

"Best American in New York"

Created by: Cityseeker

 10 Locations Bookmarked



 by sharonang 

Amy Ruth's

"Chicken Delights"

Located in Harlem, the place where chicken and waffles was believed to have been conceived, it is this sweet and salty dish that has garnered Amy Ruth's its huge fan following. The menu features a wonderful array of dishes prepared in the traditional Southern flair. Take some time to peruse the menu with its interestingly named dishes like The Dr. Walter Delph, a seafood platter of crab cake, fried shrimp and catfish, The President Barack Obama, chicken cooked to your liking: fried, baked, smothered or barbecued, and The Roger Toussaint, smothered turkey wings. For a decadent dessert, do try Inez Bass' red velvet cake or Neal Shoemaker's peach cobbler. Amy Ruth's does not accept cards, so carry ample cash while visiting.



 +1 212 280 8779

 www.amyruthsharlem.com/

 133 West 116th Street, New York NY



 by sk on Unsplash 

Bubby's Pie Company

"Tribeca Kitchen"

This Tribeca restaurant is for the most part a grazing spot for the cool, upscale loft-dwellers of the neighborhood. However, on weekends it really heats up for brunch, with lines sometimes snaking around the corner. Bubby's serves comfort food at breakfast, lunch and dinner as well as amazing desserts, and generous cocktails. In good weather, the outdoor cafe becomes the neighborhood patio. There is a pleasant bar in front, making it an option for nighttime as well. Although it's open for 24 hours a day, the restaurant closes for a few hours every Tuesdays.



 +1 212 219 0666

 www.bubbys.com/location/bubbys-tribeca/  info@bubbys.com

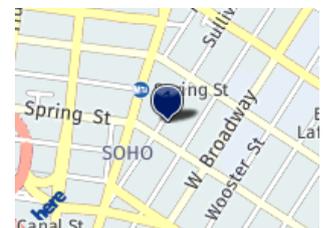
 120 Hudson Street, New York NY



Blue Ribbon Brasserie

"A Foodie's Delight"

Blue Ribbon Brasserie is an obligatory stop for food connoisseurs in the city. While the wildly popular restaurant now has several locations, the flagship location will always hold a special place in New Yorkers' hearts, particularly fans of the late-night dining scene. Blue Ribbon Brasserie welcomes diners until the early hours of the morning, creating a warm and welcoming ambience with low lighting and details like velvet upholstery. Sample the best comfort food you've ever eaten, savor remarkably fresh seafood, and enjoy classic mains like the hangar steak with wild mushrooms or roasted duck club. There's something to be said for American dishes done right at Blue Ribbon Brasserie.



 +1 212 274 0404

 www.blueribbonrestaurants.com/rests_brass_man_main.htm

 97 Sullivan Street, New York NY

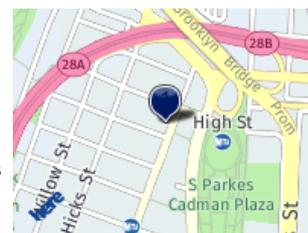


by engin akyurt on Unsplash

Henry's End

"Brooklyn Heights Style"

Henry's End restaurant in Brooklyn Heights offers interesting dishes, outstanding service and a warm welcome. Jazz is piped in to relax patrons as they dine on the much-loved duckling with raspberry sauce. Try the West Indian barbecued shrimp or the barbecued ribs done "Ozark-style." Crab cakes, game in season, unusual salads, seafood dishes and a blackened shell steak coated with 15 spices and served with chutney are some other popular entrees. There is a health menu and the wine list features a good selection.



+1 718 834 1776

www.henrysend.com

44 Henry Street, Brooklyn Heights, Brooklyn NY



Minetta Tavern

"Parisian Steakhouse"

Established in 1937, this tavern/restaurant was named after the brook that once flowed through Manhattan from the Collect Pond further north. Step inside and you are immediately transported to post-depression New York, albeit with a more updated menu. Black and white tiles coupled with dark, wood paneled walls draws in the crowd. Today, Minetta Tavern is run by Keith McNally, the man behind Pastis and Balthazar. The dinner menu is highlighted by the cuts of beef, such as the dry-aged côte de boeuf served for two and the bone-in New York strip. The menu is seasonal and ever-changing, although you can always have traditional favorites like steak frites and burgers.



+1 212 475 3850

www.minettatavernny.com/

113 MacDougal Street, At the corner of Minetta lane, New York NY



by goodiesfirst

Blue Hill

"Fresh Off The Farm"

Food connoisseurs believe that the quality of a meal is determined by that of its ingredients. With this philosophy in mind, Blue Hill forms part of a growing trend of like-minded restaurants in New York that insist on using the choicest produce in their kitchens. Dan, David and Laureen Barber inherited the family's farm in Massachusetts from whom it gets its name and inspiration. Its fascinating history is synthesized in the landmark building in Greenwich Village that this place calls home. The creative menu includes marinated beet salad, Berkshire pig's belly, venison liver terrine, grilled celery root risotto and Hudson Valley chicken. Epicureans can dine in the elegant and sophisticated seating area for a five course seasonal tasting menu with artisanal wine.



+1 212 539 1776

www.bluehillnyc.com/

franco@bluehillfarm.com

75 Washington Place, Near 6th Avenue, New York NY



by Marler

Joseph Leonard

"American Bistro"

Gabriel Stulman's restaurant is an ode to his maternal and paternal grandfathers, Joseph and Leonard, whose framed portraits don the walls at this landmark establishment. The friendly restaurant seats its guests in an intimate space of only a few tables where bistro classics and premium libations keep them revisiting. The East Coast Oysters, Shrimp Salad, Avocado Toast, Roast Pork, and Tempura Fish Tacos, are some of the specialties from the menu. They taste even better when they are paired with a cappuccino or a selection from the wine and cocktail list. The woody decor, soft lighting, and laid-back ambiance give off an eclectic, artistic vibe.



+1 646 429 8383

www.josephleonard.com/

info@happycookingnyc.com

170 Waverly Place, New York NY



by Greg Ma

Gramercy Tavern

"Impeccable Dining Experience"

Chic and supremely popular, Gramercy Tavern is known among the Manhattan elite for its excellent service, superb food, plush interiors, and extensive wine list. The restaurant boasts two distinct dining options: you can enjoy a cozy, à la carte meal in the Tavern or indulge in the prix fixe experience in the Dining Room. Chef Michael Anthony proudly sources ingredients from local vendors, creating sensational dishes that change with the seasons. Whether you're snacking on treats like Wagyu pastrami and fluke tartare in the Tavern or reveling in courses like pork belly with peaches and strawberry brown butter cake for dessert in the Dining Room, you're sure to be amazed by Gramercy Tavern.



+1 212 477 0777

www.gramercytavern.com

info@gramercytavern.com

42 East 20th Street, New York NY



by stu_spivack

Schnippers Quality Kitchen

"Truly American"

A landmark near Times Square, Schnippers Quality Kitchen has been a favorite among tourists and locals alike for many years now. Serving unapologetic, calorie-laden American fare, this restaurant is great for a meal with family or friends. Their menu consists of burgers such as the bacon cheeseburger and blue cheese burger, in addition to sandwiches such as the grilled four cheese and Sloppy Dogs. Finish your meal off with one of their handcrafted milkshakes that come in several delicious flavors.



+1 212 921 2400

www.schnippers.com/8th-41st/

620 8th Avenue, New York NY

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