



Enjoy \$5 Ramen All Weekend Long If You Can Eat It In Under 30 Minutes

BY [NELL CASEY](#) IN [FOOD](#) ON [SEP. 8, 2017 12:55 PM](#)



(E.A.K.)

The [West Village](#) location of [E.A.K. Ramen](#) celebrates Ramen Lovers Day with \$5 bowls of ramen available all weekend. From noon til 8 p.m. on Friday, Saturday and Sunday, stop by for The E.A.K. (soy-sauce based, pork and chicken broth, pork chashu, seasoned egg, spinach, nori) or the Zebra (salt based, pork and chicken broth, pork chashu, seasoned egg, spinach, nori, butter, roasted umami garlic oil) for \$5. And if you order two beers, they'll each be \$3. The only sticky wicket is that you have a 30 minute time limit, so slurp with gusto.



(Conor Harrigan)

[The McKittrick Hotel's cute summer residency](#) called [The Club Car](#) has extended its run through the month of September. Chefs Lee Hanson and Riad Nasr will be offering the [prix fixe surf-and-turf](#) (\$65) plus a new a la carte menu debuting on September 14th that includes sandwiches, burgers, surf-and-turf entrées, steak or lobster frites, crab cakes and pasta dishes. The space is pretty cool, too, kinda like dining [in a haunted train car](#).

On Saturday, the annual outdoor pig roasting event [Pig Island](#) returns to the Erie Basin Park in Red Hook, where local food folks present their special dishes crafted from a whole local hog. There will be more than 25 different chef's stations, including 'cue from Tyson Ho of Arrogant Swine as well as more BBQ from Fletcher's, Insa Brooklyn Korean BBQ, and Chef Rich Owens of Harlem Smoke. Check out the full lineup and grab tickets (\$75 and up) [here](#).



Summer's technically not over until September 22nd, so keep the seaside vibes going at [David Burke Kitchen](#) in SoHo with Sunday Dinner Clam Boils, happening September 10, 17, and 24. Devour steamer clams, peel and eat shrimp, mussels, corn on the cob, and broccolini served with drawn butter and cocktail sauce in the restaurant's outdoor garden. The whole shebang costs \$35, with \$12 cocktails like Dark & Stormies and John Daly's available as a pairing. Call 212-201-9119 for reservations.



(The Meatball Shop)

The Williamsburg outpost of [The Meatball Shop](#) is putting balls in your bloodies. Yes, you read that right. The shop's new brunch menu features cocktails with actual meatballs inside, plus a host of meatball and meatball adjacent brunch dishes to stop up the aforementioned alcohol. New specials include Waffle Balls with mixed berries and whipped cream, a Car-Ball-Nara riff on spaghetti carbonara with mini chicken balls, and Grits, Greens & Eggs with classic balls and poached eggs with a spicy meat sauce.

If you're in the vicinity of the Upper East Side, consider checking out [Quality Eats's](#) new brunch menu. The eclectic offerings include Tater Tot Chilaquiles for 2 with pork chile verde, fried eggs, cheddar cheese and grilled avocado; Jelly Donut French Toast; and a collaboration with local Sable's Smoked Fish called QE x Sable's Eggs! Eggs! Eggs!. As the name implies, there are eggs, but not the kind you might be imagining. The dishes features layers of Sable's Bagel Chips, Salmon Caviar, Wasabi Flying Fish Roe and a healthy dose of QE's Egg Salad.