



CHOP & SHOP: Boston's Butcher Shop, a wine bar and more, joins the ranks of restaurants that are also stores.

Restaurants give new meaning to 'takeout'

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We all love "two-fers" — two-for-the-price-of-one offers — so enterprising restaurateurs are capitalizing on diners' desire to get more bang for their buck.

But it's not with deals on meals; nationwide entrepreneurs are coming up with restaurants that double as everything from an antiques store to a car wash. Here are some prime examples.

The Butcher Shop, 552 Tremont St., Boston; 617-423-4800

The Butcher Shop is the brainchild of Hub culinary wunderkind Barbara Lynch. In a wine bar setting, you can snack your way through roasted chorizo stuffed quail, for example, or feast on

Vermont lamb chops with wild arugula.

There's a cellar of hand-picked artisanal wines to wash down your repast.

But venture to the back of the restaurant and you're in a state-of-the-art butcher's shop replete with all the tools of the trade, including an oversize chopping block, carving knives and meat hooks, presided over by resident meatmeister Mitch Carey. You can choose from premium cuts of beef, lamb and veal or specialties prepared in house such as sweet salami, prosciutto and goose rilletes — all to go.

C.A.V., 14 Imperial Place, Providence; 401-751-9164

Tucked away in a corner of Providence's Jewelry District, C.A.V. looks like another quaint Rhode Island restaurant from the outside. But once inside, the abundance of kilim rugs, Asian bronzes and ceremonial African art on display gives the multitasking game away as does C.A.V.'s name — an acronym for cocktails, antiques and victuals.

If aged objets d'art are your passion, then chef Eric Wolf's eclectic menu will be only a prelude to the main event. But it's quite a curtain raiser with dining delights such as butter poached lobster and slow-braised lamb shank with Moroccan pearl couscous to savor before you decide what to purchase from C.A.V.'s trove of antiques.

H & H Carwash, 701 E. Yandell Drive, El Paso, Texas; 915-533-1144

If you're looking for a clean machine and Tex Mex tidbits in El Paso, head for H & H Carwash, which also serves as a Mexican cantina. When you belly up to the bar, there's diced sirloin with tomatoes, onions and jalapenos (*carne picada*), for instance, or stuffed hot peppers (*chile rellenos*) to relish while the carwash staff restores the showroom shine to your automobile. They'll fill your tank and change the oil, too, if you want.

Plate NYC, 264 Elizabeth St., New York; 212-219-9212

Fusion food and fashion are the two faces of Plate NYC in Manhattan. By day, it's a women's clothing boutique that also sells fashion accessories and beauty products. You even can order a wedding cake and a custom-designed gown if nuptials are the next event on your calendar. When the shopping gets too stressful, Plate NYC's banquetted bar helps you chill out with a glass of wine or a "Sake-Tail" such as Buddha's Dream — a melange of kiwi-lemongrass-infused sake, honeydew puree and plum wine. But the serious drinking and dining starts in the evening, after the kitchen crew moves in to cook up a storm of Asian-Latin fusion cuisine.

Chef Ricardo Hernandez's signature dishes include chicken lollipops with rum hoisin glaze and paella Asian style, with Chinese sausage, chicken, mussels, clams, soybeans, annatto, coconut and jasmine rice. The only caveat is that the sexy little number you bought earlier in the day at Plate NYC may not be quite such a trim fit by the end of the evening.