

Canary Square Is New Addition To JP's Dining Scene

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Jamaica Plain's newest hotspot [Canary Square](#) aims to be more than a chic neighborhood destination. They're looking to have accessible prices and affirm the values of their eco-conscious customers, which is why the chairs are made from recycled materials, a sizable bike rack is being built, and the executive chef is an advisory board member to the city on sustainable practices.

But don't worry about the food coming second. Chef Marco Suarez has cooked for [Bon Savor](#) in Jamaica Plain and [Eastern Standard](#) in Kenmore Square. Word on the street is that [he will be appearing in the next season](#) of the Food Network's "Chopped."



The restaurant was pretty full and lively on the cold Tuesday night of my visit. Polished wooden floors and brick walls created a warm interior. Kate, the friendly waitress, provided great service and answered questions cheerfully. Instead of bread, a small plate of sweet and tangy bread and butter pickles was brought out.

The Ale Steamed Mussels appetizer (\$10) served with tasty thick fries took the edge off my appetite. The broth was a subtle blend of shallots and garlic. The Wood Grilled Burger (\$11) was delicious, came with the usual lettuce, tomato, pickles and fries, and the black pepper brioche was toasted just right. The Wood Grilled Skirt Steak (\$19) was served sliced on top of mashed potatoes, but the overall steak portion was small and lacked flavor in spite of the chimichurri.

We washed it down with Sierra Nevada (\$4.67) and Mother's Ruin (\$9). My initiation into Fried Twinkies (\$7) was pure decadent delight on a stick, and my dinner companion's observation that it was both "heavenly and sinful" was accurate.

Canary Square mostly seems to hit the right blend of sophisticated American comfort food, service and ambiance without breaking anyone's dining-out budget. Most of the menu items are between \$10 and \$20, and the wine, beer and cocktail selection are comprehensive. According to co-owner Jim Cochener, "We want to emphasize that this is a neighborhood spot that is value-driven without cutting any corners." Mission accomplished.

Restaurant hours: Daily, 4pm - midnight

Bar hours: Daily, 3pm - 1am

Brunch starting in January 2011