

RESOURCE

CREATE AND INSPIRE

THE

BRUNCH

ISSUE

12 MOST INSTAGRAMMABLE NYC BRUNCH SPOTS

BRUNCH BOYS Best Eggs Dishes of NYC

BROTHERS BUOY: Guest Editors



73

\$7.99 US/C



The Look

To emphasize that gorgeous yolk—seated like a royal fowl upon its beefy throne—as well as their farm-fresh vegetables, Ms. Gadajhar deconstructs the burger and leaves it open, top bun set aside. There’s no mystery here—what you see is what you get, and what you get, you can see. When you’re proud of your food, there’s simply no reason to hide it. And the wood plating? Well, we’ve been over that.

The Process

Head Bartender Maxime Belfand told me that when constructing his brunch menu, he wanted things that were “fresh.” When you wake up, he said, “you just want coffee and orange juice,” and if he can fulfill those same cravings, all the while getting you drunk—though not too drunk—his mission has been accomplished. Hence his use of light ingredients like cilantro, coriander salt, and dill.

Ms. Gadajhar, meanwhile, wanted classic American brunch dishes, but with a twist. To that end, she added yuzu to her hollandaise, homemade nutella to her french toast, and maple to her bacon. She’s happy to give the people what they want and expect from that iconic meal, but she’s not afraid to also “add some flavors that [she] wants.”

The Brunch Ethos

In what’s quickly becoming a trend in our interviews, Ms. Gadajhar, while affirming that brunch is the “it” thing, the “must-do” meal of the New York social scene, admits she has never gone to brunch herself. The reason? “I’m usually working,” she says. No surprise there. As much pleasure as she takes in her work, she still feels left out when her girlfriends post their meals to Instagram, or invite her to come along. And it’s not just her friends passing along the FOMO virus: “even the bartenders tell us about brunch they’ve had.” GRRRR.



SAXON AND PAROLE

Saxon Burger (Brunch Burger)

Saxon + Parole looks like one of those places where if you walk in without a houndstooth-patterned Purple Label tweed jacket replete with faux-scuffed leather elbow patches, they have a rack full of them to borrow while you dine. This meat-centric, aristocratic establishment has been described by the Times as “in fact...warmly appealing,” a description which, given its high-minded restraint and understated exuberance, fits perfectly.

Nicole Gadajhar, *Saxon + Parole*'s Chef de Cuisine, similarly described the atmosphere as “warm” and “fun,” a place where she loves to work. While no one item can be solely responsible for a brunch spot's ambiance, the dark wood on almost every surface has got to have something to do with the “warmth” being referenced by all who are familiar. As my associate remarked immediately upon our entrance: “this place has got more wood than an Amazonian forest.”

All jokes aside, this place is good, like real good. What else could you expect from a restaurant which describes its seafood offerings as “aquatic delights”? Named after two “stately” nineteenth-century racehorses, *Saxon + Parole* boasts an all-star staff led by Executive Chef Brad Farmerie, winner of—among many other things—2009's Iron Chef America. So if you find yourself looking less-dishevelled-than-usual one Sunday morning, and with a desire to play “member of high society” for a couple hours, hit up *S+P*. You won't regret it.

The Dish-Brunch Burger

a.] The Food- The fan favorite Saxon Burger has been on the menu “since day one.” Inside is a juicy dry-aged custom blend from Pat LaFrieda molded into a patty in-house, topped with maple bacon (also made in-house), Havarti cheese from Ann Saxelby, a brioche bun with everything-bagel topping, fresh vegetables, bleu cheese mayo, sriracha ketchup, and, for brunch, a fried egg.

b.] The Drink- *S+P* comes out swingin' with three different Bloody Marys on the menu—the original Bloody Mary, the Bloody Caesar, and the Bloody Maria. Each begins with the same cold-pressed tomato juice, celery, cucumber, red bell pepper, salt and pepper combination, diverging sharply from there. While the Mary is garnished with “pickled stuff” arranged so as to mimic the Mexican flag, the Caesar comes with freshly shucked oysters and a hint of “clamato” juice. The Maria, finally, goes for a clean feel, utilizing Altos blancos tequila, fresh vegetable juice, cilantro, and topped with a mezcal float for that smoky aroma.

Other Offerings:

(food) Truffle burrata, clam chowder, baked eggs, Mangalitsa ham, chilled Mayan prawns.

(drink) Paloma fresca, yankee mule, oyster shooter, cranberry pisco sour.

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