

Time Out

New York

The **essential guide**
to the city's
best restaurants

American

\$16 to \$24

★ Market Table *2008 Eat Out Award: Readers' Choice: Best new farm-forward endeavor* 54 Carmine St at Bedford St (212-255-2100) Subway: A, C, E, B, D, F, V to W 4th St; 1 to Christopher St–Sheridan Sq. Mon–Wed 11:30am–2:30pm, 5:30–11pm; Thu, Fri 11:30am–2:30pm, 5:30pm–midnight; Sat 5:30pm–midnight; Sun 5–10pm. Average main course: \$22. The once eccentric Shopsins space in the Village now sports a “barnyard chic” look—wooden tables, wide windows and a huge yellow awning. Chef Mikey Price (the Mermaid Inn) delivers locally sourced American fare, and excels, particularly with seafood: Bacon-wrapped scallops are beautifully seared and swaddled in smoky pork, accented by candied-orange syrup. Desserts go easy on the sugar. Very chic indeed.

2009

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PLUS
The top
100 bars



To market, to market
Fresh, local ingredients are the
specialty at Market Table.

