

## A day in **Williamsburg**

**11AM** This semi-industrial Brooklyn neighborhood is home to a diverse citizenry—musicians, restaurateurs, shopkeepers and the like—whose inventive endeavors continue to expand the area's sense of community. Kick off your jaunt with a low-key breakfast at **EI Beit** (*158 Bedford Ave between North 8th and 9th Sts, 718-302-1810)*. Fuel up with a latte (\$3.50–\$4) and a massive slice of the café's addictive ginger-pear loaf (\$3) or an apple-oat muffin (\$2.50). If the weather's nice, park yourself in prime peoplewatching territory at a communal wooden table on the backyard patio.



men and women of all aesthetic preferences. Focus on the plentiful assortment of on-trend styles (tribal dresses, boldly colored jackets) and affordable vintage garments: On a recent visit, we spotted a color-block Tahari dress (\$16) and quiltedleather Delman flats (\$28) for women and an Original Penguin peacoat (\$28) for dudes.



## WHY I LOVE...WILLIAMSBURG



## MEL GORSKI Owner, Honey & Hazel and Honey & Hazel Kids

"My newest find is Waffle & Wolf (pictured; 413 Graham Ave at Withers St, 347-889-6240). It has American-style waffles that are made to order and topped with sweet or savory ingredients."

## LORI ERLITZ Co-owner, Beaner Bar

"In our part of the neighborhood, you get a sense of old meets new. There's still charm and romance; things are made with love. I wanted to give people that feeling [with our coffee bar], and I learned how to do it from the guys at Caffe Capri (427 Graham Ave between Frost and Withers Sts, 718-383-5744)." **1:30PM** Sex shops in New York tend toward one of two extremes: porntastic holes-in-the-wall or mildly intimidating high-end parlors. **Shag Brooklyn** (108 Roebling St at North 6th St; 347-721-3302, weloveshag.com) achieves a happy medium, catering equally well to ladies and gents—whether they're straight, gay or bi. You'll find the usual items (vibrators, massage candles), along with more novel trinkets, like customized naughty nesting dolls (\$130).

By this point, you've probably worked 2:30PM up an appetite of the nonsexual variety. Veer off the main drag and pop into Saltie (378 Metropolitan Ave at Havemeyer St; 718-387-4777, saltieny.com), a nautically inspired storefront serving expertly prepared sandwiches. We're partial to the Scuttlebutt (hard-boiled egg, feta, capers, black olives, pickled seasonal vegetables and pimentón-aioli-smeared focaccia; \$9). Fair warning: Seating is limited, so you'll have to be patient for a spot. Just down the block, The City Reliquary (370 Metropolitan Ave at Havemeyer St; 718-782-4842, cityreliquary.org) boasts an offbeat permanent collection of New York ephemera including terra-cotta fragments of

landmark buildings.

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At Catbird (219 5PM Bedford Ave between North 4th and 5th Sts; 718-599-3457, catbirdnyc.com), you'll find eye-catching jewelry from local independent designers, including Julie Nolan and Elisa Solomon, plus an array of gift items selected by owner Rony Vardi, who lives in the nabe. Then, pop into Earwax Records (218 Bedford Ave at North 5th

*St*, *718-486-3771)*, known for its carefully curated but wide-spanning selection of CDs and vinyl. It's better to go without a specific album or artist in mind; the primo finds are LPs from bands you haven't listened to—until now.

**7PM** You'll want to keep going strong once the sun begins to set, as this part of town really hits its stride in the evenings. Refuel at gastrodive **The Commodore** (*366 Metropolitan Ave at Havemeyer St, 718-218-7632*), which serves comfort classics like perfectly crisp-on-the-outside, juicy-on-the-inside fried chicken thighs paired with flaky biscuits (\$11) and the "adult cheese" sandwich (\$6), a gooey amalgam of pimento, cheddar and cream cheeses spiked with poblanos.

**9PM** End your day by catching a movie at the recently opened **Nitehawk Cinema** (136 Metropolitan Ave between Berry St and Wythe Ave, 718-462-8370), which screens first-run independent films. Try the house popcorn—fluffy kernels topped with garlic, butter, cracked pepper and Parmigiano-Reggiano (\$6)—or satisfy your sweet tooth with the Nitehawk sundae (\$8), a fudgy brownie topped with vanilla ice cream, caramel, praline and whipped cream.—*Sarah Bruning*