

The antique mailbox cabinet in Thompson House Eatery's main dining room likely came from the post office in nearby Tamworth. "When our boys were young, we would find tiny treasures tucked inside," says Kate.

*meet the
Fourniers...*

Kate and Jeff Fournier welcome guests to their restaurant's wood-wrapped dining room.

Life in the Country
A Fresh Start

Two Boston-area restaurateurs swap the bustle of the city for a slower pace with a historic farm in New Hampshire's Mt. Washington Valley.

Lovingly decorated with salvaged windows and Jeff's own paintings, Thompson House Eatery is open for dinner. Guests can also shop grown-on-site produce and locally prepared foods at the adjacent farmstand. Visit thompsonhouseeatery.com for more details.



The first time culinary duo Kate and Jeff Fournier visited Thompson House Eatery, it was as customers. (Opened in 1977, the rural Jackson, New Hampshire, restaurant had long been a popular stop.) As the couple, who owned a pair of upscale restaurants near Boston, finished their meal, Jeff proclaimed: "This is the sort of place I'd like to have one day."

As fate would have it, the restaurant, along with the adjoining house and working farm, came up for sale in 2013. Ready for a change, the Fourniers sold their eateries, and, along with sons Laurent (now 9) and Angus (now 7), took over the five-acre property in 2016. "We loved that we could farm, live, and work all in one place," says Kate. After a few months of sprucing up the place, they reopened and quickly garnered rave reviews from diners and critics alike for their unfussy, locally sourced approach to American cuisine. In February 2022, Jeff was selected as a semi-finalist for Best Chef: Northeast by the James Beard Foundation.

While the accolades don't hurt, it's the slower pace of life they find particularly enjoyable. "I can step off the line to do bedtime, or the boys can help in the kitchen," says Jeff. Kate also appreciates the chilly calm of late autumn in the Granite State: "Our house has a restored beehive oven, so we invite friends over, warm up with fresh pizza, and just enjoy each other's company."



ABOVE: Hand-painted on a twin bed headboard, the restaurant's original sign now hangs in the dining room. **RIGHT:** Each year, Thompson House teams up with fellow farm-focused guest chefs, such as Dallas-based James Beard semifinalist Misti Norris (pictured), to host a three-course family-style dinner in the on-property garden.



DINING ROOM, SIGN, AND TABLE, CAIT BOURGALT; MISTI NORRIS, CLAY WILLIAMS.

Thompson House's farm dinners feature live bluegrass music, flowers picked fresh from the farm, and lively conversation.

