

PULSE

RATING KEY:

 **1 sub** = A notch above Subway

 **2 subs** = Dagwood would approve

 **3 subs** = Who needs lunch at Le Bernardin?



4 subs = Just hook us up to an IV, thanks.



Now THAT'S a sandwich! The James sandwich (roast beef, broccoli rabe, roasted peppers, sautéed onions, mozzarella and olive oil) makes a filling lunch at City Sandwich shop.

MORE SANDWICHES SEE PAGE 36

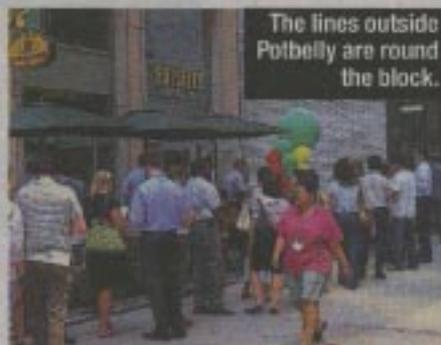
ARE YOU HUNGRY YET?

Cheap Chicago sammies draw New Yorkers in droves

POTBELLY

101 Maiden Lane, 646-289-4201; 150 E. 44th St., 646-289-4202; 30 Rockefeller Center, 646-289-4203; potbelly.com

Despite the dozens of patrons waiting every afternoon, the line at Potbelly moves swiftly for its hot sandwiches. The Chicago-originated chain has proved to be a sensation amongst the lunchtime throngs, offering affordable (no sandwiches top \$6) Italian-influenced subs such as the "Pizza Sandwich" (pepperoni, meatballs, capicola and provolone) or, our favorite, "A Wreck" (salami, roast beef, turkey, ham and Swiss cheese) to its customers. Unfortunately, not every outpost has seating, but if you've got a nearby desk, this is a tasty lunch.



The lines outside Potbelly are round the block.

Average lunchtime wait: 12 minutes
Sandwich cost: \$6
Delivery: Coming soon



Working stiffs are lining up at new city sandwich shops — but which ones are worth the bread?

By MAX GROSS

POP quiz time: It's 1 o'clock. You're sitting at your desk. The familiar animal of hunger starts growling in your tummy and the only thing to satisfy this beast is that great catchall of carbs and protein: the sandwich. You want roast beef so rare that its ruby red juices dribble down your hands. You want bread so crisp that it crackles as you bite into it. You want cheese that's sharp and vegetables grilled to perfection.

When you leave your office, you go to:

- a) McDonald's
- b) Subway
- c) Quiznos
- d) None of the above

If you didn't choose d, we would like to offer you our tutoring services, free of charge. These new sandwich shops serve subs suited to any taste. And the growling monster in the bottom of your stomach will be slain. At least until tomorrow.

HERO WORSHIP

Cambodian-style subs spice up Midtown East

NUM PANG

140 E. 41st St., 212-867-8889;
21 E. 12th St., 212-255-3271;
numpangnyc.com

We don't know how it happened, but sometime in 2009, New York experienced an invasion of Vietnamese sandwich shops. (Michael Huynh was probably the prime culprit when he began opening his Baquette shops at a Starbucks-worthy pace.) As great as these places are, we would also recommend trying the Cambodian sandwiches at Num Pang, the East Village cult fave with a new Midtown outpost. These sandwiches are served on soft semolina rolls and usually arrive with simple adornments: cucumbers, carrots and chili-spiked mayo. But, man, what the fellas at Num Pang do to their proteins! Be it the tender, spicy brisket with pickled red cabbage or the peppercorn catfish with a barely discernible hit of soy sauce, chef-owners Ratha Chaupoly and Ben Daitz treat the insides of these sandwiches as



Lorenzo Ciniglio (2)

You'll be pickled pink by the red cabbage and brisket sandwich served at Num Pang, whose Southeast Asian sandwiches are on a (semolina) roll.



serious chefs would. And darned if we can think of a Vietnamese or Cambodian restaurant anywhere in the city that whips up a better meal! The new location only has a modest amount of counter space, so the corporate park next door is often used as a de facto lunch room.



Average lunchtime wait: 8 minutes
Cost: \$7 to \$9
Delivery: Yes