Exits 3 and 4 in the morning and you smell something wonderful, it’s the croissants baking at this State Street staple. The plain croissant — no butter, no jam — is reason enough to visit, but there are many other baked delights to make you drool.”**

**Scott Griffin**, *journalist and professor*

**Goldburgers**, Newington  
**Bobby’s Bodacious Burgers**, Mohegan Sun  
**Max Burger**, West Hartford  
**B Restaurant Group**, multiple locations

Best **STEAK**

**The Capital Grille**, Stamford and Hartford  
**David Burke Prime**, Foxwoods  
**J. Gilbert’s**, Glastonbury  
**Fleming’s Prime Steakhouse**, West Hartford  
**Joseph’s Steakhouse**, Bridgeport  
**Washington Prime**, Norwalk  
**Michael Jordan’s Steak House**, Mohegan Sun  
**Prime**, Stamford

Best **TAPAS**

**Barcelona**, Fairfield, New Haven, Stamford and West Hartford  
**Ibiza**, Hamden and Danbury  
**Olea**, New Haven  
**Costa del Sol**, Hartford  
**Majorca**, Hartford  
**El Segundo**, Norwalk  
**Mezon**, Danbury

Most **ROMANTIC**

**The Schoolhouse at Cannondale**, Wilton  
**ON20**, Hartford  
**Le Petit Café**, Branford  
**Artisan**, Southport  
**The Restaurant at Winvian Farm**, Morris  
**Vue 24**, Foxwoods  
**Union League Cafe**, New Haven  
**Golden Lamb Buttery**, Brooklyn  
**Bernard’s**, Ridgefield

Best **DESSERTS**

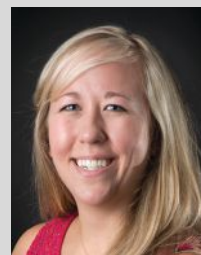
**The Schoolhouse at Cannondale**, Wilton  
**The Pantry**, Washington Depot  
**Community Table**, Washington  
**L’escale**, Greenwich  
**Vespa**, Westport  
**Àvert Brasserie**, West Hartford  
**Match**, Norwalk  
**Mill Street**, Greenwich  
**Flatbread Company**, Canton  
**Aranzi 67**, Wilton  
**Marjolaine Pastry Shop**, New Haven

**SCOTT GRIFFIN** is an award-winning journalist and adjunct professor at Naugatuck Valley Community College. In another life, he owned and operated a Hamden restaurant that specialized in the Southern fusion of foods he grew up enjoying in the Florida Panhandle.



**KATE HARTMAN** is the assistant director of communications at Millersville University in Pennsylvania.

Before that, Hartman was a writer and content curator at *Connecticut Magazine* for 2½ years, during which she tasted a wide variety of what the Connecticut food scene has to offer.



**ADELINE CRITES-MOORE** began her career in the food world as a blogger before founding her own social media company, Adeline Jessica Social Media. Now, in addition to working with her clients in the hospitality industry, she manages all social media for D’Artagnan, a leading purveyor of humanely raised, organic specialty meats and foie gras, servicing the country’s top restaurants and home chefs.



**ROBERT RABINE** is a life-long hospitality professional and the former owner of Café Routier in Westbrook. He is now the food and beverage columnist for *ShoreLine Times*, and is a contributor to *The Daily Meal*, *New Haven Register* and *Connecticut Magazine*.

