

A Foodie's Trip to Vineyard Haven

BY [JLOUISE](#) August 9, 2020

Vineyard Haven is a seaside village on Martha's Vineyard. Located on the Northside of the island, Vineyard Haven is easily accessible by boat, ferry, or plane. With ocean views, quaint inns, and delicious food, Vineyard Haven should be added to your summertime travels this season. Let's check out why the foodie should take a trip to Vineyard Haven.



Where to Stay in Vineyard Haven

A trip to Martha's Vineyard should be relaxing and luxurious, and a stay at the Nobnocket is just that. Located just steps from downtown Vineyard Haven, the [Nobnocket](#) is the boutique hotel to choose.

Run by a husband and wife team, this charming little hotel espouses contemporary island living, with chic modern interiors and spacious outdoor lounge areas. The rooms have all the modern amenities the luxury traveler requires, including sleek bathrooms and Frette linens. The team has gone completely touchless for check-in and check out, and yet there is still that sense that you have the innkeepers' full attention throughout the stay. Breakfast is included and there are lots of places to enjoy this start to the day, including a fully outdoor and covered patio. The Nobnocket is a lovely home base for a trip to Vineyard Haven as it is removed from the hustle and bustle of town, but conveniently located near shopping and dining.



A Meal Worth Making the Trip to Vineyard Haven

After you've settled into the fabulous Nobnocket, grab a reservation at nearby [Garde East](#). Perhaps the only true fine dining restaurant with a waterfront view on the island, [Garde East](#) is a must for the foodie. With its menu changing every week, the team keeps things seasonal, local, and delicious! Their chef's tasting menu is five courses and their wine list is quite impressive as well. Those things combined with the gorgeous views make for a memorable evening. On our recent visit to the island, we were lucky enough to try the chef's tasting menu. The amuse bouche was a perfect bite of yellowfin tuna and after our palates were successfully warmed up the first course of chilled melon soup was a delight. These first bites set the tone for the ocean and farm to table dinner. The next courses consisted of pork belly and halibut, with scallops as the main course. Our waiter recommended just the perfect bottle of Chablis to pair with our meal and sipping a perfectly chilled bottle by Domaine Laroche while enjoying the sunset over the water made for a magical evening. The ambiance, the food, and the service were all top-notch at Garde East, making it a must for any foodie's trip to the island!