



Hoisin Glazed Salmon Bowl
with Jasmine Rice, Avocado, and Sweet Cucumbers
Recipe and technique on page 52

[l a t e s u m m e r / e a r l y f a l l c u i s i n e]



Lobster Mac and Cheese with Basil Crumb Topping
Recipe and technique on page 51

THE ISLAND'S NEW DINING DESTINATION

Featuring **The @ttic** - A Family Owned Gem in Vineyard Haven

Photography by Shored Up Digital

Family-owned restaurants hold a special place in the culinary landscape, embodying a unique blend of tradition, passion, and a personal touch that sets them apart from their corporate counterparts. These establishments are more than just places to dine; they are living legacies, carrying forward generations of culinary expertise, cherished recipes, and a deep sense of community.

The importance of family-owned restaurants extends beyond the delectable dishes they serve; they serve as anchors in local Island communities, preserving cultural heritage, and fostering a warm, familial atmosphere that welcomes patrons as if they were guests in the family home. In a world where chains and franchises dominate the dining scene on the mainland, these



The @ttic crew (left to right):
Petar Milosevic, Kya Maloney, Anthony Johnson,
Anastasiia Peredereeva, Roy Mundy, Stephen Bowen,
and Chef Bill Hart

cherished local establishments remind us of the irreplaceable value of authenticity, personalized service, and the time-honored art of crafting exceptional meals with love and dedication. And it's exactly what we can find in this next restaurant group.

The culinary fabric of Martha's Vineyard is defined by family and locally-owned restaurants and since 2008 with the opening of Waterside Market, the Just One Bite Restaurant Group has served the community in a few iterations, with its most

recent new additions Fish MV in 2020 and the @ttic in 2023. Previously the space that held the beloved Le Grenier and the decadent La Soffitta, Stephen Bowen and co-owner and chef Bill Hart have reimagined this spot located above Waterside

continued on page 52



[cuisine]
continued

Lemon Chicken with Roasted Garlic Mashed Potato & Roasted Asparagus *Serves four*

Ingredients for the Chicken:

4 - 10 oz. Murray's Airline Chicken Breasts
2 cups Gluten Free Flour

2 tbl. Lemon zest
2 tbl. Lemon pepper seasoning
2 tbl. Chopped parsley

Directions:

Preheat the oven to 375 F. Combine flour, lemon zest, lemon pepper seasoning and parsley. Toss the chicken to fully coat in this mixture. Heat a large skillet with olive oil, add chicken and cook 4-5 min per side until crispy. Place the skillet in the oven for 5-7 min until the internal temperature reaches 160 F.

For the Lemon Butter Sauce:

1 cup white wine
¼ cup lemon juice
½ cup softened butter

Directions:

Combine lemon juice and white wine in a saucepan. Reduce liquid by ¾ of volume. Slowly whisk in softened butter chunks until emulsified.

For the Roasted Garlic Mashed Potatoes:

2 lb. Red Bliss Potato
¼ cup roasted Garlic Cloves
¼ cup heavy cream

¼ cup melted butter
¼ cup sour cream
¼ cup scallions
Salt & pepper to taste

Directions:

Boil potatoes until fork tender. Drain water and add potatoes back to pot. Add all other ingredients and mash until fully incorporated.

For the Roasted Asparagus:

1 bunch asparagus
Olive oil
Salt & pepper

Directions:

Trim the ends of the asparagus. Toss with olive oil, salt & pepper. Place on a sheet pan and broil on high for 4-5 minutes until tender.

To serve: Place chicken on plates, top with sauce, and serve alongside mashed potatoes and asparagus.



Also on the Menu

Lobster Corn Fritters

These delightful fritters are filled with fresh lobster and sweet corn, finished with a lemon dill aioli that brings brightness to the dish!



The Old Fashioned

Ingredients:

1 ea. Dallesandro Brown Cane Sugar Cube
1 dash Angostura bitters
1 dash Angostura orange bitters
2 oz. WhistlePig Piggyback 100% Rye (6 year)
Orange peel & Luxardo cherry, for garnish

Place a sugar cube in an old-fashioned rocks glass and add bitters. Fill the glass with a large ice cube and add bourbon.

Gently stir until the sugar cube is dissolved. Garnish with an orange peel and a Luxardo cherry. **Cheers!**

Chef's Notes:

These notes below will help you execute these popular menu items in the comfort of your own home.



Note that Chef Bill Hart is a professional and these delicious steps come easy to him. Stay patient and if at first you don't succeed, just drive yourself to the @ttic in Vineyard Haven.

■ The addition of the goat cheese in the @ttic Salad is a great suggestion from Chef Bill's wife, Felicia. Don't skimp on it!
■ For the mac & cheese, do not overcook the pasta. Go a minute under the cooking directions so it's al dente when you add the pasta to the cheese sauce, where it'll continue cooking for a few more minutes.

■ For the burger recipe, use mushrooms you can find locally or at the store, but make sure to use a variety. Chef Bill uses a wild mushroom blend of cremini, oyster, and shiitake mushrooms. You can use your favorite combination.
■ For the burgers, purchase the highest quality meat you can. At the @ttic, they use American Wagyu Beef. One of the best tasting meats! For the cheese on the burger, Chef Bill uses gorgonzola, but he noted that home chefs can use their favorite bleu cheese.

■ For the rice in the salmon dish, be sure to wash your rice before you cook it. This removes the excess starch from the rice, so it doesn't clump during cooking. When selecting salmon for this recipe, use wild-caught salmon for the best results.



Lobster Mac and Cheese with Basil Crumb Topping *Serves four*

Ingredients for the Lobster:

12 oz. lobster meat

4 oz. butter
1 tsp. lemon juice

Ingredients for the Pasta sauce:

18 oz. cavatappi pasta
1½ cups. heavy cream

1 cup Cheddar Jack cheese
2 tsp. Minced garlic
2 tsp. Olive oil

Ingredients for the Topping:

½ cup bread crumbs
2 tsp. Minced garlic

2 tsp. Fresh basil
2 tsp. Parmesan cheese
Salt and pepper, to taste

Directions:

Cook pasta according to package instructions. Cool, coat with olive oil and reserve. Place all topping ingredients together in food processor and mix until fully incorporated. Set aside. To make the pasta sauce, heat a saute pan and cook the garlic in olive oil until aromatic. Add the heavy cream and season to taste. Add the cheese and pasta, cook in pan until cheese is melted. Add pasta mixture into an oven safe dish, top with crumb topping and broil for three minutes. Serve with lobster sauteed in butter and lemon juice.



Hoisin Glazed Salmon Bowl with Jasmine Rice, Avocado and Sweet Cucumbers Serves two

Ingredients for the Hoisin Glaze:

2 tbl. Hoisin sauce	2 tbl. Honey
2 tbl. Soy sauce	1 tsp. minced garlic
2 tbl. Scallions	1 tsp. minced ginger
2 tbl. Sesame oil	1 tsp. rice wine vinegar

Directions:

Combine all ingredients into a blender and blend on high until fully mixed. Reserve sauce to marinate salmon.

Ingredients for the Jasmine Rice:

2 cups Jasmine rice (rinsed)	2 tsp. diced onion
2 tbl. Olive oil	4 cups water
2 tsp. minced garlic	Salt and pepper

Directions:

Heat olive oil in a saucepan and saute the onions and garlic until softened. Add rinsed rice and cook for 2 min stirring frequently. Add water, stir well, cover and bring to a boil. Once it boils, turn the heat to a low simmer and cook for 8 minutes. Turn off heat. Leave covered for 5 minutes before adding salt and pepper and fluffing with a fork

Ingredients for the Sweet Cucumbers:

2 cups thinly sliced European cucumbers.	Directions:
1 tbl. Sugar	Mix all the ingredients well and refrigerate for 30 minutes before using.
1 tbl. Kosher salt	

To serve the Rice Bowl:

1 salmon filet, skin on and cleaned	½ cup napa cabbage
1 cup Jasmine Rice	¼ cup scallions (thinly sliced)
¼ cup grated carrots	2 tbl. micro cilantro
¼ sliced avocado	1 lemon wheel (garnish)

Directions:

To cook salmon, season the salmon with salt & pepper. Heat a saute pan with 1 tbl. of olive oil. Cook the salmon for 3 min on either side (starting with skin side up). Coat the salmon with hoisin sauce and finish in the oven at 350 for 2 minutes. Assemble the rice bowl, top with salmon, micro cilantro, lemon wheel & additional sauce (as needed).



Also on the Menu

Tuna Tartare

– A light, fresh starter made with avocado, cucumber, wasabi aioli, served with tortilla crisps!

Market and aptly named it the @ttic. The gorgeous re-design of the restaurant is thanks to Scott Mullin, of Studio Scott Mullin Interior Design. “We wanted to work with someone that not only had experience with restaurant design, but that would allow substantial input from us,” Stephen states.

Imagine walking up the stairs into the @ttic, embraced by a whisper of time gone by. Black and white images adorn the deep green walls of rum runners and historic photos from the prohibition era on Martha’s Vineyard, while a classic playlist of your old-time favorites invites



At the @ttic, you'll discover a range of the top bourbons and whiskeys from around the world, right in Vineyard Haven!

you to settle in at the brass bar lined with exclusive bourbons and whiskeys. The crystal clear bottles dazzle in delight as another Old Fashioned gets crafted by their expert bartenders. The offerings are approachable, and with an educated staff you will be guided along a delicious trip through the beverage world.

They want to be known for having the largest and best collection of bourbon on Martha’s Vineyard, paired with an elevated tavern dining experience. Some of the hand selected bourbons include: Old Fitzgerald, Pappy Van Winkle and Dogfather 15yr for those special occasions. They also have at the bar exclusive Martha’s Vineyard batches of Whistle Pig and Angel’s Envy, which are a treat all on their own.

A quick lesson from the folks behind the bar at the @ttic: Bourbon and whiskey share a familial lineage, both being distilled spirits made from fermented grain mash. However, their distinction lies in specific production criteria and geographic origin. Bourbon, a type of whiskey, is exclusively made in the United States, with a primary requirement being that the mash must contain at least 51% corn. It is then aged in new, charred oak barrels, imparting a rich, sweet flavor profile with hints of caramel and vanilla. Whiskey, on the other hand, is a broader category encompassing various types like Scotch, Irish, and Rye, and can be produced internationally. Each type of whiskey has

continued on next page



@ttic Salad with Apple Cider Vinaigrette and Fried Goat Cheese Patty Serves two

Ingredients for the Salad:

4 cups mixed greens	4 tbl. Candied walnuts
4 tbl. Pomegranate seeds	1 thinly sliced fuji apple

Directions:

Add mixed greens to and dressing to a mixing bowl and lightly coat with apple cider vinaigrette. Place greens in a bowl and top with pomegranate, candied walnuts, fuji apple slices and warm goat cheese patties

Ingredients for the Apple Cider Vinaigrette:

¼ cup Apple Cider Vinegar
2 tsp. Dijon mustard
¾ cup olive oil
1 tsp. sugar
Salt & Pepper

Directions:

Combine everything except olive oil into a blender, slowly adding oil on high until emulsified. Reserve in a sealed container or jar with a lid.

Ingredients For the Fried Goat Cheese Patty:

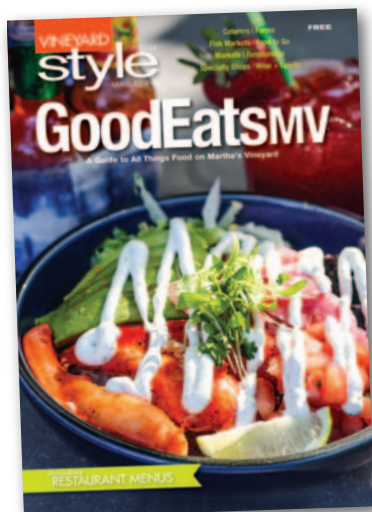
2 cup gluten free flour
1 cup whipped egg
16 oz. Goat Cheese
2 cup gluten free breadcrumbs

Directions:

Portion goat cheese into 4 oz. patties. Bread in flour, then egg wash before finally completely coating in breadcrumbs. Heat a frying pan with enough olive oil to coat the bottom of the pan. Add goat cheese patty and cook until golden brown on both sides (serve immediately).

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[Cuisine]

continued

Black & Bleu Burger

Makes one burger

Ingredients:

8 oz. American Wagyu Beef Patty
2 tbl. McCormick Cajun Seasoning
3 oz. Gorgonzola Cheese
4 oz. Roasted Mixed Mushrooms
1 Brioche Bun (grilled)

For Serving: leaf lettuce, sliced tomatoes, sliced red onions

Directions: Brush each side of the bun lightly with melted butter, place in a separate hot pan and toast until golden brown. Place lettuce, tomato slices and sliced onion on a bun, top with burger and oven roasted mushrooms. Serve with crispy hand-cut fries.



its own set of rules and regional nuances, resulting in diverse flavor profiles ranging from smoky and peaty to spicy and fruity. So, while all bourbons are whiskey, not all whiskeys are bourbon, and the distinction lies in the ingredients, production process, and location of origin.

"Two years ago I decided to finally earn my level 1 Sommelier Certification and I wanted to pair that with visiting and selecting many of the wines that grace our wine list. A highlight was meeting and working alongside the winemakers at Frog's Leap in Napa Valley during harvest. This truly was an incredible experience I will never forget," Stephen reminisces.

At the @ttic, not only will you find delicious things to sip on, but the culinary adventure you'll go on with the recipes created by Chef Bill Hart are truly special. "A large part of the @ttic menu is inspired by specials we have run at Waterside Market in the past years that our guests have raved about", states Bill. Listening to what the community wants and implementing that on their menus truly shows how much this team cares about feedback and making their guests happy.

Some of their most popular items include the Short Rib Poutine with cheddar cheese curds, shredded short ribs, gravy, scallions, and sriracha aioli; Lobster & Corn Fritters served with roasted corn, lemon dill aioli, and micro greens; Classic Mac & Cheese topped with golden brown, garlicky, basil bread crumbs; and the Black

& Bleu Burger, that's cajun spice rubbed, with melted gorgonzola cheese, roasted wild mushrooms, lettuce, tomato, and red onion. Some of these recipes you'll get to try at home, thanks to Chef Bill for sharing with Vineyard Style readers!

With Waterside Market and the @ttic open year round, it's also a testament of how this restaurant group is here for the Island community. Stephen brought his experience working with restaurant groups in Fort Lauderdale and seven years experience as general manager of the Premier Theaters Bistro and Bar in Boca Raton with him when he washed ashore on Martha's Vineyard and never wanted to leave. Chef Bill Hart, after graduating from the Johnson & Wales culinary school, went straight to work for The Black Dog Tavern for 14 years as their executive chef. Now currently in his 7th year with the Just One Bite Restaurant Group, Bill is the Director of Culinary Operations and works alongside Stephen as a co-owner.

Vineyard Style readers won't have Chef Bill at home cooking for us, but we will be able to recreate some of the @ttic's top sellers at home with Bill's recipes and insights. the @ttic has a nice variety of vegan, vegetarian, and gluten-free options and they are open year-round six days a week for lunch, dinner, and drinks (hours subject to change in the off-season months). You can check out their menu at: www.theatticmv.com. **VS**

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