

FOOD & DRINK

THE DEFINITIVE GUIDE TO EATING IN GREENPOINT



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In Greenpoint, real estate is evenly split between Polish-Catholics and the cast of Lena Dunham's *Girls*. You'll walk past mom-and-pop butcher shops and Eastern European bakeries right beside minimalist cocktail bars boasting negroni fountains. The neighborhood weaves Park Slope tropes (quiet tree-lined streets; frenetic public school playgrounds) with Williamsburg vibes (too-trendy 20-somethings toting vintage bikes) into its own unique tapestry. Amid the school buildings and farmhouse-inspired cafes, the heart of the area's Polish history still beats loudly -- old-timers and newcomers alike prize the beautiful churches, authentic meat markets, and friendly neighborhood grocers.

Greenpoint may be closer to Queens than downtown Manhattan, and it may be off the G train and *only* the G train, but its relative inaccessibility preserves its cloistered culture. This is where to head when you hanker for the most authentic pierogi-kielbasa meal you've had to date, or nouveau-American fare from an excellent, undiscovered corner spot that couldn't afford Williamsburg rent. We promise you the food is worth the trek.



NICOLE FRANZEN

Best for Francophiles: Sauvage

905 Lorimer Street

From the team behind Williamsburg's iconic martini-oyster den Maison Premiere, this bistro is the perfect marriage of Paris and Brooklyn. With McCarren Park-facing sidewalk seating, brown wicker chairs, and 60s work-wear clad waiters, Sauvage offers the quintessential aspects of fine French dining, wine list included. The dinner menu boasts dishes like skate cooked in a chanterelle-buttermilk sauce and buttery duck terrine with foie gras -- but the weekend brunch menu is the main draw. Pick from decadent sweets like almond French toast with coconut and mascarpone, or savory options like the egg white frittata with tomato confit and raclette. While not as excellent as the wine, the coffee is awfully good.