

# The 12 Best Brunch Spots In NYC

*Brunch is one of our nation's most controversial meals. Some people spend weekdays [dreaming of the decadent waffles](#) and omelettes that await on Saturday. [Others categorize brunch](#) as the "saddest trick ever played on this lonely town," and abstain from Hollandaise sauce unless forced by a weapon-yielding hand. But whether you think the only good brunch is a dead brunch or worship at the altar of Eggs Benedict, brunch is often inescapable. Break out a good book and head to one of our favorite spots, listed below; leave your favorites in the comments, and check out our [list from last year](#) for more brunch-worthy suggestions.*



Via [Facebook](#)

**JACOB'S PICKLES:** You'll have to fend off a million Upper West Siders for a table at this Southern-style eatery, but once you've snagged a seat, the million biscuits, eggs and fried chickens you will consume will make you grateful for all the time you spent circling 84th Street. Treat yourself to a heaping \$15 platter of chicken and pancakes, which is just as decadent as it sounds— buttermilk pancakes come lathered in homemade syrup, paired with crispy fried chicken and topped with bacon. The Southern B.L.T. (\$16) is another delectable artery-hardening treat, comprised of fried chicken, fried green tomatoes and bacon; the sausage, egg and cheese biscuit sandwich (\$11) will tide you over for at least five meals.

If you prefer to sidestep all the fried goods, you can also feast on chicken-free Western-cheese and Veggie-cheese omelettes (\$13), or gorge yourself on pancakes (\$13), which come stuffed with caramelized bananas. Bananas! Those are healthy, right? Bonus points for Jacob's Pickles's Bloody BLT, which comes topped with a sliver of bacon and a jalapeño pickled egg.

*Jacob's Pickles is located at 509 Amsterdam Ave between 84th and 85th Streets on the Upper West Side (212-470-5566, [jacobspickles.com](http://jacobspickles.com)).*



*Frittata at LIC Market (Via [Yelp](https://www.yelp.com))*

**LIC MARKET:** Like many relative newcomers, LIC Market's MO is serving up fresh-tasting food sourced from farms dedicated to agricultural sustainability, so when you dole out a bunch of cash for brunch here, you can feel thankful that some of it is going to a good cause. It's a delicious cause, too—dishes like the slow roasted duck hash (\$12), the chorizo and chicken livers-packed "Dirty Rice" frittata (\$11) and the fluffy buttermilk pancakes (\$10) will give your tastebuds a welcome morning (or midafternoon) jolt. And though you can score a mimosa (\$8) here, LIC Market is mercifully devoid of some of the rowdier brunchers that have [plagued the city of late](#), and you can eat your eggs in relative peace.

*LIC Market is located at 21-52 44th Drive in Long Island City, Queens (718-361-0013, [licmarket.com](http://licmarket.com)).*



Via [Facebook](#)

**ST. MAZIE**: Williamsburg has pretty much morphed into one giant brunch line at this point, but this lovely live music bar has a weekend breakfast that's worth braving the trilby-wearing masses. First and foremost, the bar boasts a spectacular backyard, and though we're winding down on outdoor season, take advantage of the al fresco dining while you can. Plus, on a recent visit, there was *no wait*, a rarity in the land of [Egg](#) and [RabbitHole](#).

Vegetarians dining at St. Mazie will appreciate the BBQ eggplant sandwich (\$9); pescetarians can enjoy the smoked fish hash (\$14) made with mackerel and served with poached eggs, home fries, horseradish cream and toast. The St. Mazie breakfast BLT (\$13) is also well worth a try, comprised of poached eggs, bacon and arugula served on two slices of French toast. And since St. Mazie is primarily a bar (with a restaurant downstairs), don't skimp out on the drinks; you can score cheap mimosas and Bloody Marys to pair with your meal.

*St. Mazie is located at 345 Grand Street in Williamsburg, Brooklyn (718-384-4807. [stmazie.com](http://stmazie.com)).*



Via [Yelp](#)

**MOMINETTE:** It was surprising when this little French bistro opened on Knickerbocker Avenue in 2012, which is funny, because [who would even notice now?](#) Gentrification creep aside, though, Mominette serves up a pretty stupendous brunch, with outstanding basic egg dishes like Eggs Norwegian (\$11) and an apple bacon omelette (\$11) along with mindblowing specialty dishes like spinach & goat cheese croissants (\$10) and Croque Madames (\$13). Alcoholic beverages like Bloody Marys, mimosas and bellinis run \$7-a-pop; try to get a seat in the backyard if the weather permits, and if you're stuck waiting for a table, go get a drink at [Three Diamond Door](#) across the street, which blessedly opens at noon on weekends. CASH ONLY!

*Mominette is located at 221 Knickerbocker Avenue between Troutman and Starr Streets in Bushwick, Brooklyn (929-234-2941, [mominette.tumblr.com](http://mominette.tumblr.com)).*



(via [Yelp](#))

**CASCALOTE LATIN BISTRO:** I could write [another long ode](#) about this tiny Spanish Harlem bistro but instead, I'll just tell you that they serve one of the neighborhood's—and maybe Manhattan's—best Huevos Rancheros. For \$12, you get crunchy, fried corn tortillas atop soupy black beans, all topped with avocado, salsa ranchera and eggs how you want 'em. Oh, and did I mention it also comes with a perfectly grilled skirt steak? Mmhm. If sweets are more your thing, check out the decadent Tres Leches Pancakes (\$9) topped with bananas and almonds or just grab a few tacos, because there's no wrong time for tacos. Do yourself a favor and head there this weekend; and tell the utterly charming Hoyos family I miss them! (Nell Casey)

*Cascalote is located at 2126 2nd Avenue between 109th and 110th Streets in East Harlem (646-351-6574).*



Via [Foursquare](#)

**CHAVELA'S:** This Mexican eatery serves one of the most surefire hangover cures in town, in the form of chilaquiles, mole or salsa verde-soaked tortillas served on a heaping platter of fried eggs, cheese, cream and refried beans. The whole shebang is part of Chavela's' \$11.95 weekend brunch deal, with entrees like Eggless Palto Don (chilaquiles, potato hash, refried beans, veggies, guacamole, pico de glasso, queso fresco and tortillas); huevos rancheros; and breakfast enchiladas come with Mexican sweet bread and coffee, tea or juice. Naturally, you will have to wait a bit before you can enjoy this fiery feast, but once you indulge you will never be able to have boring old Eggs Benedict again. NEVER.

*Chavela's is located at 736 Franklin Ave between Park and Sterling Places in Crown Heights, Brooklyn (718-622-3100, [chavelasnyc.com](http://chavelasnyc.com)).*



Via [Facebook](#)

**THE QUEENS KICKSHAW:** The Queens Kickshaw's brunch line is infamous, but all those queueing folk know they're in for a treat worth an hour wait. All the dishes here are vegetarian, which gives non meat-eaters a respite from brunches rife with sausage and platters of chicken 'n waffles. They've got a wealth of egg dishes, like Ranchers' Eggs (\$14), a plate resplendent with eggs sunnyside up, jalapeno cornbread, guacamole and pico de gallo; you can also opt for one of the Kickshaw's finest offerings, their Gouda Grilled Cheese (\$10), a sumptuous creature comprised of black bean hummus, guava jam, pickled jalapenos and the aforementioned gouda on a brioche. Do order a cider cocktail, like the Orleans Bitter Phosphate (\$7), made with Eden cider aperitif, Mueller-Thurgau trocken, pommeau and grapefruit syrup. If you're teetotaling, or prefer multiple beverages at brunch, their hot chocolate is made with Mast Bros. chocolate, and it doesn't even cost \$9! It costs \$4. Drink it and feel warm and full forever.

*The Queens Kickshaw is located at 40-17 Broadway in Astoria, Queens (718-777-0913, [thequeenskicksaw.com](http://thequeenskicksaw.com)).*



Via [Facebook](#)

**CALLE OCHO:** A nation was outraged when we declined to include an All You Can Drink brunch deal on last year's list. This is because much of the time, in my limited experience, the actual food served at AYCD brunches is only edible because I've had so many mimosas I'm unable to tell the difference between eggs and small pieces of rubber. But though Calle Ocho boasts a generous AYCD brunch deal, their food does not suffer that sad fate.

Every brunch here is accompanied by complimentary sangria, which comes in a wealth of flavors and is served in 20 ounce glasses. You are permitted to enjoy that sangria for the duration of your meal, though they will know if you draw that meal out for an exceptional period of time. Do note that brunch at Calle Ocho is not necessarily cheap—tasty dishes like Latin Benedict, made with poached eggs, housemade pork and duck sausage, arepas and a chipotle hollandaise—do run around \$18 to \$26, though if you're dining with a buddy, you could opt for the \$32 Gallitos platter (soft tacos, scrambled eggs, chorizo, Calle Ocho home fries), which serves two. But a) the food is exquisite, making it well worth a higher price tag and b) FREE SANGRIA. Make a reservation and eschew all other plans for the day.

*Calle Ocho is located at 45 West 81st Street between Columbus Avenue and Central Park West (212-873-5025, [calleochonyc.com](http://calleochonyc.com)).*





*Lobster huevos rancheros at the Lobster Joint (via [Yelp](#))*

**LOBSTER JOINT**: Lobster Joint has Lobster Claw Bloody Marys, which is pretty much all you need to know, and you should clear your Saturday/Sunday schedule immediately so you can try one this weekend. They've also got food, and a \$21 prix-fixe deal gets you a whole host of lobster-and-egg related brunch entree options, like lobster rancheros, fried oyster scramble and a crab & asparagus omelette. Lobster = good. Brunch = good. Bloody Mary = good. The gang's all here, and so is all the lobster.

*The Lobster Joint is located at 1073 Manhattan Avenue between Eagle and Dupont Streets in Greenpoint, Brooklyn (718-389-8990, [lobsterjoint.com](http://lobsterjoint.com)) and at 201 East Houston Street between Ludlow and Orchard Streets on the Lower East Side (646-896-1110, [lobsterjoint.com](http://lobsterjoint.com)).*



Via [Facebook](#)

**MAHARLIKA:** For a taste of something a little different, this East Village eatery serves up stellar Filipino dishes for brunch. Try the Pampangan-style sisig (\$16), a sizzling pork dish made with pork belly, cheek, ears and snout and cooked with Sibuya onions, egg, garlic rice, herbs and chilies. There's also a Flip'D Chicken and Ube Waffle (\$17), with pieces of batterless fried chicken sitting atop a purple yam waffle and doused in compound anchovy-bagoong butter and caramelized macapuno syrup. You can also score omelets, special egg dishes and mango stuffed french toast (\$13); wash down your breakfast with a Kalamansi, mango, guava or pineapple juice (\$4) and stroll down 1st Avenue like a king.

*Maharlika is located at 111 1st Avenue between 6th and 7th Streets in the East Village (646-392-7880, [maharlikanyc.com](http://maharlikanyc.com)).*



Via [Yelp](#)

**SUGAR AND SPICE**: This City Island bakery does a splendid brunch, serving up egg dishes, sandwiches and other entrees like huevos rancheros (\$17), grilled chicken and guyere (\$15), a shrimp and avocado omelet (\$16) and cinnamon raisin French toast (\$12). Best of all, Sugar and Spice is BYOB, so you can tote your own bottle of champagne for mimosas and other morning drinks—just note there's a small corking fee, and try not to fall into the Long Island Sound.

*Sugar And Spice is located at 536 City Island Ave in City Island in The Bronx (718-885-9229, [sugarandspiceonline.com](http://sugarandspiceonline.com)).*



Via [Facebook](#)

**CHAR NO. 4:** This Southern-style eatery doesn't have a massive brunch menu, but the few offerings it does boast are well worth multiple returns. The Biscuits Benedict (\$14) comes drizzled with piquant sausage gravy, with poached eggs and smoked ham sitting atop a delicate, flaky biscuit. The poached eggs (\$10) come with a hearty helping of cheesy bacon grits, and the Crispy Grits (\$14) are served with flavorful marinated collard greens. Plus, Char No. 4's noteworthy whiskey and bourbon selection lends itself to the brunch cocktail menu, where Chipotle bourbon Bloody Marys (\$8), Hound Dogs (Grapefruit juice, lime, mint, honey and bourbon, \$10) and Whiskey Milk Fizzes (Jack Daniels, cream, maple syrup, Amaretto and fresh nutmeg, \$10), will start off your day so, so right. And intoxicated.

*Char No. 4 is located at 196 Smith Street between Baltic and Warren Streets in Cobble Hill, Brooklyn (718-643-2106. [charno4.com](http://charno4.com)).*

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