

WESTCHESTER

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BOW ²⁰¹⁷ Food & Drink



New Butcher Shop

Campbell Meats

3 Cedar St, Dobbs Ferry; 914.231.5133

What's so great about whole-animal butchery, you ask? Just stop into Campbell Meats, where the case is full of gorgeous cuts; the charcuterie is made on-site; the staff gives expert advice; and the store is stocked with a thoughtful selection of Hudson Valley products.

Manhattan-Style Dining Experience

tredici NORTH

578 Anderson Hill Rd, Purchase; 914.997.4113

There is the typical Westchester Italian restaurant, and then there's 68-seat tredici NORTH. *Kitchen Casino* and *Chopped* episode-winning Chef Giuseppe Fanelli presents renditions of

Readers' Picks 2017

Approximately 18,300 ballots were submitted online in December and January for the 2017 Best of Westchester Readers' Ballot; 15,102 votes were tallied in the subsequent Food & Drink category elimination rounds in February. The results, your favorites, are listed below:

Alfresco Dining

bartaco

1 Willett Ave, Port Chester
914.937.8226

American Restaurant

Moderne Barn

430 Bedford Rd, Armonk
914.730.0001

Appetizers

Village Social

251 E Main St, Mount Kisco
914.864.1255

67 Purchase St, Rye
914.612.4267

Asian Restaurant (Not Japanese/Sushi)

classic Italian fare, such as “Inside-Out” meatballs (panko-breaded and stuffed with mozzarella and ricotta) and Kobe ravioli with dark chocolate and fontina. The atmosphere is equally as sophisticated (e.g., a stunning onyx wall, a reclaimed terra cotta bar), plus servers wear threads designed by Westchester resident Kenneth Cole.

Peel 'n' Eat Shrimp

Holy Crab Restaurant*

32 Mamaroneck Ave, White Plains; 914.948.3888

If you like getting down and dirty with peel 'n' eat shrimp, Holy Crab won't disappoint. It succeeds where others fail — managing the next-to-impossible feat of keeping the spices (three flavor options and five levels of heat, from mild to “go to hell spicy”!) clinging to the shrimp even after peeling. Step it up with a glass of house-made sangria — yum!

Ramen

Ramen Musashi at FujiMart

816 White Plains Rd, Scarsdale; 914.472.1468

Slurping is allowed at the tiny restaurant space connected to this modest Japanese grocery. Deep, satisfying bowls of ramen, seven types in all, are on offer — the best being the creamy pork-bone broth tonkotsu renditions (shio or shoyu) and the miso with a mix of sautéed veggies and pork. The price is right at \$9.75 to \$12, but bring the greenbacks, as it's cash-only.



New Restaurant

Mediterraneo

189 Main St, White Plains; 914.448.8800

White Plains has taken another step toward big-time downtown status with the opening of this seafood-heavy Mediterranean restaurant. From the eye-catching exterior (wrapped in blue glass and crisscrossed with beams) and the tri-level interior (with glass-enclosed elevator and modish Italian furniture) to a no-freezer kitchen, Exec Chef Albert DeAngelis has seen to it that an urbane, on-trend dining destination has landed in Westchester's burgeoning commercial hub.

Haiku Asian Bistro & Sushi Bar

56 Pondfield Rd, Bronxville
(plus 3 other county locations)
914.337.5601

Bagels

The Bagel Emporium

391 Main Street, Armonk
(plus 4 other county locations)
914.273.9111



Bakery (American)

Baked by Susan

163 Grand St, Croton-on-Hudson
914.862.0874

Bakery (Italian)

Neri's Bakery

31 N Pearl St, Port Chester
914.937.3235

Barbecue

Smokehouse Tailgate Grill

606 North Ave, New Rochelle
914.813.8686

320 Mamaroneck Ave,
Mamaroneck
914.341.1655

Bar Food

Coals

35 N Main St, Port Chester
914.305.3220

131 Parkway Rd, Bronxville
914.337.1901

Food Court

Savor Westchester at The Westchester

125 Westchester Ave, White Plains; 914.421.1333

As part of The Westchester's just-completed multimillion-dollar makeover, the tired food court has been replaced by Savor Westchester, which features on-trend dining options not available anywhere else in the county, like Mighty Quinn's BBQ, Bluestone Lane (Australian-style coffeehouse), and Hai Street Kitchen (fast-casual Japanese). An outdoor terrace completes the mix.

First Wings First

This trifecta of chicken-wing goodness will have you happily reaching for extra Wet-Naps.

Smoked Chicken Wings

Three Little Pigs BBQ of Hawthorne

481 Commerce St, Hawthorne; 914.747.2480

You may never go back to the traditional hot sauce/butter-coated/deep-fried wing after trying the dry-rub smoked wing proffered by Marc Mazzarulli, who also owns Armonk-based off-premises barbecue-catering company Westchester Wild BBQ. Coming low and slow out of a Cookshack smoker (about 200°F), the skin has an excellent bite-through, the interior moist, and sans the mess of three-napkin Buffalo sauce.

General Tso's Sriracha Wings

Saw Mill Tavern

925 Saw Mill River Rd, Ardsley; 914.479.5370

Far and away their biggest seller (at a place already known for great wings), the General Tso's sriracha flavor combines an Asian variation of the slow, steady, delayed-reaction kick that wing lovers crave, with a surprising, velvety-smooth, buttery consistency. This East-meets-West, yin-yang hybrid sauce generously coats juicy, jumbo-size wings prepared to crispy and chewy perfection.

Wings of Fire

Vega Mexican

189 E Hartsdale Ave, Hartsdale; 914.723.0010

Ignore the daunting moniker: The heat level is actually quite manageable. So order up this eight-piece app of jumbo wings served with an orange garnish that are first baked and then fried to a crisp texture. The stellar orange-habanero sauce — made with habanero, onion, fresh pineapple, orange, and reminiscent of a Chinese restaurant's spicy orange chicken — sets these wings apart.



Addictive App

Spicy Edamame at KOKU

454 Main St, Armonk; 914.730.0077

The aromatic edamame amped up by *shichimi togarashi* (a seven-spice seasoning mixture) and topped with Parmesan are truly habit-forming at this Modern Japanese restaurant. Truth be

Beer Selection (Restaurant/Bar)

Growlers Beer Bistro

25 Main St, Tuckahoe
914.793.0608



Beer Selection (Retail Store)

DeCicco & Sons

17 Maple Ave, Armonk
(plus 5 other county locations)
914.499.1100

Birthday Cakes

Riviera Bakehouse

660 Saw Mill River Rd, Ardsley
914.693.9758

Bistro

Red Hat on the River

1 Bridge St, Irvington
914.591.5888

Bread Bakery

The Kneaded Bread

181 N Main St, Port Chester
914.937.9489

Breakfast

City Limits Diner

200 Central Ave, White Plains
914.686.9000

Brewery/Distillery

Captain Lawrence Brewing Co.

444 Saw Mill River Rd,

told, KOKU could have just as easily been recognized for its transcendent Saikyo miso black cod starter or the NYC-quality sushi.

Elmsford
914.741.2337

Fried Chicken

The Rye Roadhouse

12 High St, Rye; 914.925.2668

Yes, we're kind of obsessed with the sweet-potato fries at this Cajun/Creole spot tucked away on a back street in Rye. But come Wednesday night (or any night, for that matter), we're at The Roadhouse for the \$10.95 fried-chicken special, featuring four crispy chicken pieces and a duo of Southern sides.

Chicken Quesadilla

City Limits Diner

200 Central Ave, White Plains; 914.686.9000

No offense, chicken quesadillas, but you're boring. City Limits is here to restore your reputation with its blend of smoked chicken, crisp-tender corn kernels, and jalapeño-jack cheese that hits all the right salty, cheesy, spicy notes.

Heineken Light Best Burger Award

Coals

35 N Main St, Port Chester; 914.305.3220

131 Parkway Rd, Bronxville; 914.337.1901

Nabbing the title for second time, Coals' burger with nutty Gruyere, ale-cured duck bacon, and sweet and savory maple-rosemary sauce beat out 28 other restaurants at our annual Burger & Beer Blast in June.



Revamped Farmers' Market

Brunch

X20 Xaviars on the Hudson

71 Water Grant St, Yonkers
914.965.1111

Burger (Classic)

Piper's Kilt

433 White Plains Rd,
Eastchester
914.779.5772

Burger (Specialty)

Westchester Burger Co.

275 S Ridge St, Rye Brook
(plus 2 other county locations)
914.305.6095

Cheap Eats

Walter's Hot Dogs

937 Palmer Ave, Mamaroneck
914.500.5029

Chef

Peter Kelly of X20 Xaviars on the Hudson

71 Water Grant St, Yonkers
914.965.1111

Chinese Takeout

Imperial Wok

736 N Broadway, White Plains
914.686.2700

Classic French Restaurant

La Panetière

530 Milton Rd, Rye
914.967.8140

Chocolate Chip Cookie

Baked by Susan

163 Grand St, Croton-on-

The TaSH at Patriot's Park

Rte 9, Tarrytown

The formerly lackluster Tarrytown Farmers' Market has been overhauled and renamed The TaSH (Tarrytown and Sleepy Hollow). The verdant Patriot's Park setting remains the same, but little else does. Alongside 30-plus vendors — everything from organic olive oils to artisan chocolates — there's a stage for family-friendly performances, panel discussions with local farmers, and charitable incentives, such as the Double Bucks food stamps program, where eligible families receive \$40 worth of food for half-price.

Locavorian Market**Purdy's Farm Shop at Purdy's Farmer & the Fish**

100 Titicus Rd, North Salem; 914.617.8382

A locavore's paradise, this one-stop market (attached to the notable restaurant) offers an ever-changing, well-edited array of locally sourced meats, fish, produce (gardens are on-site) and prepared foods. The staff suggests complete meals to quickly assemble based on what's available each day, says farm-shop manager Rocanne Schillman, formerly of Jean-Georges in Manhattan.

Alternative to a Panini**Panuozzi at Lago Ristorante & Wine Bar**

97 Lake St, West Harrison; 914.358.9180

Panuozzi, a specialty of the Campania region of Italy, may lack the renown of Panini, but this Italian sandwich is also *magnifico*! Made with charred-at-the-edge pizza dough and stuffed with meats and cheeses (e.g., porchetta and provola or mortadella and fontina), Lago offers their *bravissimo* version at lunch only.

Teahouse**Hastings Tea & Coffee**

235 Main St, White Plains; 914.428.1000

Tea sommeliers, a thoughtful selection, and table service in cast-iron pots make this tea lounge with a coffeehouse feel a must-visit for the tea lover. Be sure to sample the fresh *alfajores*, the yummy South American pastry featuring dulce de leche sandwiched between shortbread cookies, from White Plains-based Rita's Alfajores.

New Mexican Restaurant**Blockheads**

40 Mamaroneck Ave, White Plains; 914.288.8070

Somewhere between fast-casual and fine dining lands this affordable (most everything is \$15 and under), good-vibe eatery serving tasty San Fran-style Mexican favorites. Blockheads' comprehensive menu even offers vegetarian, vegan, and gluten-free options, plus \$5 kids' meals. You'll be tempted to fill-up on the tortilla chips and guacamole while you wait, but don't — leave room for massive burritos (meet the super-veganator!) and \$3 frozen margaritas.

Creative Pasta Dishes**Zuppa Restaurant & Lounge**

59-61 Main St, Yonkers; 914.376.6500

Hudson

914.862.0874

Chocolate Shop**Chocolate Chalet**74 N State Rd, Briarcliff Manor
914.941.4607**Coffeehouse****The Black Cow Coffee Company**4 Old Post Rd S, Croton-on-Hudson
914.271.75447 Wheeler Ave, Pleasantville
914.495.3727**Craft Beer Pub****The Oath Craft Beer Sanctuary**5 Main St, Tarrytown
914.909.5148**Craft Cocktails****RiverMarket Bar & Kitchen**127 W Main St, Tarrytown
914.631.3100**Deli****Anthony's Deli**619 Halstead Ave,
Mamaroneck
914.698.4998**Diner****City Limits Diner**200 Central Ave, White Plains
914.686.9000**Donuts****Hot Dippity Donuts**171 S Riverside Ave, Croton-on-Hudson
914.271.5412

Don't expect tediously traditional pasta dishes like a la vodka or linguine with clam sauce at this modern Italian restaurant located in a renovated newspaper-printing warehouse. Instead, think tagliatelle infused with arugula in a spring-pea rabbit ragout or pea-pod-shaped cortecce with crisped guanciale and ramps. All house-made and varying by season, there's usually something new and imaginative to try with each return visit.

Chocolate Dessert

Chocolate Torte at Ernie's Wine Bar + Eats

7 Pondfield Rd, Bronxville; 914.652.7859

The short dessert list at this dimly lit eclectic eatery varies nightly, with one exception: the chocolate torte. Even non-chocoholics will adore this cake — moist and decadent with a crunchy gingersnap cookie crust, like chocolate mousse but in significantly firmer cake form. There may be a chocolate-related dream (or two) the night's sleep after eating this wonderful creation.

Caramels

La Petite Occasion

Chappaqua

Your taste buds will go on a delicious vacay when biting into one of these locally sourced caramels handmade with the latest delivery of Hudson Valley Fresh cream. Try Montauk Mocha, made with locally roasted espresso and sea salt from Long Island's East End, or bacon bourbon maple, with booze from the Berkshires. Available online and at farmers' markets and stores in (and a bit beyond) Westchester.



CHRIS SIMPSON

Pastry Hybrid

The Dannoli at Pop's Espresso Bar

7 Huguenot St, New Rochelle; 914.278.9533

While the coffee at Pop's is smooth and robust, the real big attraction at the New Rochelle shop is their famous dannoli. What's a dannoli, you ask? It's a glazed doughnut stuffed with cannoli cream and dusted with sugar. Dig into the classic or opt for the Nutella or strawberry versions of the decadent dessert.

Holiday-Themed Candy Selection

Sweets

1935A Palmer Ave, Larchmont; 914.630.4400

Jaded hearts melt beside this store's overflowing holiday displays, where European chocolates and Hollywood fudge mingle with must-have novelty items to tempt your inner (or actual) child. From surprise-stuffed cornucopias to Fourth of July sparklers to green marzipan fingers with almond fingernails, don't be surprised to find yourself buying little gifts for every — or no — occasion.

Lettuce Have It

Myriad colors, textures, and flavors go into these creative and tasty bowls

Farmers' Market

Pleasantville Farmers' Market

Memorial Plaza, Pleasantville

Fast-Casual Chain*

Shake Shack

2090 Mall Walk, Yonkers
914.289.1301

Fish Market

Mount Kisco Seafood

477 Lexington Ave, Mount Kisco
914.241.3113

Food Truck

Walter's Hot Dogs

937 Palmer Ave, Mamaroneck
914.500.5029

Gourmet Supermarket

DeCicco & Sons

17 Maple Ave, Armonk
(plus 5 other county locations)
914.499.1100

Gourmet Takeout

DeCicco & Sons

17 Maple Ave, Armonk
(plus 5 other county locations)
914.499.1100

Greek Restaurant

Lefteris Gyro

1 N Broadway, Tarrytown
(plus 2 other county locations)
914.524.9687

Health Food Café

Rocbody Fitness Café

620 North Ave, New Rochelle
914.365.2000

Ice Cream

Brussels Sprouts and Fried Egg Salad

Red Hat on the River

1 Bridge St, Irvington; 914.591.5888

Colorful and nutrient-rich, this warm, inventive mix of flavors and textures — Brussels sprouts, wild rice, red quinoa, sweet potato, pine nuts, naturally cured smoked bacon, and a subtle lemon vinaigrette melded by a gently fried egg — has also become the staff favorite. Bonus: It's easily adapted for vegetarians and vegans.

Kale Salad

June & Ho

70 Purchase St, Rye; 914.967.1900

Don't like kale? June & Ho, an upscale gourmet shop specializing in to-go food, will have you rethinking that stance. Fresh hot and cold foods are made daily, and one of their staples — and bestsellers — is the kale salad. Made with organic kale, pumpkin seeds, currants, a sprinkle of Parmesan cheese, and a light indistinguishable dressing, it's absolute green perfection.

Seafood Salad

Rye Grill & Bar

1 Station Plz, Rye; 914.967.0332

Like salads? Love seafood? Your dream salad is calling, thanks to Rye Grill's perfect pairing of just the right mix of baby greens and veggies, topped with three freshly grilled seafood selections (e.g., blackened salmon, grilled shrimp, and ahi tuna) that rotate in this fantastic daily special.



Dessert Pizza

The Dessertist

50 Maple St, Croton-on-Hudson; 914.862.4016

Okay, so “dessert pizza” is not really pizza but rather a dessert shaped as a pizza — but who would quibble with semantics when we're talking about a treat this delectable? Pastry Chef Samantha Mittler's dessert tarts come in fun flavors such as caramel-chocolate sweet cream,

The Blue Pig

121 Maple St, Croton-on-Hudson
914.271.3850

Indian Restaurant

Chutney Masala

76 Main St, Irvington
914.591.5500

Italian Restaurant (Not A Pizzeria)

Fortina

17 Maple Ave, Armonk;
914.273.0900
136 S Ridge St, Rye Brook;
914.937.0900

Japanese Restaurant

Sushi Mike's

146 Main St, Dobbs Ferry
914.591.0054

Latino Restaurant (Non-Mexican)

Sofrito

175 Main St, White Plains
914.428.5500

Lobster Roll

The Tavern at Croton Landing

41 N Riverside Ave, Croton-on-Hudson
914.271.8020

Mexican Restaurant

bartaco

1 Willett Ave, Port Chester
914.937.8226

Mojito

bartaco

1 Willett Ave, Port Chester
914.937.8226

s'mores, Oreo and house-made caramel, or their signature, The Munchies, with chocolate-fudge cream, ganache, caramel, pretzels, and potato chips.

Fast-Casual Pizza

Pizzeria Veloce

19 Court St, White Plains; 914.449.4444

No pizzas sitting on the countertop to be reheated at this 110-seat DIY pizza-and-salad eatery; instead, there are made-to-order, personalized, 10-inch pies with elevated ingredients (e.g., four-year-old prosciutto di Parma, organic tomatoes from Italy) cooked in two and a half minutes. Pick your dough (classic at \$7, whole wheat at \$7.50, gluten-free at \$8.50), sauce (red, béchamel, basil pesto), and cheese (fresh or shredded mozzarella) — dining out for pizza was never this fun!

Chocolate Éclairs

Yorktown Pastry Shop

16 Triangle Ctr, Yorktown Heights; 914.245.6962

This third-generation German-heritage bakery makes a mean apple strudel, cruller, and crumb bun. But their best pastry is the crisp, buttery éclair, with a shell of airy choux dough, copiously filled with a light, dreamy vanilla pastry cream and glazed on top with rich chocolate.

Use of a Donut

Krispy Kreme Bread Pudding at Emma's Ale House

68 Gedney Way, White Plains; 914.683.3662

Bread pudding may be delicious, but it's not the most exciting nouvelle dessert. Comfort-food authority Emma's found a way to ratchet up its sexiness: Replace the standard bread with Krispy Kreme donuts. Add caramel sauce and vanilla ice cream on top, and this confection morphs into a decadent delight worth skipping your entrée for.



PHOTO BY ANDRE BARANOWSKI

Sandwich Shop

New Restaurant

Cantina Lobos

217 Wolfs Ln, Pelham
914.380.8644



Pizza (Counter-Service Pizzeria)

Sal's Pizza

316 Mamaroneck Ave,
Mamaroneck
914.381.2022

Pizza (Full-Service Restaurant)

Frankie and Fanucci's Wood Oven Pizzeria

202 E Hartsdale Ave,
Hartsdale; 914.725.8400
301 Mamaroneck Ave,
Mamaroneck; 914.630.4360

Private Dining Room

Crabtree's Kittle House

11 Kittle Rd, Chappaqua
914.666.8044

Produce

Stew Leonard's

1 Stew Leonard Dr, Yonkers
914.375.4700

Ramen

Roc-N-Ramen

19 Anderson St, New Rochelle
914.365.1166

Romantic Restaurant

X2O Xaviars on the Hudson

71 Water Grant St, Yonkers

Mason Sandwich Co.

33 Mill Rd, Eastchester; 914.776.2766

In a sea of Italian combos, Mason's craft sandwiches like halal-cart-style chicken with yogurt and harissa; fried chicken doused in spicy maple, and shaved beef with pimento cheese and crispy onions, are breaths of fresh air. Better still, nearly everything — including the chips that accompany each sandwich — is made in-house.

Sweet and Savory Treat**Peanut Butter Chocolate Pretzels at Posh Pretzels**

7 Broadway, Tarrytown; 914.332.0400

Can't decide whether to reach for a salty snack or a sweet treat? Just reach for one of Posh Pretzels' chocolate peanut butter pretzels, and you'll never face that dilemma again. A firm, crisp, but light pretzel is the unsung hero beneath a thick layer of perfectly mixed peanut butter and chocolate coating. It's so fresh, so smooth, and so creamy that it will melt in your hands if you hold it too long — just another excuse to eat it (not that you needed one).

Cool Beans!

Where java-heads should catch their next buzz

Brazilian Coffee**Araras Coffee & More**

406 Mamaroneck Ave, White Plains; 914.831.5439

For the strongest cup of Joe around, head over to this little shop for Três Pontas coffee, imported from Minas Gerais in southeastern Brazil. Pair your java with authentic *pão de queijo* (cheese bread), *coxinha* (fried dough stuffed with chicken) or any of their desserts, which are all handmade by owners Celina Bredemann and Liz Marina Cardozo.

New Coffee Shop**Muddy Water Coffee & Café**

52 Main St, Tarrytown; 914.909.2826

This new spot's laid-back, retro vibe will make you want to linger at one of the charmingly mismatched tables or comfy couch. Enjoy espresso with roasted organic beans from Peekskill's Big Bang Coffee and a scrumptious almond croissant while you work on your Great American Novel or just hang out.

Iced Coffee**Moonbean Café**

1123 Pleasantville Rd, Briarcliff Manor; 914.945.9061

The Moonbean Café is an adorable coffee shop offering delicious flavored iced coffee, like chocolate hazelnut, toasted almond, and Hawaiian coconut, just to name a few. The best part is that the flavors don't come from sugary syrups but rather are infused during the roasting process, producing a bold flavor that isn't sickeningly sweet. And the coffee has been brewed and intentionally chilled, so the ice won't melt.

Latte**First Village Coffee**

123 Main St, Ossining; 914.236.3765

Top-notch local ingredients — including a signature espresso blend, called blackstrap, from Dutchess

914.965.1111

Salads**Kathleen's Tea Room**

979 Main St, Peekskill
914.734.2520

Sandwiches**Rocky's Millwood Deli**

235 Saw Mill River Rd,
Millwood
914.941.2165

Seafood Restaurant**Purdy's Farmer & the Fish**

100 Titicus Rd, North Salem
914.617.8380

Sliders**The Tap House**

16 Depot Sq, Tuckahoe
914.337.6941

Special-Occasion Restaurant**Blue Hill at Stone Barns**

630 Bedford Rd, Pocantico
Hills
914.366.9600

Steakhouse**Benjamin Steakhouse**

610 Hartsdale Rd, White Plains
914.428.6868

**Sushi****Sushi Mike's**

146 Main St, Dobbs Ferry

County's Irving Farm — plus training at the roaster's lab converge at this quaint café to consistently produce a latte that is rich, flavorful and balanced with an excellent ratio of perfectly creamy foam to coffee. "We're a little bit obsessive about that," says owner Kathryn Corena.

Flat White

e-Shot Café

130 Chatsworth Ave, Larchmont; 914.670.8188

Whether you're in the mood for a macchiato, an Americano, or a trendy flat white (micro-foam poured over espresso), this cozy nook right across from the Larchmont train station offers a curated menu of inexpensive caffeine options to power you through your day. Be warned: These are high-octane brews, and all shots are doubles.



New Neighborhood Grocery Store

Foodtown*

87 Main St, Hastings-on-Hudson; 914.618.5351

A&P's demise in late 2015 left Hastings without a supermarket — until brothers Robin, Bill, and John Estevez stepped in. Owners of other Foodtowns in the region, the trio gutted what had become a dingy and dirty excuse for a food store and transformed it into a bright, inviting, immaculate space. The store's aesthetics are matched by a genuine interest in their community, and caring yet savvy customer service: Through social media, they respond to customer requests to stock a certain brand, type of shopping cart — even songs to add to the store's playlist.

Soups

Ladle of Love

11B S Moger Ave, Mount Kisco; 914.242-9661

18 Palmer Ave, Bronxville; 914.346.8883

Ladle of Love serves up world-spanning soup-and-sandwich take-out made fresh and small-batch from locally sourced ingredients. Nothing beats their creamy Harvest Celebration soup on a rainy autumn day, or classic chicken & dumpling if you're feeling under the weather. And if it's for a friend? They'll overnight a basket of soup and goodies practically anywhere, ladle included.

BOW Food & Drink Continued...

Meat Up

Six of the top tender and juicy options for an iron-and vitamin-B12-rich meal

Sizzler Platter

914.591.0054

Tacos

The Taco Project

18 Main St, Tarrytown

914.909.4455

Tapas/Small Plates

Little Drunken Chef

36 Main St, Mount Kisco

914.242.8800

Thai Restaurant

Sambal

4 W Main St, Irvington

914.478.2700

Vegetarian-Friendly Restaurant

Sweet Grass Grill

24 Main St, Tarrytown

914.631.0000

Waterside Dining

Red Hat on the River

1 Bridge St, Irvington

914.591.5888

Wine Menu

Crabtree's Kittle House

11 Kittle Rd, Chappaqua

914.666.8044

Wine Store

Stew Leonard's Wines of Yonkers

1 Stew Leonard Dr, Yonkers

914.375.4700

NeHa Palace

27 Meyer Ave, Yonkers; 914.476.5900

Whether as an appetizer shared by everyone at the table or as an entrée for one, NeHa Palace's new mixed-grill sizzler platter is a true carnivore's delight. Succulent, boneless pieces of chicken, fish, lamb, and shrimp are marinated in a delectable blend of Indian spices and seasonings before being cooked together in the tandoor and served tableside on a sizzling metal platter.

Rib-Eye Steak**Frankie & Johnnie's**

77 Purchase St, Rye; 914.925.3900

The charbroiled aroma of this juicy gem makes you clench your steak knife in eager anticipation of slicing into what can only be described as a meat-lover's dream: sublimely seared on the outside, melt-in-your-mouth tender on the inside. F&J's own-recipe steak sauce nicely complements their bone-in rib-eye's flavor, but the cut also stands alone just fine in it all its succulent glory.

The Market Steak**The Cookery**

39 Chestnut St, Dobbs Ferry; 914.305.2336

Sorry, crispy pork osso buco, but when we go to The Cookery, we're all about the steak. Marbled cuts of hormone- and antibiotic-free beef pick up an irresistible smoky char from the grill before being topped with crunchy sea salt and a bright baby-kale-and-pickled-garlic salad, which, frankly, we'd like to put on everything.



PHOTO BY KEN GABRIELSEN

California Burger**Sgaglio's Marketplace**

127 Katonah Ave, Katonah; 914.232.9444

Ready to (easily) up your backyard-burger game? Just throw some California burgers from this butcher/specialty food shop on the grill. Despite the name, the hefty patties made from in-store ground beef, herbs, and veggies are not spa-

**New Bread Baker****Journeyman Bakery**

Peekskill; 914.471.0296

While there's no brick-and-mortar location, it's worth seeking out Michael Sellers' superb loaves (the German rye, pain de mie, and oatmeal with cinnamon and raisins are some of our favorites) made with flour milled in New York State. North County residents can sign up for a four-week subscription service or find loaves at The Peekskill Coffee House and NewYork-Presbyterian/Hudson Valley Hospital Farmers' Market in Cortlandt Manor.

Bar Menu**Winston**

130 E Main S, Mount Kisco; 914.244.9780

A perfect night out: innovative small plates from the bar menu with a handcrafted signature cocktail (try the Gentleman Fig, with rye, Figenza Fig Vodka, and muddled berries), followed by a film at the adjacent theater. Options such as braised short-rib empanadas, house-made beef yaki dumplings, and spicy tuna and avocado on toast are all so delicious and satisfying, you won't be the least tempted by movie theater popcorn!

Chocolate Chip Cookie**Beascakes Bakery**

575 N Main St, Armonk; 914.303.6000

To understand how good Beascakes' chocolate chip cookies are, all you have to do is break one in half. The ultimate chocolate-lover's treat, pockets of still-soft, rich, dark chocolate gently ooze out of the cookie's chewy center. If only we had a glass of milk.

New Barbecue Restaurant**Pik Nik BBQ**

45 Main St, Tarrytown; 914.631.5600

menu fare. Dedicated carnivores and even less meat-centric foodies will love these juicy and delicious crowd-pleasers.

Philly Cheesesteak

Pizza Pizza

768 Warburton Ave, Yonkers 914.968.5720

Yeah, it's true: Nothing beats the real thing. But Philly isn't exactly around the corner (more like 114 miles). So, when the craving for a cheesesteak strikes, Pizza Pizza's iteration will more than satisfy the urge. Lean, thinly sliced steak is chopped the right way, grilled the right way (with a generous portion of onions and American cheese) and piled onto the right roll (a hoagie roll – or wedge, to Westchesterites).

Crazy-Topped Burgers

LITTLE big BITES Burger Bistro

652 Columbus Ave, Thornwood; 914.769.2874

If you think cheddar-bacon burgers are boring, head over to this Thornwood spot, where juicy patties come topped with discs of fried mac 'n' cheese, smeared with jalapeño-bacon jam, piled high with tabbouleh and pickled ginger or wrapped in puff pastry.

Spaghetti & Meatballs

Fortina

17 Maple Ave, Armonk; 914.273.0900

136 S Ridge St, Rye Brook; 914.937.0900

The red sauce is one of the most underrated items on the menu at Fortina. Combine that velvety smooth, just-acidic-enough sauce with Chef Christian Petroni's signature meatballs and a snowfall (more of a blizzard, actually) of Parmesan cheese, and it's a sure bet for both kids and adults. Trust us, we've done extensive testing with both age groups.



Mexican Sweets

Candylandia

261 Washington Ave, New Rochelle; 914.365.1411

If Willy Wonka ventured south of the border and flew back with all he could carry, you'd have the jam-packed wonderland that awaits here, from goat-cheese caramels in wooden boxes, tamarind chews in tamale wrappers, and

squash-seed fudge to wild-eyed piñatas and the mixes to fill them with. Find your way to this unlikely side street, grab a basket and dig in.

Food & Drink

Righteous 'cue is difficult to come by in this Yankee county of ours, but thanks to husband and wife Hassan and Alberta Jarane (Hassan also owns Mint up the street), it's become a bit easier. Expect weighty St. Louis ribs and 14-hour smoked slabs of pork shoulder fresh via a Southern Pride Smoker that's run six days a week, plus homemade sides, like collard greens chock full of ham hocks and silken baked beans.

Pour It On

Five cocktails that may tempt even the most ardent teetotaler

Bloody Mary

Bread & Brine

19 Main Street, Hastings-on-Hudson; 914.479.5243

Bread & Brine gets points for its sheer variety. All five choices – from the vodka original to a rye-whiskey version with a chili-lime rim to the 'Strawberry Fields' with Death Door Gin, muddled strawberry, and basil – feature fresh ingredients, prepared in-house (and the option to add shrimp cocktail, an oyster, or lobster, for just \$2).

Sangria

Little Drunken Chef

36 Main St, Mount Kisco; 914.242.8800

It's like Goldilocks said (sort of): Some sangria is too fruity; some isn't fruity enough. At Little Drunken Chef, the house sangria is *juuust* right, striking the ideal balance of fruit and wine. Oh, and when you're done, you've got a sangria-soaked popsicle to enjoy (didn't we mention LDC's sangria comes with a popsicle?).

Daiquiri

BLT Steak*

221 Main St, White Plains; 914.467.5500

If your only experience with a daiquiri is drinking a neon slushie at a swim-up bar in the Caribbean, it's time you try the real deal. At BLT Steak, they're turning out an exceptional version of the classic, bare-basics cocktail, with just three ingredients: aged rum, fresh lime, and simple syrup.

Martinis

Primavera Restaurant and Bar

592 Rte 22, Croton Falls; 914.277.4580

This Italian restaurant has swanky, old-school glamour, especially noticeable at the bar. Perhaps it's all those house-specialty martinis – large, ice cold, and offered in such varieties as the peach-flavored Sexy Martini and a refreshing cucumber concoction. Of course, there's a 10-oz. Ketel One classic for purists.

Cosmopolitan

Fresh-Foods Supermarket

Turco's

380 Downing Dr, Yorktown Heights; 914.243.9100

"Fresh foods" couldn't be a more apt description for this family-owned specialty market. Known for its farmers'-market-quality produce, ultra-fresh meats and seafood, and more specialty departments than the US government, Turco's also boasts genuinely friendly service (no fake smiles), and the store is spotless.

Croissant

La Renaissance Pâtisserie Française

9 Harwood Ct, Scarsdale; 914.472.0702

The delicious, flaky, buttery pastries from this French patisserie restore one's faith in the croissant. (Unfortunately, mass market, um, "less French" versions make us forget how good they can be.) La Renaissance's croissant is crisp on the outside, tender within, infused with just the right amount (i.e., a lot) of the best butter — c'est magnifique.

Spaccarelli's Ristorante

238 Saw Mill River Rd, Millwood; 914.941.0105

Blame *Sex and the City*, but what was once a simple and bright entry into the cocktail canon has been bastardized with all sorts of over-the-top versions. Spaccarelli's sticks to the classic rendition: the essential ingredients of vodka, triple sec, lime juice, and cranberry juice poured in a precise balance of sweet and citrus.



**Yes, We Know It's a Chain, But...*

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