

**\$16. Average kids' meal: \$5. Kids' menu, high chairs, booster seats, changing tables.**  
Two Boots' Gulf Coast twist combines a crisp cornmeal crust, peppery sauce and an unusual array of toppings. And even though the Naples pizza police probably wouldn't consider it a contender, this popular pizza chain is seven locations strong, with outposts in Noho, the West Village, midtown and Brooklyn. But the original East Village restaurant, with its cozy counter, bouncy booths, kitschy mechanical alligator (there's one of those at the Park Slope location as well) and crowds of rowdy kids, is a perennial favorite.

## Chelsea

### Pop Burger

58-60 Ninth Ave between 14th and 15th Sts (212-414-8686). Subway: F, V, R, W to 23rd St. Lunch, dinner.

If your little ones can never finish an entire burger, bring them to this slick Meatpacking District joint, adored for its mini burgers. The tiny patties are made to order and come two to a box (\$5, or three for \$15 in the lounge), with a dollop of Russian dressing, a sprinkle of shredded lettuce and a square of good old American cheese, served on a homemade brioche bun. Thick shakes and scrumptious miniature cupcakes round out the kiddie-cool factor.

### Rickshaw Dumpling Bar

61 W 23rd St between Fifth and Sixth Aves (212-924-9220). Subway: F, V, R, W to 23rd St. Lunch, dinner. Average dumpling order (six dumplings): \$5.

This lively Asian eatery is a lesson to kids on why school is cool: Kenny Lao's concept for a dumpling bar was a winner in a business-plan contest at NYU's Stern School of Business last year, and now he's putting it to the real test at his own restaurant. He started off on the right foot by teaming with Annisa chef Anita Lo to develop the menu. Lo has designed six different dumplings, each matched with its own dipping sauce. The Chinese pork-and-chive dumpling with soy vinegar and the Thai chicken version with peanut satay are particularly tasty. If you want a full meal, pair your dumplings with a bowl of noodle soup. Don't miss the molten-chocolate dessert dumplings.

### R.U.B.

208 W 23rd St between Seventh and Eighth Aves (212-524-4300). Subway: C, E to 23rd St. Lunch, dinner. Average main course: \$16. High chairs.

Behind every great bite of barbecue, there's a pit master who knows his ribs, rubs and sauces. At the new 'cue spot R.U.B. (Righteous Urban Barbecue), that man is Paul Kirk—a Kansas City legend who's won hundreds of awards and authored several books on smoking and grilling. The menu at R.U.B. isn't limited to brisket, pulled pork, chicken and beef. Kirk slow-cooks pastrami for 14 hours, deep-fries his pork ribs and serves burnt ends—brisket that's smoked twice and cooked well-done—for true connoisseurs. There's one dessert: deep-fried Oreos. Something tells us you'll have a hard time getting the kids outta here with clean faces.

## Gramercy/Flatiron

### Chat 'n' Chew

10 E 16th St between Fifth Ave and Union Sq West (212-243-1616). Subway: L, N, Q, R, W, 4, 5, 6 to 14th St—Union Sq. Lunch, dinner, brunch. Average main course: \$10. Average kids' meal: \$5.50. Kids' menu, high chairs, booster seats.

Welcome to Union Square's slice of Americana—a huge slice. A jumble of antique cooking gear surrounds the enthusiastic diners who fill the farmhouse-kitchen tables at this comfort-food haven. Supersize portions of Uncle Red's Addiction (honey-dipped fried chicken, which tastes candied) and the house best-seller, macaroni and cheese (covered with a savory crisp crust), arrive steaming on platters. Free soda refills and enormous desserts with names like Cupcake Cake ensure that kids will stay put until meal's end.

### Pinch

416 Park Ave South between 28th and 29th Sts (212-686-5222). Subway: 6 to 28th St. Lunch, dinner. Large plain pizza: \$18. High chairs. Make-your-own-pizza parties have been a big hit here since Pinch's 2003 opening. Each kid gets a section of a three-foot-long pie to decorate, choosing from a list of 25 toppings. Children can take the traditional route, simply using pepperoni, for instance, or be mad scientists, piling on spinach, sweet sausage and roasted garlic. At party time or dinnertime, Pinch believes in freedom of choice. In fact, you can order your pie in increments of 4-, 12- or 36-inch lengths, with a different topping every four inches.

### Republic

37 Union Sq West between 16th and 17th Sts (212-627-7168). Subway: L, N, Q, R, W, 4, 5, 6 to 14th St—Union Sq. Lunch, dinner. Average main course: \$8. High chairs, changing tables.

Sharing benches with perfect strangers in a noisy lunchroom setting doesn't sound like tons of fun, but somehow, it works. Republic's location must be part of its success, but the budget-minded fare is also key. For less than \$10, you can slurp up noodle dishes like spicy coconut chicken accented with lime juice and lemongrass. Kids love the nifty electronic ordering system: Your server programs your choices into a device that resembles a Gameboy, which then beams the order to the kitchen. It's deliciously high-tech.

### Ziggiz

333 Third Ave between 24th and 25th Sts (212-683-3663). Subway: 6 to 23rd St. 24hrs. Average sandwich: \$5.

Just when we thought the Philly cheese-steak rush was over, yet another joint has arrived with its own take on the combo. Purists beware: At Ziggiz, the cheese steaks are automatically made with provolone, so you have to specify Whiz if you want a real Philly version. Otherwise, the sandwich sticks to the rules, with top-notch Angus, and buns shipped in from Atlantic City. Brothers George and Steve Zamfotis, who also run a casual lunch spot, Charlie's, have hedged their bets by stocking the menu with kid-friendly staples, like burgers and burritos.

## Midtown West

### Bond 45

154 W 45th St between Sixth and Seventh Aves (212-869-4545). Subway: N, Q, R, W, 42nd St S, 1, 2, 3, 7 to 42nd St—Times Sq. Lunch, dinner, brunch (Sun only). Average main course: \$19. High chairs.

For years, Bond's clothing store offered two pairs of pants with every suit, but the deal has changed for the better: The space was transformed into an Italian restaurant by Trattoria Dell'Arte owner Shelly Fireman. In the open kitchen, chef Brando de Oliveira shows off the makings of dinner, including piles of fresh mozzarella, salami, seafood and roasted meats, and turns out hearty dishes such as meatball lasagna, and polenta topped with braised beef, fresh sausage and porcini. The big bowls of pasta are the right solution for your Sunday-night dinner dilemmas.

### Dervish Turkish Restaurant

146 W 47th St between Sixth and Seventh Aves (212-997-0070). Subway: B, D, F, V to 47-50th Sts—Rockefeller Ctr; N, R, W to 49th St. Lunch, dinner. Average main course: \$13. Average kids' meal: \$10. Kids' menu, high chairs.

After a touristy outing in midtown, most of us just want to find a tasty, mellow place to eat—without schlepping downtown. Try Dervish Turkish, a sleek bistro where easy-going service combines with surprisingly high-level, but inexpensive, dining. Offering kid-friendly dishes like hummus and baby lamb chops as well as more-challenging fare like whole grilled dorado (with head on) and baklava for dessert, Dervish will sate your nit-pickiest eater as well as your most intrepid young foodie.

### Empanada Mama

793 Ninth Ave at 51st St (212-698-9008). Subway: C, E to 50th St. Breakfast, lunch, dinner. Average empanada: \$2. Cash only.

We've seen this trend developing for a while now: Chefs spotlight one food and spin out every variation under the sun (Rice to Riches and Rickshaw Dumpling Bar are examples). Javier Garcia follows suit with the new Hell's Kitchen empanada shop, which joins the three he started in Queens. You'll find 40 varieties of the main attraction, with fillings that range from basic (plain cheese) to ultracreative (cheese steak and pepperoni pizza). Kids ask for the Elvis: peanut butter and banana stuffed into a warm flaky pocket.

## Midtown East

### Earl's

560 Third Ave at 37th St (212-949-5400). Subway: 6 to 33rd St. Lunch, dinner, brunch (Sat, Sun). Average main course: \$11. Average kids' meal: \$4. Kids' menu, high chairs.

Earl's follows the lead of downtown brother Duke's, serving one part pop-culture ephemera to two parts Southern comfort food. That means bright walls plastered with autographed TV-star photos, album covers and baseball cards, and big plasma-screen TVs tuned to sporting events. Heaps of crab fritters, Cajun fried calamari, fried chicken with cream gravy, catfish po'boys and open-faced turkey sandwiches hit the right spot. Kids dig the nifty TV-dinner trays your food arrives in; you'll take to the speedy service.

### Oms/b

156 E 45th St between Lexington and Third Aves (212-922-9788). Subway: 42nd St S, 4, 5, 6, 7 to 42nd St—Grand Central. Breakfast (Mon-Fri), lunch, dinner. Average main course: \$8.

Omusubi refers to stuffed rice balls that are the Japanese equivalent of a sandwich. Oms/b is a play on that word, and the restaurant's nori-wrapped, palm-size triangles of rice are packed with a variety of fillings. Take hold of a couple of these and you can treat the kids to a healthful, highly portable lunch for less than five bucks, or order a set meal of three rice balls, a small appetizer and a cup of miso soup for about the same price as a fast-food combo. Fillings can be Japanese (pickles, bonito flakes) or American (shrimp or lobster).

### Penelope

159 Lexington Ave at 30th St (212-481-3800). Subway: 6 to 28th St. Breakfast, lunch, dinner. Average sandwich: \$8.50. High chairs.

This pretty little café and wine bar is one place where the finicky tastes of parents and kids can peacefully coexist: Heavy BLTs, chicken meatballs and peanut-butter blondies satisfy the masses. Homespun sandwiches like grilled brie-and-apple and country salads dominate the menu. The soup of the day is listed on a chalkboard and served with chunks of good, earthy bread; the skins are left on the hand-cut french fries; and a bowl of creamy hummus is dusted with paprika and served with toast points. Whether you choose Mom's Spinach Pie or the creamy mac and cheese, you'll know that everything was made with love.

## Upper West Side

### Bombay Frankie

994 Amsterdam Ave between 109th and 110th Sts (212-666-1500). Subway: 1 to 110th St—Cathedral Pkwy. Lunch, dinner. Average frankie: \$4.

Bombay Frankie stands out among the faded storefronts on Amsterdam near Columbia University: There's a glowing blue neon sign. But it also stands out for its namesake Bombay frankies, the flatbread wraps that dominate the small menu. Slightly different from *kathi* rolls, these frankies hail from Bombay, and their fillings—including spiced egg, chicken and lamb—are topped with yogurt and cilantro sauce. You can get them to go, but the potato-filled ones feel like they weigh seven pounds each, so eat them at the counter if you've got the kids in tow.

### Good Enough to Eat

483 Amsterdam Ave between 83rd and 84th Sts (212-496-0163). Subway: 1 to 86th St. Breakfast, lunch, dinner, brunch (Sat, Sun). Average main course: \$14. Average kids' meal: \$6. Kids' menu, high chairs, changing tables.

When you want to give the kids a home-cooked meal but don't have the time to make it yourself, turn to this slice of comfort. Chef-owner Carrie Levin's dishes, based on family recipes, are served in grizzly-bear portions. Brunchers crowd the farmhouse-style space for fluffy eggs and plump buttermilk biscuits with strawberry butter. At dinnertime, the crowds thin out, but the portions don't: A thick hunk of meat loaf comes with buttery mashed potatoes; a whopping slice of white coconut cake has cream-cheese icing and a blizzard of shredded coconut on top. If home cooking were really this good, we'd still be living with Mom.

### Homer's World Famous Malt Shop

487 Amsterdam Ave between 83rd and 84th Sts (212-496-0777). Subway: B, C to 81st St—Museum of Natural History; 1 to 79th St. Lunch, dinner. Average main course: \$4. Average kids' meal: \$4. Kids' menu, high chairs, booster seats.

If you have kids, or just want to act like one, come to this part-diner, part-arcade paradise. It has the stuff kids like to eat in a setting that encourages them to be themselves. The long, gray counter is decorated with a Homer Simpson figurine and other kiddie tchotchkes. Kids will appreciate video games like *Ms. Pac-Man* and *Space Invaders*, as well as an Xbox that can also host karaoke. While cartoons play on plasma TVs above the counter, patrons can order a thick and creamy malted, a hot dog or a hot fudge sundae. Mmm...rainbow sprinkles.

## Upper East Side

### Brasserie Julien

1422 Third Ave between 80th and 81st Sts (212-744-6327). Subway: 4, 5 to 86th St; 6 to 77th St. Dinner, brunch. Average main course: \$22. Average kids' meal: \$16. Kids' menu, high chairs, booster seats, changing tables.

Brasserie Julien is a country girl in a garish dress. The gold-lamé curtains and red-velvet banquettes are less charming than the elegant croque monsieur, which oozes Emmentaler and blue cheese, and the bison burger, piled high with bacon, mozzarella and frizzled onions. Chef Philippe Feret serves the standards—homemade country pâté, moules frites and steak au poivre—with solid success. Those looking to graze will enjoy meat, cheese and chocolate fondues, and parents will appreciate the kids' menu, which features small burgers and bowls of buttery pasta.

## EVIE'S ORGANIC EDIBLES



Organic Food for Infants and Toddlers

In-Home Preparation and Classes

For Availability in Stores,  
go to [EviesOrganicEdibles.com](http://EviesOrganicEdibles.com)  
or call 888.571.9936

# Kids EATS

## THIS IS HOW WE DO IT

The restaurants that appear in this section are chosen by our food critics. We visit the establishment anonymously and pay for our own meals and drinks.

## Tribeca & south

### Adrienne's Pizza Bar

54 Stone St between Coenties Slip and Mill Ln (212-248-3838). Subway: J, M, Z to Broad St; 5 to Bowling Green. Breakfast, lunch, dinner. Average main course: \$14. High chairs.

This cheery, modern pizzeria tucked away in the Financial District near Hanover Square makes a pleasant hideaway from the city. But refuge from the teeming hordes is not all Adrienne's has to offer: Pie guy Nick Angelis, formerly of Nick's Pizza, prepares nicely charred disks topped with delectable toppings like the rich mozzarella, fontina, Parmesan and Gorgonzola on the *quattro formaggi*, as well as an extended menu of entrées, including baked sea scallops and ravioli *al forno*. Eaten by the slice at a standing-room bar alongside the Wall Streeters during the day, or stop by with the kids for supper, when you can savor your meal in the mellower dining room.

### Bubby's

120 Hudson St at North Moore St (212-219-0666). Subway: A, C, E to Canal St; 1 to Franklin St. Breakfast, lunch, dinner, brunch. Average main course: \$14. Average kids' meal: \$4. Kids' menu, high chairs, booster seats, changing tables.

Founded in 1990 as a pie company, Bubby's is now an all-day source for reliable food in a canteenlike setting. Families descend on weekend mornings, when a "we love kids!" attitude and a no-reservations policy add up to barely controlled chaos. Little ones and adults alike will enjoy comfort food such as the alphabet chicken soup. For mains, choose from macaroni and cheese, salads, Mexican basics and slow-cooked barbecue. Mouthwatering servings of pie are the best dessert option. Note to bargain-seeking parents: Kids under eight eat dinner for free on Sundays.

### Dekk

134 Reade St between Greenwich and Hudson Sts (212-941-9401). Subway: 1 to Franklin St. Lunch, dinner, brunch. Average main course: \$15. Average kids' meal: \$6. Kids' menu, high chairs, booster seats.

At his restaurant and lounge, entrepreneur Uwe Goehring is attempting to appease all types—movie lovers, Tribeca barhoppers, parents and even earlier risers—and serve them all till the wee hours. The space, decorated with Parisian subway seats, offers excellent thin-crust pizzas and a lengthy kids' menu that features everything from pancakes to Scooby dogs (hot dogs). Two projectors in the main room show grown-up films, but during Sunday brunch the darkened back dining-screening room offers top favorites like *Finding Nemo* and *Monsters, Inc.*

### The Soda Shop

125 Chambers St at West Broadway (212-571-1100). Subway: A, C, 1, 2, 3 to Chambers St. Breakfast, lunch, dinner, brunch. Average ice-cream soda: \$4. Booster seats, kids' tables. Craig Bero, the guy who brought us the faux-craige candy store Be-Speckled Trout,

opened this full-fledged, turn-of-the-20th-century-style parlor to pay homage to his favorite childhood treat: ice cream. The shop features a white marble bar and fountain heads salvaged from the former creamery inside the Plaza Hotel. In addition to the usual frothy favorites (lime rickeys, egg creams), kids will also go for the heartier stuff like potpies and homemade soups. And what could be better to pair your meal with than throwback bottled sodas like grape Squeeze and Orange Crush?

## Chinatown/Little Italy

### Cafe Colonial

276 Elizabeth St at Houston St (212-274-0044). Subway: F, V to Lower East Side-Second Ave; 6 to Bleecker St. Lunch, dinner, brunch. Average main course: \$15.

The celebrities have moved on; now there's more space for laid-back locals and Nolita shoppers at this Rio-riffing restaurant. Brunch is the main event, though lines can get long, so be sure to bring your babe early. Opt for gutsy Brazilian dishes like *xin-xin de galinha*, chicken with a dried shrimp-and-peanut sauce; or *comarão a Bahiana*, shrimp swimming in coconut milk with green peppers, tomatoes and cilantro. Early risers (know any?) will appreciate the weekday breakfast specials (8-10am), such as two eggs, bacon, home fries and toast for \$3.75.

### L'Asso

192 Mott St at Kenmare St (212-219-2353). Subway: J, M, Z to Bowers; 6 to Spring St. Dinner, brunch. Average main course: \$13. High chairs.

Cheerful L'Asso, at the intersection of Nolita and Little Italy, serves plates of aromatic *bresaola* and fontina bruschetta, as well as bowls of stuffed calamari, vegetables and shrimp. You could gorge yourself on just the antipasti. You could also fill up on rosemary chicken and grilled salmon, but to pass up the Pizza Patata (with potatoes, walnuts and rosemary), or not delight your tongue with the truffled portobellos and pesto of the *tartufo*, would be just plain wrong. Owner Robert Benevenga has perfected the art of the wood-oven pizza. Like the name says: The pizza is ace.

## Lower East Side

### Broomedogs

250 Broome St at Ludlow St (917-453-6013). Subway: F to Delancey St; J, M, Z to Delancey-Essex Sts. Lunch, dinner. Average hot dog: \$4. Cash only.

The owner of Brooklyn's beloved Schnäck has opened a Manhattan shrine to the almighty frank. Inside this wee 400-square-foot eatery, diners get to choose from a dozen types of fillings—including beef, pork, chicken, turkey, tofu and Black Angus steak—and experiment with 16 types of toppings. Kids will go for the usual suspects (ketchup, mustard, relish, sauerkraut and barbecue sauce), but adults can kick it up a notch with exotic toppings like potato-chip dust, celery salt, pineapple-cumin mustard and extra-virgin olive oil.

### Clinton Street Baking Company

4 Clinton St between Houston and Stanton Sts (646-602-6263). Subway: F to Delancey St; J, M, Z to Delancey-Essex Sts. Breakfast, lunch, dinner, brunch. Average main course: \$13. High chairs.

Whether you're craving a bacon-cheddar scone, a raspberry-vanilla yogurt muffin or an oversize chocolate-chip cookie, this stroller-friendly bakery-café has what you need. Fill up on soup, salad or a sandwich for lunch; an omelette, burger or catch of the day for dinner; and eggs Benedict or salmon salad during weekend brunch, which can be crowded. To avoid the herds, stop by during the week when you can linger over a second cup of coffee.

### Grilled Cheese NYC

168 Ludlow St between Houston and Stanton Sts (212-982-6600). Subway: F, V to Lower East Side-Second Ave. Lunch, dinner. Average sandwich: \$6.

Every kid loves grilled cheese—including the kid in you. At this quirky café, the childhood favorite has gone gourmet, thanks to add-ons like sun-dried tomatoes, pesto and baby spinach, or roasted turkey, golden-pepper relish, and sautéed onions and garlic. Side dishes show what would happen if a ten-year-old

## RECENTLY OPENED.....



**A swill place** Two Brooklyn moms had a hard time finding a local hangout where they could bring their kids and relax with a nice Shiraz. So they created Tazza, a bakery-café-wine bar where both kids and grown-ups can sate their appetites. Tots gravitate to the bakery confections (cupcakes, pies and cookies), but there's also a menu of delish sandwiches, like turkey and cranberry on semolina-fennel-raisin bread. After dark, the place morphs into a romantic inoteca where adults pair artisanal cheeses with a hand-picked array of wines. 311 Henry St at Atlantic Ave, Brooklyn Heights (718-243-0487).

ran the kitchen: The Platter includes sweet-potato fries, french fries, tortilla chips, salsa and hummus. Desserts appeal to grown-ups (thick coffee milk shakes) as well as the younger set (homemade ice-cream sandwiches). Board games like Connect Four add to the joint's already considerable charm.

### Congee Village

100 Allen St between Broome and Delancey Sts (212-941-1818). Subway: F to Delancey St; J, M, Z to Delancey-Essex Sts. Breakfast, lunch, dinner. Average main course: \$12.

If you want to treat the family to the starchy comfort of congee (a.k.a. rice porridge), this is a good place to be initiated. Cooked to bubbling in a clay pot over a slow fire, congee is a meal in itself; pick a chunky version like the treasure-laden seafood. Kids also gravitate toward the savory-sweet small dishes like mini pumpkin pancakes. Service is also authentic (meaning brisk), but on a typical night, it's easy to see why: The line winds out the door.

## Soho

### Cubana Café

110 Thompson St between Prince and Spring Sts (212-966-5366). Subway: C, E to Spring St; R, W to Prince St. Breakfast, lunch, dinner. Average main course: \$12.

This cheap and cheery Mexi-Cuban café is a kaleidoscope of aquamarine tiles, colorful soft-drink bottles and tablecloths in tropical-fruit patterns. Kids who normally won't eat their vegetables will here—especially corn on the cob coated in spiced mayo and *cojita* cheese. Eight kinds of quesadillas (including a terrific chicken, avocado and tomato version slathered with chipotle sauce) are more Mexican than Cuban, but other dishes, like moist chunks of roasted pork, tangy *picadillo* (ground beef stewed with olives, yuca and raisins) and cumin-tinged black beans, provide direct transport to Havana.

### Jerry's

101 Prince St between Greene and Mercer Sts (212-966-9464). Subway: R, W to Prince St. Breakfast, lunch, dinner. Average main course: \$16. Average kids' meal: \$8 (free until 7pm). Kids' menu, booster seats.

While you're waiting for your slot at the Mac store next door, stop by this longtime Soho favorite, which maintains the successful formula honed in the days when it was surrounded by galleries. Former art framer Jerry Joseph mixes diner cool with '80s artiness: red booths, a wall of Ralph Gibson and Starm-twin originals, a black-clad waitstaff. Executive chef Eric Thomas, formerly of BLT Steak, serves comfort food with French bistro influences. Brick-roasted chicken with sautéed spinach and whipped potatoes, and skirt steak paired with perfectly salted fries, are popular with regulars, many of whom bring their kids (ages eight and under eat free from the kids' menu).

### Kelley and Ping

127 Greene St between Houston and Prince Sts (212-228-1212). Subway: B, D, F, V to Broadway-Lafayette St; R, W to Prince St; 6 to Bleecker St. Lunch, dinner. Average main course: \$11. Average kids' meal: \$4. Kids' menu, high chairs.

This decade-old noodle establishment offers a gentrified version of Asian street food. The menu spans an impressive array of cuisines: Thai, Korean, Vietnamese, Chinese, Japanese and Malaysian. While adults may find the fare a bit standard, kids will revel in their own menu, which includes Naughty Noodles (a small portion of pad thai) and Chicken Lollies (chicken satay with a side of peanut sauce).

## West Village

### Cowgirl

519 Hudson St at 10th St (212-633-1133). Subway: 1 to Christopher St-Sheridan Sq. Breakfast, lunch, dinner. Average main course: \$12. Average kids' meal: \$5. Kids' menu, high chairs, booster seats, changing tables.

Tired of kids' menus limited to PB&J? Round up a posse and head to this rodeo of a restaurant (formerly known as Cowgirl Hall of Fame) for festive Southwestern fare. Children can order corn dogs, quesadillas or catfish fingers from their menu, and there are plenty of sharable options on the regular menu. The celebrated Frito Pie, which consists of Fritos