

Esquire

The Best New Restaurants 2013

A guide to where you should be eating right now

By John Mariani



Bronwyn, Somerville, Massachusetts

I'm not positive German-Austrian food will be the next big thing (though it's got more grounding than the *pffft* New Nordic cuisine fad ever did). But Bronwyn, in the Boston suburb of Somerville, is a stellar new addition to the growing number of restaurants elevating wursts and beer to new heights. Chef and co-owner Tim Wiechmann is rendering everything from house-made wursts — a gargantuan platter for \$25 gets you six varieties — to the best, tangiest sauerbraten outside Dudenbüttel.

You might begin your meal by smearing roasted-apple mustard on a giant Bavarian pretzel, then move on to beer soup with a cheddar-cheese *kreplach*

(dumpling). The crisp, buttery *jägerschnitzel* are made to go with any of the forty beers, from the Warka pilsner (5.7 percent alcohol by volume) to the Zywiec Baltic porter (9.5). This is a neighborhood place that deserves national attention for reinventing food we thought we knew (or always wanted to).

255 Washington Street; 617-776-9900; bronwynrestaurant.com