

DINE IN OUR UNIQUE RESTAURANTS

La Cantina Winery, a beautiful new restaurant that serves the winery's own award-winning, locally-made wines, including their unique Cranberry & Honey wine from Cape Cod cranberries and local honey from the Franklin Honey Company; bring your group for a wine tasting, and enjoy the convivial atmosphere and small bites.

Less Than Greater Than, a mysterious, intriguing experience that provides guests with handcrafted classic cocktails and innovative boundary-pushing cuisine in a restaurant disguised as a cobbler shop—an old Prohibition-era speakeasy, when alcohol was prohibited in the U.S. and hidden bars served it anyway.





GlenPharmer, a restaurant and distillery housed in the historic granite and heavy timber mill buildings of the Brookdale Textile Mill, dating from 1883. A full-production "grain-to-glass" distillery that produces not only whiskey, but also rum, gin and more, including locally sourced cranberry-infused vodka. This premier destination distillery and tasting room offers behind-the-scenes tours as well as creative, chef-inspired cuisine that embraces the intersection of fine food and craft spirts.

Framingham Station Brazilian restaurant highlights the Brazilian community in Framingham—the largest population of Brazilians outside of Brazil. This Rodizio-style grill offers a unique dining experience with Gaucho Chefs who carve twelve types of meat tableside, including steak, pork, lamb, chicken and more, accompanied by side dishes and salads, all served in a historic train station.

Plus, don't miss our 14 breweries and 2 cideries, some of which offer behind-the-scenes tours and most offer live music and special events. MetroWest also has a plethora of ethnic eateries to explore.

INDULGE IN FARM-TO-TABLE GASTRONOMY

Buttercup: cuisine inspired by living off the land created by chef-owner Dora Tavel-Sanchez Luz, who sources many of her ingredients from her own farm.

C'est La Vie Bistro: sensational French farm-to-table breakfast and lunch created by slightly sassy owners and served in a charming restaurant where the chairs—and the plates—are different at every table.

The Farmer's Daughter: locally-sourced, creative comfort food, prepared by (you guessed it!) an actual farmer's daughter. The restaurant is committed to creating and nurturing mutually-beneficial relationships with local small providers across New England, by searching out the best organic, fresh, and sustainable ingredients, thoughtfully prepared.

The Farmer's Porch at Tangerini's Farm: enjoy bright, colorful plates inspired by the ever-changing bounty of their fields while taking in the sights and sounds of their expansive 60+ acre farm.



ATTEND OUR FESTIVALS

Taste of MetroWest (May): savor the Best of the Region as you enjoy local food, beverages, and sweet treats. Sample all the region has to offer!

Southborough Food Truck Festival (May & June): a line up of food trucks gather in Southborough weekly

Brazil Fest (Aug): musical and dance performances, kids activities and a wealth of Brazilian food & drink offerings

Saints Anargyroi Greek Festival (Sept): a glorious celebration of Greek food, pastries, souvenirs, Greek dancing and performers, and kids' games

Marlborough Food Trucks & Art Festival (Sept): celebrate the city's rich culture with interactive art installments, live bands and performances, an artist marketplace, games, and beer and cocktail offerings from local breweries and restaurants, and a wide variety of food trucks

Northborough Applefest (3-days, Sept): a town-wide celebration of the apple, complete with fireworks, games and races, craft fair, live music, bake off, street fair, classic car show, BBQ, and a range of other food options to explore

Additional arts, cultural, food, holiday, and historical festivals can be found throughout the year on our event calendar.



EXPLORE OUR FARMS & PICK-YOUR-OWN

Lookout Farm: one of the oldest continuously-working farms in the United States, established in 1651. Pick apples, peaches, pears, plums, grapes, nectarines, strawberries, or pumpkins, and enjoy a flight of their hard cider, homemade American BBQ, live music, cider donuts, local honey, farm-made jams and jellies, and a play area for the kids.

POTATO

Medway Community Farm: the farm offers not only a farm stand, but a number of special events, group educational programs focused on sustainable farming, nutrition, and the environment, workshops, and volunteer opportunities.

Tougas Family Farm: pick your own strawberries, cherries, blueberries, blackberries, peaches, nectarines, apples, and pumpkins, visit the barnyard to see the goats climb their mountain of stone, try a cider donut, ice cream, or other goodie from the farm store, play on the playground, and take a wagon ride around the orchard.

Chestnut Hill Farm: the farm's focus is on connecting families with nature and agroecology through a wide variety of special nature walks and educational programming, plus self-guided opportunities like hiking along trails that wind through upland forests and along the edges of freshwater wetlands; designated bird reserves allow for safe nesting habitat for Bobolinks, Eastern Meadowlarks, and other ground-nesting species beneath a wide-open sky.

Goodnow Farms Chocolate: housed in a 225-year-old Sudbury farm, Goodnow is the most decorated chocolate maker in North America. On Thursdays in season, take a tour of the factory and taste their award-winning, locally-sourced flavors like Spiced Apple Cider Dark Chocolate, Winter Maple Spiced Dark Chocolate, Dark Chocolate Caramelized Onion, and many others.

FARMERS MARKETS & FARM STANDS

Stop by one of 13 fantastic farmers markets or 16 farm stands in the region for delicious local produce, meats, eggs, and baked goods. Many markets also include live music and entertainment, as well as regional artisans selling hand-crafted goods in addition to foodstuffs. Of particular note are the Framingham, Franklin, Holliston, Hudson, Natick, and Westborough markets. While all markets run late spring through late fall, many also run special winter markets that have an even heavier emphasis on local crafts.

