

# Brunch alternatives

Hit up these less-frequented but equally tasty venues. **By Sarah Bruning**

## Long line at...

**Clinton St. Baking Company**  
4 Clinton St between E Houston and Stanton Sts (646-602-6263, [clintonstreetbaking.com](http://clintonstreetbaking.com))  
**TYPICAL WAIT**  
One-and-a-half to two hours



**Café Habana**  
17 Prince St at Elizabeth St (212-625-2001, [cafehabana.com](http://cafehabana.com))  
**TYPICAL WAIT**  
30 to 45 minutes



**M. Wells**  
21-17 49th Ave at 21st St, Long Island City, Queens (718-425-6917, [mwellsdiner.com](http://mwellsdiner.com))  
**TYPICAL WAIT**  
30 to 90 minutes



**Penelope**  
159 Lexington Ave at 30th St (212-481-3800, [penelopenyc.com](http://penelopenyc.com))  
**TYPICAL WAIT**  
One to two hours



## Go here instead...

**Poco** The prix-fixe deal (\$24.95) isn't the only draw at this low-profile spot: Along with your choice of three cocktails, you'll feast on Spanish-inflected dishes like eggs Benedict prepared with a crispy corn arepa, spicy jalapeño chorizo and poached eggs with *pimentón* hollandaise. If you arrive before 1pm, the wait is usually 30 minutes sans reservation. 33 Ave B at 3rd St (212-228-4461, [poconyc.com](http://poconyc.com))



**Spring Street Natural** Despite being located on one of Soho's main drags, this 30-year-old neighborhood stalwart rarely feels mobbed at peak brunch hours, thanks to its expansive dining room and sidewalk seating. Snag an alfresco table and enjoy hearty, vegetarian-friendly fare: Organic eggs, red bell peppers, spinach, asparagus and Brie make up the fluffy frittata (\$9). 62 Spring St at Lafayette St (212-966-0290, [springstreetnatural.com](http://springstreetnatural.com))



**Brooklyn Label** You may have to hold out for 20 minutes to dine at this superlative locale, but it's worth the delay. Among the all-day brunch options is a stellar wild-mushroom-ragout hash—roasted potatoes and hash browns combined with shiitake, oyster and cremini mushrooms and crowned with two poached eggs. 180 Franklin St at Java St, Greenpoint, Brooklyn (718-389-2806, [brooklynlabel.com](http://brooklynlabel.com))



**Bar Breton** Chef Cyril Renaud draws on the cuisine of his native Brittany to create buckwheat galettes. The Broadway (\$16) combines tangy goat cheese with mache, artichokes, potatoes and a red-pepper-sun-dried-tomato vinaigrette. You'll never be rushed here, so indulge in a renowned Breton specialty: hard cider. Try a half-bottle of the Etienne Dupont (\$14). 254 Fifth Ave between 28th and 29th Sts (212-213-4999, [barbreton.com](http://barbreton.com))



**Antibes Bistro** Though the rustic brick-walled space seats fewer than 80, you won't be left melting on the sidewalk if you roll up at noon without calling ahead. Tuck into caramelized brioche French toast drizzled with ginger-spiced syrup, or a stack of griddled mini pancakes with tart blueberry-maple sauce and silky *crème fraîche*. 112 Suffolk St between Delancey and Rivington Sts (212-533-6088, [antibesbistro.com](http://antibesbistro.com))



**Eight Mile Creek** Aussie pride reigns at this Nolita restaurant, staffed largely by hospitable expats from Down Under. Though dinner hours are busy, there's hardly ever a wait for leisurely daytime meals. Feast on a mincemeat pie (\$8, with mashed potatoes and gravy \$11). 240 Mulberry St between Prince and Spring Sts (212-431-4635, [eightmilecreeknyc.com](http://eightmilecreeknyc.com))



**The Habitat** Plenty of locals frequent this easygoing saloon for evening drinks, but surprisingly few wind up here early in the day. The \$17 special comes with a choice of mimosa, Bloody Mary or sangria, as well as coffee or tea. We're suckers for the North Carolina cheese grits and blackened Cajun shrimp. 988 Manhattan Ave between Huron and India Sts, Greenpoint, Brooklyn (718-383-5615, [thehabitatbrooklyn.com](http://thehabitatbrooklyn.com))



**Saravana Bhavan** Branch out from your usual eggs-and-pancakes hangover helper at this South Indian joint. To taste regional specialties, order a platter with two *idli* (steamed rice-and-lentil patties), a *medu vada* (crispy lentil doughnut), fresh chutneys, and coffee, tea or soda (\$7.95). 81 Lexington Ave at 26th St (212-684-7755, [saravanabhavan.com](http://saravanabhavan.com))



PHOTOGRAPHS: FROM TOP: CAROLINE VOAGEN NELSON (6); M. WELLS: VIRGINIA ROLLISON; NOAH DEVEREAUX (5)