

# BERKSHIRE RECORD



Terry Cowgill

Nick and Birdie Joseph prepare the food and man the counter at the recently opened Bistro Box on Route 7.

## ‘Step up’ to the Bistro Box

By Terry Cowgill

GREAT BARRINGTON—The motto of Great Barrington’s Bistro Box pretty much says it all: “Not Your Average Shack Food.”

The roadside eatery, as co-owner Nick Joseph likes to call his shack in front of Bogie’s at 937 Main Street (Route 7), “has been going pretty strong from the beginning,” which hasn’t been very long, considering it opened on April 14.

But it does appear that business has been brisk since he and his wife Birdie opened up the place. Lots of cars can be seen exiting and entering the site during lunch and dinnertime.

“It’s a little step up from shack food,” Joseph said modestly in a recent interview.

A step up it is, as the menu features standard shack fare such as burgers, hot dogs, chili and fresh hand-cut onion rings and french fries. But the upscale items — hence the word “bistro” in the eatery’s name — can scarcely be seen at most roadside shacks.

For starters, try the basket of onion rings, the grilled chicken quesadilla or the fried dill pickles with buttermilk ranch dip.

In the area of sandwiches,

which range from \$6.50 to \$7.75, even standard items are a little unusual. There’s a steak and cheese sandwich with sweet onions and a cheddar ale sauce, and a grilled cheese with Cabot cheddar and bacon or ham. Or try the Tuscan panini, the turkey BLT on a spinach wrap or the pressed Cuban.

There is also the standard roadside burger and grilled hot dog.

But if you want something special, try the grassfed beef burger at \$9.25 or the all-natural Farm Frank straight from Whippoorwill Farm in Salisbury, Conn. at \$5.25. Add Shack Chili for 50 cents. Oh, and there’s also a falafel burger for \$6.95.

To wash it down, there’s even Boylan natural sodas, fresh-brewed iced tea, Peirce Brothers coffee and fresh “shack-squeezed” lemonade. If you have a sweet tooth, you can top the meal off with a grilled buttermilk-biscuit berry shortcake, the triple chocolate Ghirardelli brownie or an assortment of Maple Valley Creamery ice creams.

The Josephs, who both hail from Sheffield and are graduates of the Culinary Institute of America in Hyde Park, N.Y., had been looking to settle down after running a mobile food

business of the same name.

“We had a food truck before this and we would go and do different festivals,” Nick recalled. “When this opportunity came about, we jumped on it. We were looking to get off the road.”

Nick said the Bistro Box’s business is split between those who dine in and those who pick up their orders to bring home or take back to the office.

“It’s great for on-the-go: workers, tourists, weekenders,” Nick added. “We’re family-friendly. We try to create a fun carefree enjoyable atmosphere so that its attractive to a lot of people.”

For on-site dining in, there are picnic tables and several lawn games for the amusement of children or the young-at-heart.

The Bistro Box is open seven days a week from 11 a.m. to 7 p.m. Those hours will be in effect until Labor Day, at which time the Josephs will adjust their schedule until the eatery closes for the season some time in October.

For more information call, (413)717-5958, find the Bistro Box on Facebook or visit its website at [thebistrobox.com](http://thebistrobox.com).

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