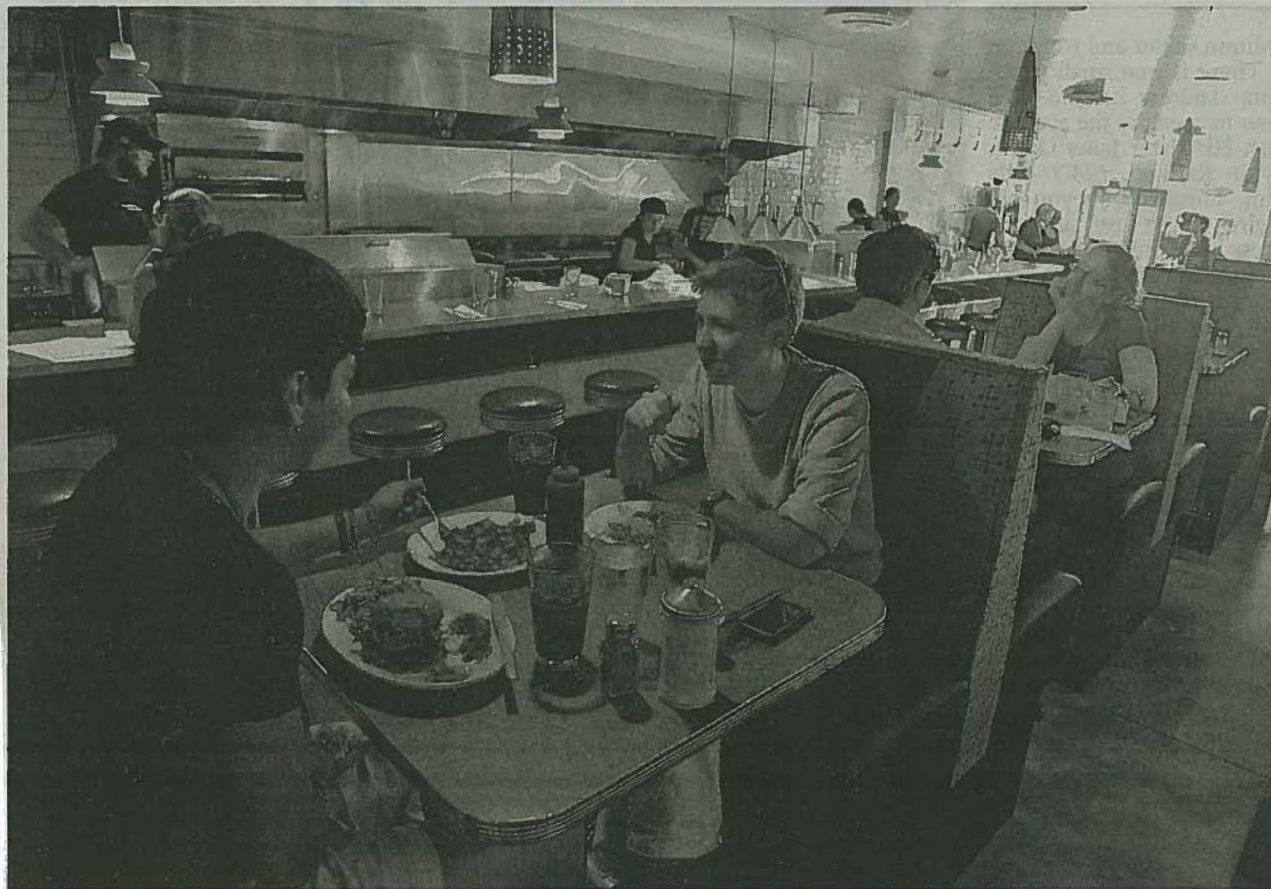


# Let's do brunch

By DAN O'BRIEN

Say goodbye to the old muffin-basket-and-mimosa routine — today Boston restaurants are revamping the brunch menu, and the scene as well.

The power brunch has gotten an upgrade, thanks to a swanky waterfront hotel restaurant, and a South End eatery highlights bargain treats. You can dine in your pajamas, enjoy morning cocktails or nibble comfort food to live jazz. Whether you're buttering bagels with bigwigs or nursing a hangover, there's a brunch spot for everyone:



## POWER BRUNCH

**InterContinental Hotel's  
Miel restaurant  
510 Atlantic Ave.  
617-217-5151**

**intercontinentalboston.com  
Brunch served Sundays  
from noon to 3 p.m.**

At \$32 per person (\$16 for children ages 6 to 11), Miel restaurant's revamped power brunch menu attracts well-known politicians and residents of Beacon Hill, says manager Chris Chandler, who describes the setting as "luxurious with a high level of service ... We have a wonderful view of the harbor." Aside from entree items such as "crabcake benedict" and "provençal baked eggs," diners can also chow down on buffet items like oatmeal, cereal and bagels.

**Chef's Choice:** The ham-and-cheese crepe, "crepe jambon et fromage," served with bechamel, prosciutto and brie, is "very popular among the brunch crowd right now," chef Dave Chintita said.

## SLACKERS' BRUNCH

**Tremont 647**  
647 Tremont St., South End  
617-266-4600  
tremont647.com

**Brunch served Saturdays**  
10:30 a.m. to 2 p.m.; **Sundays**  
10:30 a.m. to 3 p.m.

For 13 years, Tremont 647 has made waking up easy — allowing patrons and servers to eat or work in their jammies as part of Pajama Brunch. Says assistant general manager Stephanie Luna, "It's something different. People haven't seen it before and they tell their friends about it. It's fun and upbeat." Entrees, ranging from typical egg courses to the "breakfast crab ragoon scramble" to "crispy prosciutto benedict," cost \$8 to \$14.

**Chef's Choice:** "The homemade pop tarts are one of our biggest-sellers," Luna said. Fillings for the \$6 item include strawberry and key lime and they're sometimes ordered deep-fried.

## BARGAIN BRUNCH

**Masa Southwest Bar and Grill**  
439 Tremont St., South End  
617-338-8884  
masarestaurant.com

**Brunch served Saturday**  
10 a.m. to 3 p.m.; **Sunday**  
10 to 11:30 a.m.

Masa this month brought back its popular Fiesta Brunch, featuring \$7.95 entrees. "With the bad econ-

omy, we've noticed a trend. A lot more people are coming out to brunch," said co-owner Mohammed El Zein. "People didn't stop going out. They're just spending less. You don't spend \$50 or \$60 when you come here."

**Chef's Choice:** Huevos rancheros is "everything you want in a breakfast," says El Zein, including eggs and beans. Another popular item is the caramelized-plantain empanada. "It's a blockbuster," he said. "It's savory, sweet and comforting to have in the morning."

## VEGETARIAN BRUNCH

**Veggie Galaxy**  
450 Massachusetts Ave.,  
Central Square, Cambridge  
617-497-1513  
veggiegalaxy.net

**Breakfast all day, seven**  
days a week. **Open 7 a.m. to**  
3 p.m. and **5 to 10 p.m. (New**  
hours as of Saturday.)

Veggie Galaxy's all-vegetarian brunch menu launched on the restaurant's Labor Day grand



opening. Owner Adam Penn, who also owns Veggie Planet restaurant in Harvard Square, is surprised there aren't more vegetarian eateries in green-friendly Cambridge. "I had a hard time believing it. The demand was there but the supply wasn't," he said. "It's been busy. We did little advertising and we absolutely got killed the first day." Breakfast sandwiches

start at \$6.25; omelets at \$8.50.

**Chef's Choice:** Chef Brian Van Etten suggests the \$8.50 Mass. Ave. Omelet, which contains grilled leeks, Vermont goat cheese, sweet-potato mash and balsamic reduction. "My girlfriend, Lia, and I love walking across the Mass. Ave. Bridge and every ingredient in that is something she likes," he said.

## MEAT-LOVERS' BRUNCH

**Salty Pig**  
130 Dartmouth St., Back Bay  
617-536-6200  
thesaltypig.com

**Brunch served weekends**  
10:30 a.m. to 3 p.m.

Salty Pig's new brunch menu is a carnivore's dream, offering 11 meat specialties that can be paired with 11 eclectic, artisanal cheeses. The meats, costing between \$3 and \$7, include speck (cold smoked cured ham) and bresaola (grass-fed, air-cured beef from Uruguay). Main courses, from eggs any style to pork belly hash and French toast, range from \$9 to \$12.

**Chef's Choice:** "We're really excited to be featuring Benton Country Ham," said general manager Jill Rocco. "It's hickory-smoked ham aged for two years from Tennessee. It's got a lot of flavor to it. It's very, very smoky."

## COCKTAIL BRUNCH:

**Met Back Bay**  
279 Dartmouth St., Back Bay  
617-267-0451  
metbackbay.com

**Brunch served Sunday**  
10 a.m. to 3 p.m.

Aside from its decent list of brunch cocktails, such as Back Yard Beauty (Hendrick's gin, vine tomato, fresh basil, chipotle salt, cracked pepper) and Met Crabby Mary (a 22-ounce version of a Bloody Mary with Old Bay Rim and a snow crab claw), the Met recently rolled out its version of a Bloodless Bloody Mary just weeks ago.

**Chef's Choice:** Clear Mary (the Bloodless Bloody Mary) is \$9 and targeted to those who want a lighter Bloody Mary drink with fewer carbs. Using a tomato vodka, fresh lime and celery, this light version also includes the refreshing twist of white cranberry juice.

— dan.obrien@bostonherald.com



COURTESY PHOTO (ABOVE); STAFF FILE PHOTOS BY STUART CAHILL (BELOW AND BOTTOM RIGHT); STAFF PHOTO BY JOHN WILCOX (RIGHT)

**EGGS-CITING: Tremont 647 staff let it all hang out at the Pajama Brunch; vegetarians go hog wild at Veggie Galaxy; bargain-hunters enjoy Masa's Fiesta Brunch; and bottles beckon at Miel's power brunch, clockwise from top.**

