



Our 10 Best

The 10 Best Biscuits in NYC

By Nicole Schnitzler Mon., Dec. 2 2013 at 8:00 AM

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Step aside cupcakes, hand pies, and -- yes, you too -- cronuts/doughsants, right now, NYC has all eyes on the biscuit. These soft and flaky staples of Southern cuisine have been working their way up north, and the recent entrance of 24-hour Empire Biscuit -- and the crowds that stormed the venue -- proves these rolls have officially arrived. While the classic rendition is still supremely appreciated, chefs are getting creative and particular about their leavened breads. Here, we present 10 hot biscuits to check out now in NYC -- at (almost) any hour of the day.



Meatball Shop via Instagram

8. Balls, Biscuits and Gravy, [The Meatball Shop](#), 1462 2nd Avenue

Lucky for Upper East Siders, their neighborhood is home to the newest outpost of The Meatball Shop -- the only location to serve weekend brunch, where a meatball-focused menu includes a dish called balls, biscuits and gravy. Chef and co-owner Daniel Holzman uses his mother's recipe to create the black pepper-spiced biscuits, which he bakes until golden brown and serves alongside meatballs, two fried eggs, and a thick gravy topping.