

Time Out

New York

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dishes and drinks

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Open House New York

Pullout guide inside



SANDWICHES

Fried chicken sandwich at Van Horn Sandwich Shop

■ Southern comfort arrived on Court Street this year via this laid-back spot, offering multiple riffs on low-country sandwiches. Our favorite of the bunch is the fried fowl: Chef Rick Hauchman salts chicken breasts from nearby butcher Los Paisanos before soaking them in jalapeño-spiked buttermilk. He then dredges the fillets in flour and fries them to order, nestling the crispy, craggy result in a Caputo's bun with crunchy red cabbage-cilantro slaw. The final touch: a smear of the house's thick and fiery carrot habanero hot sauce. 231 Court St between Baltic and Warren Sts, Cobble Hill, Brooklyn (718-596-9707, vanhornbrooklyn.com). \$12.

Pork souvlaki at Souvlaki GR

■ This food-truck phenom has busted into the brick-and-mortar game with a fresh refinement of street souvlaki. Herb-marinated pork butt is seared over wood-charcoal embers

and dunked in lemon juice. The chewy, spiced pieces are tucked in a fluffy grilled pita with house-made *tsatsiki*, red onion and tomatoes, plus the traditional Greek accompaniment: two french fries seasoned with salt, pepper and oregano. 116 Stanton St between Essex and Ludlow Sts (212-777-0166). \$4.50.

Grilled flank-steak sandwich at Bluebird Sky

■ The beef for this standout sammie spends 24 hours in a flavor-boosting bath of oil, garlic, crushed peppercorns and *pimentón*. Slices are seared to a juicy medium-rare, covered with nutty melted Gruyère and folded into a crusty Grandaisy baguette with tangy house-pickled shallots. 121 Baxter St between Canal and Hester Sts (212-966-4646). \$9.

Pulled duroc pork sandwich at Num Pang Sandwich Shop

■ There's no way to eat this sandwich gracefully, but that's part of the fun.

A chili-mayo-smeared toasted Parisi roll acts as the vessel for a mound of smoky spiced-honey-glazed pork. The crown of julienned pickled carrots, fresh cilantro and thinly sliced cucumber helps keep the meat's richness in check. 21 E 12th St between Fifth Ave and University Pl (212-255-3271) • 140 E 41st St between Lexington and Third Aves (212-867-8889) • numpangnyc.com. \$7.75.

The Dave at City Sandwich

■ Finding a new go-to sandwich in midtown is no small thing—it's like discovering a reliable hairdresser who gets your bangs right every time. That's why we can't help but gush about the reliably delicious Dave, always on call when we need a crusty baguette stuffed with crumbled Italian sausage, fresh tomato, diced broccoli rabe, house-made *piri-piri* sauce and a gooey layer of melted mozzarella. Douse it with *peperoncini*-infused olive oil for a little extra punch. 649 Ninth Ave between 45th and 46th Sts (646-684-3943). \$9.95.