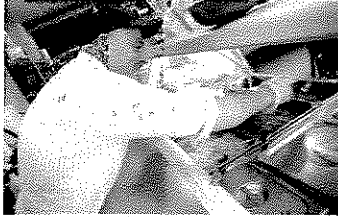


# WICKED LOCAL<sup>®</sup> WALPOLE

WITH NEWS FROM THE WALPOLE TIMES

New Lebanese deli owner hopes to win customers in East Walpole



Wicked Local Staff Photo by Sean Browne

Owner of East Walpole Market and Deli at 196 Washington St., Elie Nakhoul, scoops some Fassolia (red beans and tomato sauce dish) onto rice for a customer.

**By Veronica Hamlett**  
**Wicked Local Walpole**

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WALPOLE —

Sarah Nordblom is greeted by the same cartoon baker on the wall that has welcomed her and countless others for the last seven years when she walks into 196 Washington St. — but today, something is different.

Upon further inspection, Nordblom realizes her former lunchtime haunt, A Little Something bakery and café, is gone. The quaint building is still the same but now holds the East Walpole Market and Deli as of two weeks ago.

Nordblom is shocked and saddened by the change, but something tells her to stay for lunch anyway. She ends up ordering rice pilaf, stuffed eggplant and buffalo habanero chicken wings.

Both Nordblom and owner Elie Nakhoul are glad she does.

“My food was excellent,” Nordblom said. “They’re very nice here. I’ll absolutely come back.”

Many customers of Walpole’s newest restaurant are accidental ones like Nordblom, but Nakhoul is optimistic they’ll turn into regulars once they try his homemade Lebanese dishes.

“The response has been more than we expected,” Nakhoul said. “We’re very happy to be open in Walpole. We really like the people.”

It was only four weeks ago that East Walpole Market and Deli was still A Little Something, one of Walpole’s most popular restaurants. The transformation from bakery to deli has been a fast one and is still taking place, but anchoring East Walpole Market and Deli is the food made fresh every morning by Nakhoul himself.

Nakhoul and his wife moved to Westwood from Lebanon in 1987. They opened their first restaurant the same year in Beacon Hill, serving Lebanese fare but focusing on fine dining and catering.

The Nakhouls sold their Beacon Hill restaurant last summer in order to reopen their doors closer to home. The deli/market format is new, but the food remains the same. Everything is made from scratch that morning right down to the spices, which the Nakhouls mix themselves.

“We like good food and to cook and to serve people,” Nakhoul said. “We like everything to be fresh and healthy.”

Lebanese dishes such as tabouli, shish kabobs and musaka (which Nakhoul himself recommends) are only half of East Walpole Market and Deli’s menu, though. True to its name, the deli counter offers traditional meats, cheeses and sandwiches. Baked good, such as muffins, and staples like salads are also on hand.

Nakhoul hopes to expand on the “market” in East Walpole Market and Deli’s name with grocery items. Currently, everything can be ordered to go or customers can dine in.

For now, Nakhoul is focused on putting his stamp on his new location. There’s still a debate as to whether or not A Little Something’s cartoon baker should remain on the wall. Nakhoul acknowledges that for the time being, people do and will ask about what happened to A Little Something. A Little Something’s baker is actually still on-hand making East Walpole Market and Deli’s baked goods.

The inquiries don’t seem to bother Nakhoul. He’s confident that, like Nordblom, they’ll become loyal fans of his food, too.

“Some people ask about it, but it’s OK,” he said. “We’re very happy here.”