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8 Best New Brunches In New York City



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Dining

I cover all things food and drink in New York City and beyond.



Where to go for brunch staples, updated twists and creative cocktails. CREDIT: EMILY HAWKES

There's so many things to love about brunch, a meal where you can order breakfasty bites like eggs and pancakes or savory dishes usually reserved for later in the day like burgers and BLTs. Add coffee, cocktails and the fact that it's typically enjoyed after sleeping in on the weekend and you've got all the elements for a great meal. Below, I've rounded up some of the newest offerings to hit the NYC brunch scene.



B E (A) C CREDIT: MELISSA HOM

Kitchen & Table

For brunch that won't make you want to get back under the covers and sleep the day away, health and wellness oasis THE WELL's on-site eatery has you covered. The menu is a collaboration between executive chef Sherry Cardoso (formerly at Cafe Cluny, Per Se and Brooklyn Fare) and practitioners at THE WELL and features thoughtfully sourced ingredients which are local and organic when possible.

Brunch offerings include The Well Bowl (vegetarian and gluten-free) featuring pasture-raised poached eggs, braised chickpeas, dark winter greens, shaved beets, heirloom carrots, radishes and turmeric-tahini vinaigrette; B E (A) C (gluten-free option) with turkey bacon, pasture-raised eggs, avocado and aged pecorino on a brioche bun; and a sprouted quinoa and bean burger (vegetarian, gluten-free option) made with market vegetables, fermented slaw, dijonnaise and vegetable chips.

Kitchen & Table's brunch menu is available every Saturday from 9 a.m. to 4 p.m. and Sunday from 10 a.m. to 4 p.m.