

# THRILLIST

Because menus are just an anagram for "numse", some of NY's top grub joints've specially concocted these lunch time lions you'll have to request by mane...no, name!

## **Choptank: The Ultimate Choptank**

Created as the "ultimate hangover cure", Chop's taking their aged Wisc cheddar/pickled pepper mayo/bacon jam burger and topping it off w/ a fried egg plus a massive hunk of scrapple, a loaf of blended porcine offal thought to have been invented by the Pennsylvania Dutch (likely to bolster the strength of their ovens).

## **Dickson's Farmstand: WhiteDog/GreenDog**

Avail either "White" (mayo/mustard/kraut) or in a pickled celery/preserved chilies/Japanese mayo "Green" preparation, these dogs're made entirely in-house from a blend of pork/beef that's cured and smoked in hickory & applewood, a process so labor-intensive that selling them individually on the reg would be flushing money down the tube...steak.

## **Little Owl: BLT**

A simple classic executed in great detail, LO spreads both sides of their burger bun with a special chili mayo, toasts it, then layers handcut grilled bacon over bibb lettuce and heirloom tomatoes from New Jersey, an unsurprising source as the only other thing they have to hand down is an inferiority complex.

## **The Meatball Shop: The Family Jewels**

This staff-fave smash starts with ground pork balls that're fried and smushed with a spatula, dropped on a brioche dressed with spicy pork/ tomato/ chili sauce, topped with Calabro mozz, and draped with a fried egg from LI's Satur Farms, but not Satyr farms, as they only sell goat legs.

## **South Houston: His Egg-celency**

This behemoth blends the Philly stalwart with classic comfort fare, stuffing an American-lined hoagie roll with a mixture of pan-fried sliced sirloin, peppers & onions, and potatoes, then cracking an egg on top and mixing it together, appropriate as those eating it are probably already fried.

## **Cabrero: Pulled Goat Cemita**

Rubbed with ancho & guajillo chilies, dry roasted for 3hrs, then pulled w/ charred tomato & chili sauce, Cabrero's goat is featured here on a sweet sesame Mexican bun with refried beans, iceberg lettuce, queso de oaxaca, avocado, and home-grown papalo, a Central American herb that will leave you something to declare: that it's delicious!

## **Savoy: Pulled BBQ Duck**

Rocking the unused portions from their signature duck breast entree, Savoy salt-cures the legs, pulls the meat, mixes it with homemade tomato/molasses /allspice 'que sauce, and tops it with pickled red and white cabbage, so...you'll be pickled pink?

*Make sure to scope the awesome deliciousness of the goods in the slide show above*