

EAT AND DRINK

New food vendors at Smorgasburg - opening April 4!

By GEORGIA KRAL

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Hitting up [Smorgasburg](#) and stuffing your face with delicious food is one of the highlights of the spring and summer seasons in NYC.

The food vendors here are top notch, and many have been successful enough to open their own restaurants. According to co-founder Eric Demby, more than 100 different food companies vied for spots this year. Here are some that made the cut:

Curd's the Word



Photo Credit: GEORGIA KRAL

Cheese curds are a squeaky, delicious treat. The cheese pieces are the result of the process of separating whey from milk. Popular in Wisconsin and Minnesota, they are bite-sized and fun to eat. Curd's the Word is the project of a midwestern woman in NYC who missed the taste of back home. She fries the NY cheese in beer batter and serves them in multiple flavors, from buffalo to spicy to garlic pesto. Perfect Smorgasburg food.

Best Buds Burritos



Photo Credit: GEORGIA KRAL

San Diego-style burritos from two SoCal brothers. The fillings are simple, delicious and leave you wanting more: carne asada, fresh guacamole, crema, cheese, salsa and french fries. Yes, FF. It's all stuffed and rolled up inside a lard tortilla. Salsa comes on the side because in San Diego you bite and dip, bite and dip. Repeat. Then get another one.

Big Mozz

Photo Credit: GEORGIA KRAL

Big Mozz is serving freshly-pulled (as in, done right there in front of you!) mozzarella balls at Smorgasburg. Each ball is served filled with a seasonal ingredient injection, like pesto. Matt Gallira and Elliott Anderson are using cultured milk from grass fed cows, so expect lots of flavor.

The Shuka Truck



Photo Credit: GEORGIA KRAL

If you haven't had the Israeli breakfast item shakshuka, hightail it to the Shuka Truck. The dish is traditionally baked eggs in flavorful tomato sauces with onions, spices and a host of other ingredients, and Shuka gives you many variations on that theme. Served with pita or challah, it's a full and healthy meal.

ADVERTISING



Antica Pesa



Photo Credit: GEORGIA KRAL

Williamsburg Italian restaurant Antica Pesa will create Roman street food for Smorgasburg including freshly-baked focaccia with mortadella, eggplant Parmigiana and what we believe will be a huge hit- the classic frittata di pasta, leftover pasta formed into patty's and deep fried. The Italian ramen burger?

Birds & Bubbles

Photo Credit: GEORGIA KRAL

Sarah Simmons' Lower East Side fried chicken and champagne haunt will have a stand at Smorgasbug. It will serve an exclusive sandwich: hot fried chicken, pickled cucumbers and egg salad on a biscuit. Ridiculously good.

Tink's Red Ginger Cocktail Sauce

Photo Credit: GEORGIA KRAL

Lovers of shrimp and cocktail sauce will really enjoy Tink's. Their sauce is made with ginger instead of horseradish, giving it a flavorful kick that is unexpected and refreshing.

Rise & Swine

Photo Credit: GEORGIA KRAL

This is a new venture from El Gato Nacho. Rise & Swine will be serving breakfast sandwiches like a French Toast sandwich (with bacon!) and another with pink peppercorn and aged soy bacon with avocado, pickled cucumber and ginger and Lap Chong sausage.

The Cardinal

Photo Credit: GEORGIA KRAL

This bakery makes vegetarian sandwiches like a veggie sloppy joe as well as cookies and breads. Try the peanut butter and jelly cookie, you won't be sorry.

Piece of Velvet

Photo Credit: GEORGIA KRAL

Specializing in velvet cakes and cupcakes, Piece of Velvet sells colorful slices of cake and cupcakes made velvet-style. The employees used to work with the folks behind classic Fort Greene bakery Cake Man Raven, which is now closed. They even operate out of the same storefront.

Duck Season

Photo Credit: FACEBOOK/ Duck Season

Duck Season will be working in the service of all things duck at Smorgasburg. From whole leg and thighs of duck confit (pictured), to duck fat potatoes to sandwiches with confit duck and pickled cabbage, hit this stand up for meaty goodness.

Tango Chile Sauce

Photo Credit: GEORGIA KRAL

This made-in-Brooklyn hot sauce is made from peppers, herbs and vegetables and comes in mild, medium and spicy. The spicy was indeed very spicy!

Other vendors

Dorset Maple Reserve: Southern Vermont syrup, maple caramel corn and bacon-maple candy

Lo.Li.tas: Iberico ham fresh sliced sandwiches

Goa-Taco: "fusion" tacos

The Imperial Egg: Scotch eggs with unique fillings and sauces

Manousheh: Lebanese-filled flatbreads

Snowday Sugar Shack: Will serve "sugar on snow": maple syrup rolled in "snow" on a popsicle stick.)

The Stand: Cage Grumpy coffee

Von Kava: The \$15 tasting menu you've (likely) heard about. [Read all about it.](#)

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