

# 5 Best Brunches in NYC

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If there's one thing that connects all humans on earth, regardless of race or creed, it is food. Even if one doesn't eat purely for pleasure, they do have to indulge, assuming they don't enjoy dying, which is something that we all have the same opinion on.

Restaurants love it when we eat too. In fact, restaurants vie for more customers by offering them increasingly new recipes and cheaper rates. If you happen to be in New York City, navigating through the abundance of options when it comes to brunch menus can be an ordeal to say the least. Here are some of the most well known restaurants which serve the best brunches in town.



That's how Ignacio does an egg sandwich!

## 1. Estela

The exposed brick, marble bar and globe lights is what gives [Estela](#) its cookie-cutter charm as a rustic restaurant-cum-bar. Estela is also well-known for the way it has catered to the space between breakfast and lunch. The Uruguayan-born, [Ignacio Mattos](#) excels in the Mediterranean tinged style and has fine tuned his skills to near perfection.

**Eat This:**

If you don't mind the decibels which crowd the room, try the ragged burrata on toast or a Bien Cuit tebirke, layered with a sunny-side-up egg. For something even heavier, the beef tartare with tart pickled elderberries is a great choice.

## 2. Alder

When it comes to avant-garde American cuisine, [Chef Wylie Dufresne](#) has cultivated his modernist tongue, responsible for spawning curiosities such as the deep fried mayonnaise and the scrambled egg ravioli. If you're drawn to the strange and exotic, then [Alder](#) is a restaurant that caters to some of the most gastronomic handiwork you will ever taste, outside of China of course.

**Eat This:**

You can start off with the chicken liver or the New England clam chowder. Or you can try out the pizza bagels topped with egg-yolk pepperoni. You can wash that down with a pineapple pepper or a tomato miso.



Pub Cheese with Martin's 'Potato Chips'

## 3. Agave



Southwestern Eggs Benedict anyone?

It only took this restaurant a couple of years to make its mark amongst the best restaurants in New York City.

[Agave](#) is famous for the southern innovation Chef Raul Juarez brings to the table and the hombre theme which brings the dining room to life. Even though the restaurant takes reservations, the brunch menu is definitely worth the wait.

**Eat This:**

From swordfish tacos and flavorful fish to mimosas and all you can drink margaritas, Agave is definitely the place to be during brunch.

## 4. Amy Ruth's

[Amy Ruth's](#) is Harlem's staple. The restaurant is what you call a true institution for soul food. The laidback eatery with portraits of jazz legends adorning the walls has been an NYC favorite for many years. The eatery serves many dishes that are named after famous people, many of whom were regulars at Amy Ruth's as well.

### Eat This:

Try the Rev. Al Sharpton, which is basically crunchy fried chicken with delicious waffles. Apart from that, you'll also get a whole variety of something with waffles, along with sides like a mac and cheese or candied yams. And don't forget a serving of the cinnamon crusted peach cobbler.



The Walter Berry - at your service



The famed Kasha and Bow-Tie Pasta

## 5. ABC Kitchen

Popularly known as the 'hippie restaurant', [ABC Kitchen](#) is one of New York's most loved dining options, not just because [Chef Jean-Georges Vongerichten](#) has included all the best gastronomical recipes in one menu, but has also managed to capture the essence of what makes a stunning eatery. You get a sense of style from everything, from

the porcelain plates and the reclaimed wood tables, to the antique armories and chandeliers,

all of which makes the restaurant look like a quaint farmhouse straight out of a Mark Twain novel.

### Eat This:

Try the Bow-tie pasta with veal meatballs and kasha. The raw marine shrimp and clam pizza are also a good option. And don't forget the ice cream cake. Omelet's and other egg-based concoctions are also the highlight of ABC Kitchen during brunch hours.