Before we start, I'm doing things a little differently with this version of Everything Good. This edition will be a Pay What You Wish production. I spend a lot of time doing these guides (because I love doing them and giving you my recommendations and intel), and I've never charged for them before. I don't want to explicitly charge a price for this, so I'll just say this: If you're a fan of Everything Good, are planning to use this guide and the map, and want to support it, feel free to hit my Venmo at Alex-Delany. Whatever you think it's worth. I'd appreciate it. But if you can't afford it right now or think these guides are cheap trash, all good. Ok. Cool. Enjoy.

Everything Good

In Tribeca and Fidi

Don't worry. I am not wearing a hat from The Odeon. This is not a ranking of Tribeca preschools or a list of bars where you'll run into Goldman execs or a financial report examining Robert DeNiro's ownership stake in Locanda Verde. It's (hopefully) not eye roll material.

This is quite literally a guide to *everything good* in Tribeca and Fidi, from art galleries to bakeries to coffee shops to clothing boutiques to bars and restaurants. Everything Good is a very thorough guide to neighborhoods in NYC. It is a complete, single-source docket meant to give you 360 degree recommendations that span the entirety of a neighborhood.

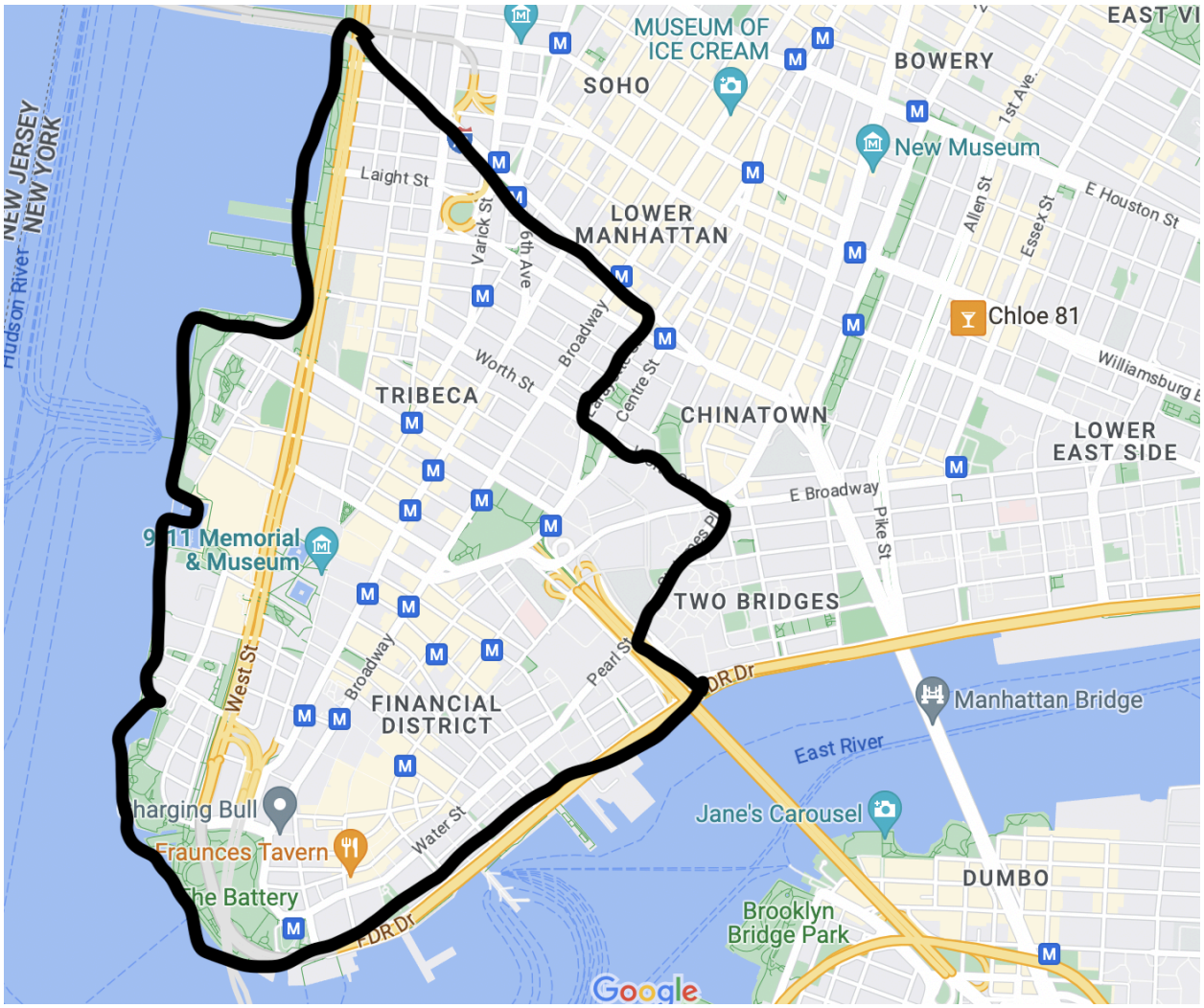
This is the fourth installment of Everything Good. You can also find guides to Soho-Noho, Nolita-Chinatown-Little Italy, and the LES. There will be many more. I'm the only person writing and gathering these recommendations. If you do not see a spot (well-known or not) on this list, it *might* be because I don't know it or haven;t been yet. But most likely, it's because I don't really like it.

As you may have noticed, this guide is *not* a design object. It's a Google Doc.There are some iPhone photos to give added flavor to these recommendations, which are broken down by

categories and presented with information I think is important to know about each spot. This is a long list. More is (allegedly) more.

I hope you find this list useful. It might not be. Either way, share it with your friends, support these businesses, and have an excellent day in Tribeca and Fidi. Cheers!

— Alex Delany



OK, OK, OK. First off, when I say Tribeca and Fidi, I mean the space outlined in black above, the very Southern tip of Manhattan, below Canal Street, Chinatown, and Two Bridges. I'm not saying you didn't know that. But now we definitely 100% *all* know that.

Also, if you're like—*WAIT, there should be a Google Map with all these spots on it, dude!*—do not fear. That map exists at this link right here, so you can have it handy whenever you're running around living your life.

Also—this should go without saying, but...you know—treat ALL hospitality workers with kindness, respect, and understanding. Tip at least 20%. Tip for your coffee. Tip for your drinks. Always. A good relationship in any hospitality environment is a two-way street.

Great. Now that we're all on the same page, let's get into it...

Restaurants!

WESTSIDE COFFEE SHOP 2

This is one of the great breakfast/lunch counters of Manhattan, and even though it's only a few blocks from prime Soho, it gets slept on a bit. It's a Dominican diner that also has a pretty hefty portion of their menu devoted to Mexican staples. The food is consistently good, from tacos to breakfast platters to tostones to pernil to breakfast sandwiches. The music is consistently playing. The chatter (shit-talking) between chess and customers is consistently excellent. And it's all consistently nourishing. Also, I do have to specifically note, they serve one of the best straightforward Cubanos in Manhattan, and it's under ten bucks.
Ideal Meal: Breakfast or Lunch
Price: $
Ideal Group Number: 1-4
Best Thing on the Menu: Cubano sandwich
Also Great: Classic breakfast plates, and the rotating menu of daily specials: think soups and main proteins that change depending on the day of the week
Drink Order: Presidente (depending on the time of day…or your confidence)
Note: Westside is conveniently placed right next to the stretch of art galleries on Walker and White streets, making it a go-to for a mid-gallery-hopping lunch or snack.

FARRA

Date night is the move at Farra. Or a catch-up with a good friend. But more likely date night. The food is considered and special. The plates are relatively small, which means you're ordering a nice variety and sharing everything. The shrimp ravioli in broth is one of my favorite dishes in NYC. So damn simple and flavorful and singular. The by-the-glass list is pretty pricey

and changes often. But really, the bottle list is where you'll find the gems. Farra is one of the better "precision without pretension" restaurants in NYC. That's a category I just made up, BTW.
Ideal Meal: Dinner
Price: $$$
Ideal Group Number: 2
Best Thing on the Menu: Shrimp Ravioli (not really a ravioli, but truly deeply wonderful)
Also Great: Bread basket, oysters, caviar potato, salmon tartare, beef carpaccio, scallop rice, chicken schnitzel,
Drink Order: Wine by the bottle
Note: Farra is very small, so I would absolutely make a reservation. And if you want to do a high-low on the date night: Farra for wine/dinner and beers and shots at Nancy Whiskey, a five minute walk up Church. You know, if your date is into that kinda thing.

PISILLO ITALIAN PANINI

You don't just stroll into Pisillo on a whim. You go to Pisillo with conviction, purpose, and intention. The intention, specifically, is to eat a massive Italian sandwich, and when I say massive, I am not holding pouches. The sandwiches at Pisillo, named after Italian cities and loaded with combinations of Italian meats, cheeses, and toppings, are sizable and simple. You can choose from a variety of bread options (I like the focaccia and the semolina), all of which can easily be split between friends or stashed for a snack/meal later. If you're looking to level up any sandwich…olive spread. Just saying.
Ideal Meal: Lunch
Price: $$
Ideal Group Number: 1-4
Best Thing on the Menu: Sant'Agata,
Also Great: Pompeii, Positano, Torino, Pisillo, Genova
Drink Order: Soda
Note: There's no real room to eat at Pisillo, especially during lunch rush. Take your sandwich back to the office, to the park at City Hall, or to the piers on the East River to eat. Pisillo also has a location in Chelsea, on West 25th St.

LOS TACOS #1

Where do I go for great tacos in NYC? That's a question with (sadly) not as many answers as you'd expect when you're in Manhattan. BUT, it is my very strong opinion that there is a correct answer, and that answer is Los Tacos Numero Uno (a local chain with a trusty Church St. location), for Tijuana-style tacos. The place gets slammed at lunch, but it's an impressively run ship. The line moves quickly and steadily as beautifully flavorful adobada pork is sliced off the trompo, tortillas are warmed on the plancha, and salsas are flung onto tacos with expert precision. Get a taco. Get twenty. It's all good.
Ideal Meal: Lunch
Price: $$
Ideal Group Number: 1-4
Best Thing on the Menu: Adobada especial
Also Great: Adobada taco, chicken mula, chicken tacos

Drink Order: Mexican Coke or a jaimica agua fresca
Note: Both the flour and corn tortillas are truly excellent at Los Tacos, but if I had to ride with one for the rest of my days, I'm team flour for an extra flaky, fatty boost. Standing room only. Multiple locations.



(scallop rice and shrimp ravioli at Farra)

NISH NUSH

If you're vegetarian and looking for lunch, Nish Nush is where you want to head. The falafel-centric spot has two locations, one in Tribeca and one in Fidi, both of which crank out platters and sandwiches laden with hummus, cabbage, beets, tabouleh, roasted carrots, foul, roasted peppers, and the like. They do three types of falafel—plain, spicy, and herb—all of which have their merits. I'd definitely order the combo of all three if you're going down the falafel route. Getting some spiced fries and an order of hummus (which is super rich and smooth) is an advanced move, once you reach that level.
Ideal Meal: Lunch
Price: $
Ideal Group Number: 1-4
Best Thing on the Menu: Falafel trio platter
Also Great: Classic falafel sandwich, masabacha platter, hummus foul platter, sabich sandwich, baklava
Drink Order: Mint lemonade
Note: Nish Nush is SLAMMED at lunch so if you're gonna go during primetime, bring some headphones or a friend to keep you entertained. There are some seats, but I'd recommend taking it to go to escape the chaos.

PEPOLINO

Peoplino is not cool. It will be half-filled with tourists that read outdated Zagat guides (respect, actually) and the occasional late teen birthday party. But the other half of the room will be filled with neighborhood locals that know exactly what Pepolino is: a straightforward, excellent neighborhood Tuscan joint that serves plenty of freshly made pastas and doesn't keep up with the trends. The menu has something for everyone, and the tables outside provide some prime Tribeca people watching. The wine list leans very conventional and very old school. Embrace it.
Ideal Meal: Dinner
Price: $$$
Ideal Group Number: 2-4
Best Thing on the Menu: Maltagliati with veal ragu
Also Great: Pappa al pomodoro, panzanella, steamed mussels, spicy squid ink linguine, spaghetti with leeks, pappardelle pepolino, veal and ricotta meatballs, maremmana boar with polenta, branzino
Drink Order: A bottle of white, a bottle of red
Note: Pepolino is a three story restaurant, and the top story is a pretty great place for a private event, which they are very open to doing.

FRESH CURRY

You can go to Fresh Curry whenever you want. Literally. Because it's open 24/7. The small steam table joint serves an array of curries, biryanis, and other Indian, Pakistani, and Bangladeshi classics. Some dishes always remain on the menu, and some slide in on special here and there, but a combo plate will always be the move. In terms of timing, do you, but be wary of a lunch rush, as well as a rush when taxi shifts are about to start/end.
Ideal Meal: Literally whatever whenever
Price: $
Ideal Group Number: 1-2
Best Thing on the Menu: Fresh Curry's saag is particularly good, but a chicken curry and veggie combo plate is the move
Also Great: any and all cobop plates, any and all saag dishes, lamb curry, dal poori, chicken samosa, garlic naan,
Drink Order: Soda! Water! Hydrate!
Note: I want to take a moment to memorialize Pakistan Tea House, which existed across the street from Fresh Curry for years. It was also a 24 hour steam table joint that served fantastic Pakistani food. I have had so many truly wonderful lunches there, and I miss it every day. But! We are so lucky that Fresh Curry still exists and is serving such delicious food. Miss you, Pakistan Tea House. Love you, Fresh Curry. Mwah.

SQUARE DINER

There are a decent amount of classic diners in Tribeca and Fidi, with three in total on this list. But I'll say that Square is the best of the bunch. You know exactly what you're getting yourself into, and if you're anything like me, you'll already know what you're ordering before you even walk in the door. The one thing that Square Diner adds to the typical NYC diner experience is

the room and the history. It's been open for over 100 years, and when you step inside the room, scratch that, when you see it from across the street, you'll be charmed immediately. It's got that coffee-stained, syrup scented feeling that only a true American diner can deliver.
Ideal Meal: Breakfast, Brunch, Lunch
Price: $
Ideal Group Number: 1-4
Best Thing on the Menu: Whatever your diner order is
Also Great: Again, it's a diner. You know your order.
Drink Order: Coffee or a soda
Note: If you want a proper coffee (Nothing against diner coffee!) before or after, Frenchette Bakery, Rigor Hill, and Interlude are all short walks from the diner.




(Tacos from Los Tacos No.1 and the counter at Pisillo Italian Panini)

LEO'S BAGELS

There are a couple NYC bagel chains in Tribeca (both good and in this guide), but Leo's is the independent bagel spot in Fidi you actually want to hit. The bagels are hand rolled fresh, crispy, and chewy. The staff is speedy. The sandwiches are stacked high. And most importantly, it all feels very New York. It's also a shining light amidst all of the fast causal chains in Fidi.
Ideal Meal: Breakfast
Price: $
Ideal Group Number: 1-2
Best Thing on the Menu: Whatever your bagel order is
Drink Order: Coffee

Note: Leo's coffee is actually pretty great. Certainly better than your average bagel shop. They serve Counter Culture, and I wouldn't skip a drip with whatever bagel you get in the AM.

GRAND BANKS

Grand Banks can sometimes be a shit show. But if you're thinking, *I really want to eat oysters on a boat right now*, the shit show is what you deal with. And it will be worth the tourists and the happy hour throngs of bivalve slurpers, because Grand Banks might be the best place in all of NYC to eat oysters during the summer. The restaurant is located on an old schooner docked on the Hudson River, overlooking Jersey City and the tip of Manhattan. The views are fantastic. The oysters are excellent. And the drinks just hit better when you're literally floating. Your schedule might lead you to arrive for dinner, but if you can get there in the afternoon, I'd highly recommend doing so.
Ideal Meal: Lunch
Price: $$$
Ideal Group Number: 2-4
Best Thing on the Menu: The Grand Banks (aka the big oyster platter)
Also Great: Caviar service, caviar hash brown, shrimp cocktail, caesar salad, lobster roll, lobster salad, scallop salad
Drink Order: Pilsner, champagne, or a b bottle of something cold and white
Note: I'd also recommend making a reservation. Not mandatory. But when it's crowded, it's crowded.

AU CHEVAL

There was a time far back in history (circa 2016) where any person in food media that heard the words *Au Cheval* would say, "OMG, best burger in Chicago," whether or not they'd ever been to Chicago or eaten the burger. That was the level of prestige and acclaim! And that burger exists! In NYC! And it's still really really good. I feel like people have forgotten that. Just here to remind you. Also, don't sleep on the fried bologna sandwich. It's amazing. More love for fried bologna, please!
Ideal Meal: Dinner
Price: $$$
Ideal Group Number: 2-4
Best Thing on the Menu: Double cheeseburger (bacon added, if you *really* need it)
Also Great: Bologna sandwich, chopped wedge salad, French fries with mornay sauce, fried chicken, roast chicken frites, prime rib sandwich, mac n' cheese
Drink Order: A martini or two, but maybe not three. Your call.
Note: The AC wine list is actually filled with some sneaky deals, with plenty of solid bottles under $70. After your first martini, a wine move is definitely in the cards.

XI'AN FAMOUS FOODS

Xia'an is what we talk about when we talk about local NYC chain restaurants. They have locations all over Manhattan, Brooklyn, and Queens, which serve some of the best hand-pulled noodles anywhere in the five boroughs. You'll find peppercorns and chiles all over this menu, so

expect healthy servings of that szechuan heat. And while the noodles are certainly where you should concentrate your efforts, don't sleep on the lamb burger, a nice lil' snack or split item.
Ideal Meal: Lunch
Price: $
Ideal Group Number: 1-4
Best Thing on the Menu: Cumin lamb noodles
Also Great: lamb burger, lamb dumplings, Mt. Qi pork noodles, cucumber salad
Drink Order: Soda soda soda
Note: Xi'an has 11 locations across NYC and also sells jars of its very good chile oil on its website.



(A mortadella pastry at Frenchette Bakery, and the fried rice at Fish Market)

FRENCHETTE

There are a million things I could talk about when I talk about Frenchette. The stellar desserts. The classic French dishes. The new school French dishes. The beautiful room. The exceptional staff. The top tier natural wine list. The spritzes. The fries. The eggs. I could go on and on and on. But for the sake of word count, I'll just say this: pound for pound, Frenchette is the all-around best restaurant in Tribeca. If you were to ask what my single recommendation for a nice dinner in Tribeca would be, it would be Frenchette.
Ideal Meal: Dinner
Price: $$$$
Ideal Group Number: 2-4
Best Thing on the Menu: Brouillade

Also Great: Tartare, steak au poivre, duck frites, moule escabeche, gnocchi parisienne, white asparagus, oysters, entrecote
Drink Order: A spritz to start, French wine by the bottle to follow
Note: Walking into Frenchette at the bar is doable early or late, but I'd definitely recommend a reservation for dinner in the dining room or outside. It's also a great stop for brunch/lunch on the weekends.

SCHILLING

This is admittedly a one-dimensional recommendation. And I am at peace with that, because the schnitzel and the chicken sandwich at Schilling are worth the recommendation alone. But if you need another reason, I'll just say that in a neighborhood filled with extravagant establishments, shitty sports bars, and chain lunch options, Schilling—a chill Austrian joint—is a true neighborhood restaurant: Easy to get a table, waited on by welcoming staff, serving approachable, consistently good food, in a location that's tucked away enough to where only those looking for it will find it.
Ideal Meal: Dinner
Price: $$$
Ideal Group Number: 2-4
Best Thing on the Menu: Pork wiener schnitzel
Also Great: Viennese chicken sandwich, Schilling burger, crispy asparagus,
Drink Order: Riesling or kolsch
Note: There's not much immediately surrounding Schilling, but it's definitely worth a three block walk over to the river before or after dinner.

SSAM BAR

Of all the Momofuku joints in all the towns in all the world, Ssam Bar has always been my favorite. I miss the old location in the The East Village, but the new spot on the Seaport is actually quite nice. You want to go for the namesake, the large format bo ssam order for the table. And by "the table" I mean a table of 8. This is the spot to come for a large celebration or group dinner or quadruple carnivore date. The pork shoulder is so damn flavorful and juicy and fatty and meaty and delicious. The ssam set prix fixe is also a great option too, if you come through with fewer people, and if the weather is nice, it's all best enjoyed on the patio, which is a great venue for an after work drink and snack too.
Ideal Meal: Breakfast
Price: $$$$
Ideal Group Number: 8+
Best Thing on the Menu: Bo ssam roasted pork shoulder
Also Great: Ssam set, roasted duck ssam
Drink Order: Bottles of light red wine
Note: Again! Important! The large format ssam setup has to be ordered in advance, via a form on the Ssam Bar site. It's annoying, but it is worth it. I promise.

BLACK SEED BAGELS

For being such a bagel town, there really aren't that many great bagel spots in lower Manhattan. But Black Seed is a chain that serves some of the best, and they serve Montreal style bagels, for the record. (Yeah, yeah, you like NY style better, whatever.) The bagels are great though, and the little outpost in Brookfield place is one of the few worthwhile reasons to venture into that massive building.
Ideal Meal: Breakfast
Price: $
Ideal Group Number: 1-4
Best Thing on the Menu: Whatever your bagel order is
Drink Order: Coffee
Note: Black Seed sells rolls of half dozen day old bagels that (IMO) are a pretty great thing to keep in the freezer. Their bagel chips are also great.

JOE'S PIZZA

Joe's isn't just in the West Village anymore. Over the past ten years they've been expanding all over the city. Yes, it's allegedly the platonic ideal of a New York slice. Yes, it's consistent. And yes, it exists in Fidi. I've gone on record saying that Joe's isn't worthy of the Best NYC Pizza title some people throw its way, but if you're looking for a no-fuss slice that isn't trying to do anything else than be itself, you're in the right place.
Ideal Meal: Lunch
Price: $
Ideal Group Number: 1
Best Thing on the Menu: Plain slice
Also Great: Whatever other slice you like
Drink Order: Coke
Note: Joe's also has locations in the West Village, Union Square, Williamsburg, and Times Square.




(The Cubano and the counter at Westside Coffee Shop 2)

FARIDA

Central Asian restaurants are much more plentiful out in Brighton Beach and Sheepshead Bay, but if you walk down a little staircase into a textile and bead-heavy subterranean room, you can definitely scratch the itch in the Financial District. Farida serves a true mix of Central Asian dishes from Uzbekistan, Kazakhstan, Russia, and Georgia. The soups are excellent, like the Uzbek sherpa and Georgian kharcho. You'll find traditional dishes like Kazakh besh baramak and Uzbek plov. And all of the meats coming off the grill are flavorful and perfectly juicy. All in all, Farida is a neighborhood restaurant that serves food I wish I saw more of in Manhattan.
Ideal Meal: Dinner
Price: $$
Ideal Group Number: 2-4
Best Thing on the Menu: Authentic Uzbek Plov
Also Great: cheburek, shurpa, lagman, kharcho, mixed spreads, manti, chuchvara, farida skewer platter
Drink Order: Obolon Light
Note: Farida's original location is in Midtown/Hell's Kitchen.

ZUCKERS

Damn, Tribeca and Fidi have a lot of bagel spots. Zuckers is an NYC chain with a bunch of locations throughout Manhattan, and I will just throw down a blanket statement, I fuck with Zuckers. They're not reinventing the wheel, but they are doing all things bagel very well. There's

not much more to say than that, except that they're next door to Chambers St. Wines…if you;re feeling like a schmear and a bottle of Chablis.
Ideal Meal: Breakfast
Price: $
Ideal Group Number: 1-2
Best Thing on the Menu: Whatever your bagel order is
Also Great: I'll also say that their egg, Nova, and onion sandwich is pretty damn great
Drink Order: Coffee
Note: Zucker's has one location in Fidi and one in Tribeca, so pick your poison. There are even more spread across the city.

XI'AN FAMOUS FOODS

Xia'an is what we talk about when we talk about local NYC chain restaurants. They have locations all over Manhattan, Brooklyn, and Queens, which serve some of the best hand-pulled noodles anywhere in the five boroughs. You'll find peppercorns and chiles all over this menu, so expect healthy servings of that szechuan heat. And while the noodles are certainly where you should concentrate your efforts, don;t sleep on the lamb burger, a nice lil' snack or split item.
Ideal Meal: Lunch
Price: $
Ideal Group Number: 1-4
Best Thing on the Menu: Cumin lamb noodles
Also Great: lamb burger, lamb dumplings, Mt. Qi pork noodles, cucumber salad
Drink Order: Soda soda soda
Note: Xi'an has 11 locations across NYC and also sells jars of its very good chile oil on its website.

GEE WHIZ DINER

There are diners that feel old school and charming and lived in and maybe even a little shoddy, and then there are diners with interiors that feel…medical? Mundane? Without personality? I obviously prefer the former. But if the food is good, I'm absolutely fine with the latter. And while this isn't the most appealing way to start a diner recommendation, Gee Whiz is the latter. It's a diner serving excellent diner food in a nondescript not-so-old building. And that's fine! The sandwiches are excellent. The fries and onion rings are crispy. The shakes are fantastic. The pasta section of the menu is large and best left untouched. It's exactly what you need from a diner menu.
Ideal Meal: Lunch
Price: $$
Ideal Group Number: 1-4
Best Thing on the Menu: Whatever your diner order is
Also Great: Like I said, whatever your diner order is
Drink Order: Coffee, soda, or a milkshake

AUGUST GATHERINGS

The South side of Canal Street, West of Lafayette is a bit of a barren wasteland. There's not much worth your time. BUT. There is one shining light, between Lafayette and Cortlandt Alley, and that is August Gatherings, an exceptional contemporary Cantonese restaurant. You'll find a mix of traditional Cantonese dishes and spins on classics, all driven with super high level technique. Fresh sea perch with sour cabbage. Chicken stew with Japanese abalone. Wild octopus and bone marrow fusilli. Seafood noodles with uni sauce. Snow pea leaves with chanterelles. Minced tofu soup. The menu is large and worthy of thorough exploration. AG is a spot you have to hit multiple times to even scratch the surface, so going with a group will help in that regard.
Ideal Meal: Dinner
Price: $$$
Ideal Group Number: 2-6
Best Thing on the Menu: The Tale of Fish Dive (deboned and chopped barramundi, stuffed back into the fish skin with minced pork, dried scallop, dried shrimp, dried octopus, and shiitake mushrooms, served over minced tofu soup)
Also Great: beancurd skin in abalone sauce, fried fish cake, honey roasted Berkshire pork, roasted duck with plum sauce, red wine braised oxtail, stir fried pork jowl, house signature chicken, ham and clams, fried garlic chicken, scallion oil sea perch, Mandarin duck
Drink Order: Beers, you can (allegedly) BYO and pay a corkage fee, but I've never done it
Note: Take a look at the menu before going in. Some dishes, including the Tale of Fish Dive require reservation/notice at least 24 hours in advance. You don't want to show up and not get that stuffed barramundi you've been dreaming of.

ONE WHITE STREET

If you're looking for a tasting menu experience in Tribeca or Fidi, OWS is your spot. The restaurant is split into two stories. An a la carte menu is served for dinner on the first floor, while the 12 course tasting menu is served at the counter on the second floor of the restaurant. I personally love a spot that embraces the tasting menu but also serves a la carte. It's nice! It's considerate! But the most impressive thing about One White Street is their commitment to produce. All of the vegetables that they serve at the restaurant are grown at Rigor Hill Farm in upstate New York, which the restaurant owns and farms. They're not just saying, *oHhhHhh, OooooO, We'Re A faRm tO tABle EstAbLiShmENt, lOoK aT US*. They actually are. And it's as impressive as it is delectable.
Ideal Meal: Dinner
Price: $$$$
Ideal Group Number: 2
Best Thing on the Menu: Tasting menu
Also Great: Anything highlighting their farm's produce, the burger
Drink Order: The tasting menu wine pairing, or bottles of Jura Chardonnay or Austrian white
Note: One White Street also owns Rigor Hill Market, which is a cafe and produce shop next door. They're open during the day and serve excellent sandwiches, baked goods, and produce from their farm.




(Tartare and a bottle of Ploussard at Frenchette)

PEARL DINER

From an architectural standpoint, Square Diner is an immediate standout in the Financial District. It's one of the few short, single story buildings to still exist in a neighborhood filled with massive office buildings and residential high rises. The diner has been serving classics since the sixties, and it's a refreshing option for breakfast, slammed into the wasteland of Starbucks and fast casual chain spots. That's from a business perspective and a price perspective. You can still get a breakfast sandwich for short of three dollars at Pearl. If you're looking for a simple, classic breakfast in Fidi, Pearl Diner and Leo's Bagels are definitely your best bets.
Ideal Meal: Breakfast
Price: $
Ideal Group Number: 1-2
Best Thing on the Menu: Whatever your diner order is, although their waffles are particularly good. Stick with the basics.
Also Great: Again, whatever your diner order is
Drink Order: An egg cream
Note: Pearl doesn't keep all-night hours. They close at 9pm on weekdays, and 2:45 on weekends.

CHAMBERS

To be honest, I was never a huge fan of Racines, the restaurant that was shuttered, reimagined, and reopened as Chambers. Something alway felt a little too hoity toity about it, a little too self-serious. But Chambers, operated by a solid chunk of the original Racines team, doesn't. It's

a restaurant that you go to to drink excellent wine, whether you want to think and ponder and evaluate or just enjoy it. The list changes often, as does the food, but you'll always be able to find wine that will blow your mind or deliver that familiar feeling you've been searching for. The food is all bright and light and perfect for eating with a bottle or three of wine. It's not a large menu, and the dishes aren't overbearing, so feel free to go wild.
Price: $$$
Ideal Group Number: 2-4
Best Thing on the Menu: Hanger steak
Also Great: Squid, little gem salad, beets, chicken, pork loin
Drink Order: Lots and lots of wine, with some amaro or liqueur to close
Note: The restaurant is co-owned by part of the team at Chambers Street Wines, so if you're a fan of the shop, expect to be a fan of the wine list here. And vice versa.

CROWN SHY

70 Pine St. is a very very beautiful art deco building, and fittingly, Crown Shy, the massive restaurant on its first floor is a very very beautiful restaurant. The dining room is grand, and when all the tables situated in front the 16 foot high floor to ceiling windows are filled at dinner service, there is a legitimate old New York feeling that's seldom found in newer restaurants these days. The food is all dialed and flavor-packed without feeling complex. The ingredients, platings, and techniques are familiar but undeniably special. Short ribs with chile crisp. Grilled chicken with hot sauce. Gnocchi with morels and vin jaune. Stracciatella with asparagus and snow peas. And the bar program is excellent. It would be worth it to stop in on the early side just to grab a cocktail before dinner.
Price: $$$
Ideal Group Number: 2-4
Best Thing on the Menu: Short rib with fried rice and chile crisp
Also Great: Oysters, green goddess salad, stracciatella, asparagus with speck, grilled chicken, octopus, gnocchi
Drink Order: Cocktails, the bar is very very good
Note: Crown Shy also operates Overstopry, on the top floor of 70 Pine St.

TAKAHACHI

The East Village of Takahachi gets more love than the Tribeca location, but at the end of the day, you're signing up for basically the same exact thing. The house rolls are consistently good, the chef selection sashimi and sushi plates are affordable and delicious, and the rest of the menu of Japanese classics is going to take you exactly where you want to go. It;s also worth noting that Takahachi does lunch specials for those working in Tribeca and Fidi. Lunch hour is a good hour when Takahachi is involved. I say that with years of experience.
Ideal Meal: Lunch
Price: $$
Ideal Group Number: 2-4
Best Thing on the Menu: Sushi Deluxe combo
Also Great: Sashimi deluxe combo, chirashi, tekka don, all of the tempura, nabeyaki udon, house sushi rolls

Drink Order: Asahi or a junmai daiginjo
Note: Takahachi Bakery is also in Tribeca but located in a different building.

Bars!

NANCY WHISKEY PUB

Nancy Whiskey might be Manhattan's greatest dive bar. It's certainly Lower Manhattan's greatest. It's been around since the late sixties, and…it feels like it's been. It's a beer and a shot establishment, with a hand shuffleboard table, firefighter memorabilia, Irish decor, and barstools that will be filled earlier in the day than most bars in the neighborhood. If you're the type of person that likes your beer cold and your well drinks cheap, fast, and loose, this is your spot. If you're not that kind of person…well, I hope you're doing alright.
Price: $
Ideal Group Number: 2-8
Drink Specialty: Cold beers.
Food: Menu of bar food classics
Note: Use common sense when ordering food at NW. I'll just say, I've never ordered a pizza there, and I never will. French fries and mozzarella sticks? Yes, of course.

FISH MARKET

The more time you spend in Fish Market, the more time you spend asking yourself *what the fuck is going on?* It's equal parts bar and restaurant, and it's 100% insane. The South Street facade looks like the business has been closed for a decade. There is no handle or knob on the front door. The interior can only be described as frat house chic. If the owner is in, he will be wandering around drunk, pouring free shots from a handle of Jameson for you, whether you ask for one or not. There will be someone yelling something at a sports game on TV. The bathrooms barely qualify as such. And most folks there will be eating Chinese and Malaysian food from the small kitchen in the back, which is, by the way, truly excellent. I categorized Fish Market as a bar, because that's what it feels like, but the food is more of a reason to go than the drinks. Fish Market low-key serves one of the best fried rice in the city, packed with Chinese sausage and topped with a ton of crispy puffed rice. In short, it's a wild wonderful place.
Price: $
Ideal Group Number: 2-8
Drink Specialty: Beers and well drinks
Food: Full menu, concentrate on the Chinese and Malaysian dishes
Note: Fish Market is open in the afternoon on weekends but opens at 6pm on weekdays.

O'HARA'S RESTAURANT AND PUB

O'Hara's is the most immediate bar in proximity to the World Trade Center, and it's certainly a firefighter and EMT bar. The walls are covered in patches from first responder departments, and the bar itself has become a tribute to the first responders lost on 9/11. While it's not the type of spot to offer a riveting culinary experience, a plate of wings or chicken tenders gets the job done nicely. If you're at the 9/11 memorial, a pint at O'Hara's is definitely recommended.

Price: $
Ideal Group Number: 2-4
Drink Specialty: Pints
Food: Full menu of pub fare
Note: The owner Paul will show you his 9/11 scrapbook, if you're sitting at the bar. He has some really inspiring stories, if you're up for them.




(A crowded bar at The Dead Rabbit and the shuffleboard table at Nancy Whiskey)

WALKER'S

When it comes to food and drink recommendations, people want answers. They want reasons. They want specifics. They want justifications and passionate opinions and concrete declarations of worth and identity. I have none of these for my recommendation of Walker's. Walker's is just a good bar that's been around for a while. It's not a dive. No one would ever call the bartenders mixologists. The wines aren't great. And the beers aren't especially crafty. But nonetheless, it is a great bar. And for what it's worth, I think bars like Walker's—where you can sit and drink a beer and enjoy yourself—are just as important as bars that specialize in anything at all.
Price: $
Ideal Group Number: 1-10
Drink Specialty: Beers
Food: Full menu for lunch and dinner
Note: The roast chicken at Walker's is low-key good. Like I said, full food menu, with some hits and misses.

OVERSTORY

In the interest of full transparency, I usually do not care for fancy cocktail bars. But Overstory is something else altogether. Yes, the cocktails are complex, made with involved tinctures, syrups, distillates, fermentations, and ingredients like buckwheat soda, eucalyptus, clarified milk, palo santo, and nori. There are cocktails with not just sorrel *or* tarragon, but both sorrel *and* tarragon. The cocktails are serious, and they are very very good. But the most striking feature of the bar is the view. The bar is located on the 64th story of 70 Pine St. On a clear night, the views are unreal. It;s the type of place that makes you think, *fuck, NYC is the greatest city in the world, and here I am, sipping a vermouth and honey soda cocktail in it.*

Price: $$$$

Ideal Group Number: 2

Drink Specialty: Fancy cocktails

Food: Fancy bar snacks and small plates, all of which are great

Note: Overstory is in 70 Pine, the same building that houses Crown Shy and Black Fox.

FRAUNCES TAVERN

If you are into Revolutionary War colonial-era type shit, Fraunces Tavern is cool. If you're not, it's not. I am not, personally, the biggest fan of the *HEY WE ARE A TAVERN, LIKE AN OLD SCHOOL TAVERN, LIKE OLD OLD TAVERN* vibe. That being said, I do like to drink whiskey on occasion, and Fraunces Tavern has an excellent selection of rare whiskeys. I'm talking about limited releases and special finishes. Whiskeys aged in wild barrels. Whiskeys from small and large distilleries. Whiskeys you might not find anywhere else. So in that regard, Fraunces is very very cool, tavern or not. It's a big place, with multiple rooms, and you can find some killer craft beer there as well.

Price: $$

Ideal Group Number: 2-4

Drink Specialty: Whiskey

Food: Full menu of pub-ish type food

Note: Like I said, it's a big place with multiple rooms. Within the bar as a whole, there are smaller bars that specialize in certain things. Take a look around.

SPLIT EIGHTS

If you're looking for a dark moody bar that serves excellent cocktails and feels like a bit of a destination, without being toooooo far off from everything, Split Eights is your spot. The cocktails, some classic and some original, are all stirred and shaken expertly, and the small beer and wine list is always filled with quality options. You'll go for the Tuxedo No. 2 and stay for the Butterscotch Flip. And maybe the spicy gin and Campari cocktail. OK, maybe the sherry cobbler too. My unofficial sell is this: Split Eights is the perfect post-work date spot for folks that work in Fidi.

Price: $$

Ideal Group Number: 2-4

Drink Specialty: Cocktails

Food: A couple small snacks, nothing substantial

Note: Split Eights also functions as a coffee shop during the day, serving expertly pulled Parlor Coffee.

Coffee Shops!

INTERLUDE COFFEE AND TEA

Interlude is one of the best cafes anywhere in NYC. It also happens to be on a weirdo block in a weirdo part of Tribeca, so a lot of people just plain miss it. But quite literally everything they do, they do incredibly well. Espresso. Drip. Tea. Matcha. Specialty drinks. And most notably, iced flash brew, which I think is probably my favorite iced coffee in NYC. I think. Either way, it's a phenomenal cafe.

Coffee Beans: George Howell
Baked Goods: Yes, made in-house
Specialty: Everything
Space to Hang: Indoor and outdoor
Note: Interlude is only open on weekdays, so plan accordingly.

BLACK FOX COFFEE CO.

If you are the coffee drinker that truly nerds out about roasters and bean origins, there isn't a better place to get a coffee in New York City. Black Fox is the city's best multi-roaster (meaning they serve coffee from more than one coffee roasting company) cafe without a doubt. They have two locations in Fidi, each with a constant stream of people flowing through. I like to drink coffee at Black Fox, but I also go to get bags of coffee beans from roasters I can't find elsewhere, to brew at home or to give as gifts.

Coffee Beans: Multiple roasters
Baked Goods: Yes, full food menu
Specialty: Drip
Space to Hang: Indoor
Note: Black Fox also has three midtown locations, in addition to their two Fidi locations.

VOYAGER ESPRESSO

Voyager is one of the more unique cafe spaces in NYC. You have to enter the entrance for the 2/3 train at the Fulton St. station on John St, walk down some stairs, and turn a corner, before you see the futuristic looking underground cafe. The espresso is excellent, and it's a cool way to prove to friends that you are, in fact, a very knowledgeable, very cool New Yorker. (Even if the jury's still out.)

Coffee Beans: Roasted in-house
Baked Goods: Yes, savory and sweet toasts, baked goods
Specialty: Espresso
Space to Hang: Indoor
Note: Voyager is closed on weekends, so plan accordingly.




(A cortado from Interlude and the counter at Black Fox)

SPLIT EIGHTS

Yup! Same Split Eights as you saw up in the bar section. During the morning, the cocktail bar functions as a coffee shop. It's kind of the anti-Australian cafe, dark and moody and a nice spot to sip espresso and brood…if you need to. It's a good place to happily drink a coffee too. They also serve Irish coffee and espresso martinis while the coffee shop is open. Do with that information what you will.

Coffee Beans: Parlor Coffee
Baked Goods: Yes, and frequent collaborations with restaurants and food brands
Specialty: Espresso
Space to Hang: Indoor
Note: Split Eights closes from 3pm-4:30pm to transition to the cocktail bar.

KAFFE LANDSKLAP

Landskap is a reliable cafe for Tribeca, especially since they have two locations in the neighborhood. I don't find myself going out of my way to hit Landsklap, but if I'm in the immediate neighborhood, I'm always happy it's there. If you're into simple, healthy salads that I can only think to describe as "Meal-preppy" you'll be into the lunch situation too.

Coffee Beans: Roasted in-house
Baked Goods: Yes, full food menu

Specialty: Espresso
Space to Hang: Indoor
Note: Landsklap has those two Tribeca locations and (randomly?) two locations in Denver, CO. IDK what's up with that, but if you're going to Denver, there ya' go.

HAWA
OK, no coffee here. Hawa is a chain of smoothie and juice spots that have a bunch of locations across NYC. There are lots and lots of them. The menu is large. The prices are cheap. They'll do just about anything involving fruits and vegetables and a blender.
Baked Goods: No
Specialty: Smoothies and juices
Space to Hang: No
Note: Hawa does a large menu of boba too.

Bakeries and Dessert!

GRANDAISY BAKERY
It's pretty tough for me to walk by Grandaisy and not stop for a piece of flatbread. They call them Roman-style pizza, but it feels like something a little more singular than that. The dough is super thin and crispy, and there's no cheese to be found on any of the breads. They serve pastry, but in my eyes, Grandaisy is all about the flatbreads and the Italian-style loaves. There are certain businesses that feel like they hold neighborhoods together, and I think Grandaisy, open for about two decades, feels that way in Tribeca. A classic, for sure.
Price: $
Best Thing on the Menu: Potato and rosemary flatbread
Also Great: Zucchini flatbread, squash flatbread, challah, pane Pugliese, olive loaf
Room to hang: Inside and outside
Note: Take your flatbread and eat in Tribeca Park across the street. Also, Granddaisy's challah is quite good and only available on Fridays.

FRENCHETTE BAKERY
If we're talking pastry in Tribeca and Fidi, Frenchette Bakery is the best option by far. Just about everything (bread or pastry or pizza) at Frenchette Bakery is stellar, but the savory pastries are where it's at. The egg pastry—available with either mortadella or market greens draped over pastry dough and topped with runny gooey egg—is a contender for best pastry in the city. FB also has a full pizza setup and an excellent coffee operation, and yes, they're owned by Frenchette, if there was any doubt.
Price: $$
Best Thing on the Menu: Mortadella and egg pastry
Also Great: Jambon buerre, egg and greens pastry, pan au chocolat, ham and cheese croissant, rhubarb feuillete, citrus cream croustillant, baguette, seeded loaf, tuna sandwich
Room to hang: Inside

Note: FB is in the old Arcade Bakery space, inside the lobby of an office building on Church St. It's a strange, weird, awesome space with VERY unique custom-built seating.

RIGOR HILL MARKET

You'll see Rigor Hill Market on this guide a couple times. It's a cafe, bakery, and produce market, owned by the team from One White Street (in the guide above). It;s a relatively new shop, but it's already dug roots into the neighborhood with a very good selection of cookies, focaccias, and sandwiches. You can also grab some salads, granola, and daily specials, but I'd start with the turkey sandwich and a chocolate chip cookie, which are both menu mainstays.
Price: $$
Best Thing on the Menu: Turkey sandwich
Also Great: buckwheat chocolate chip cookie, gingersnap cookie, breakfast sandwich, veggie sandwich
Room to hang: No
Note: RHM is also an excellent place to buy produce and has a full coffee program.




(Zucchini and potato flatbread slices at Grandaisy Bakery and a ginger cookie from Rigor Hill Market)

TAKAHACHI BAKERY

Yes, it is *that* Takahachi. The one from earlier in this guide and the one that has made its home in the east Village for many years. But this Takahachi focuses on Japanese pastries, cakes, sandwiches, and baked goods of all sorts. It's easy to focus on the sweets (anything involving matcha is definitely one of the bakery's specialties and worth your time), but don't lose sight of

the bread. The milk bread loaves are an at-home sandwich crafter's dream. Don't stop at one item though. The world is your souffle cheesecake.
Price: $
Best Thing on the Menu: Milk Bread loaf
Also Great: Matcha crepe, souffle cheesecake, hot dog bun, creme puff, matcha souffle, strawberry cake, breakfast sando, fried shrimp sando
Room to hang: Inside
Note: Takahachi Tribeca and Takahachi Bakery are at separate locations!

MISTER DIPS
You can get burgers and fries and fried chicken sandwiches at Mister Dips. And they;re all good. But really, in my eyes, MD is an ice cream shop. And more importantly, an ice cream shop that serves excellent soft serve. Start with one of the fancy signature dipped cones, but backtrack to try the flavors on their own. When you've covered that ground, get into the shakes, and if you're moving into advanced territory (and can really handle yourself) pull the trigger on a soda float. Thatl's pure nostalgia.
Price: $
Best Thing on the Menu: Berry Gibbs (strawberry, nilla wafer, and sweet cream dipped cone)
Also Great: plain soft serve flavors, soda float, choco-puddin pop shake, frozen lemonade
Room to hang: Outside
Note: Mister Dips also has a location in Williamsburg.

Grocery and Liquor!

CHAMBERS STREET WINES
This is best small wine shop in NYC for the natural wine lover who likes to avoid the word "funky." Chambers Street Wines has been around for a minute, and their shelves house a fantastic selection of wines that are made naturally but appeal to more traditionalist wine drinkers. They also have an amazing cellar and selection of vintage bottles that are priced very reasonably. If you're in the market for four decade old Italian reds that won't break the bank (relatively) or a liter of cold budget Gruner, CSW has got the goods. Their staff is also some of the most helpful in NYC.

VERVE WINE
Verve is not just an NYC wine business. They have shops in San Francisco and Chicago, as well as a very good e-commerce operation. (Meaning, you can buy their wines anywhere, folks!) But they do have a physical retail location in Tribeca, which houses a very deep collection of wines. Special occasion bottles. Budget picks. Very natural rarities from cult producers. Old standbys from canonical domaines. It's all there. And even better, the staff almost always has something open for you to taste and talk about.

TRIBECA WINE MERCHANTS

I think of three things when I think of Tribeca Wine Merchants: Burgundy, special occasions, and wine cellars. The shelves at TWM are filled with big name bottles perfect for big celebrations or to invest some time into and age in your cellar. (You know, if you have one. I don't.) They also have one of the best selections of serious Burgundy in the city, which in itself indicates the validity of the first two things I said.

RIGOR HILL MARKET

Yes! The same Rigor Hill Market that does baked goods and coffee. They also sell beautiful organic produce from their farm upstate. Chicories. Radishes. Potatoes. Garlic. Carrots. Lettuces. Peas. Greens. It's great all year round, but as summer ramps up, the produce really starts flowing, spilling out onto the sidewalk in front of the shop. It's also worth noting explicitly that since there's a food operation, you can snack and grab produce simultaneously. Two birds!





(produce at Rigor Hill Market and a solid wine haul from Chambers Street Wines)

EATALY

The thing about Eataly is that even though it may be a tourist trap nightmare at times, it's still the best grocery store in NYC. Period. And I'll take it one step further and say it's also the best picnic supply store in NYC. Meats (sliced and packaged and priced so nicely). Spreads. Focaccias. Cheeses. Crackers. Beautiful produce. Sweets. Gelatos. Roast chickens. Sandwiches. Beers. Everything! You! Want! And obviously all of the (fresh and dried) pasta you could ever need. I feel like New Yorkers forget about Eataly sometimes. That's a mistake. Get it back in the rotation.

PASANELLA AND SONS VINTNERS

Good wine is beyond scarce in/around the South Street Seaport. You're better off searching for frozen cocktails and cold domestic lagers (with which there is absolutely nothing wrong, trust me). BUT! Thankfully there is a solid wine shop in the area, and that is Pasanella and Sons. They carry plenty of new school takes on classic styles from classic regions. Some natural stuff. Some conventional stuff. And a very very good selection of brandy, eau de vie, aperitivo, amaro, and liquors of all sorts. It's a reliable neighborhood one-stop for wine and cocktail ingredients.

Shops!

180 THE STORE

180 is many things, but right off the bat, it's one of the most beautiful retail spaces anywhere in NYC, big and airy and beautifully decorated. The shop carries both mens and womens clothing, from high quality brands found in retailers few and far between. Think Ikiji, Bode, Comme des Garcons, Album di Famiglia, Guidi, Aodress, Salvatore Piccolo, and an expansive roster of Italian, Japanese, and American labels. What makes it even more beautiful (and complete) is the rotating list of brands and artists that show their home goods, ceramics, and beauty lines in the shop. You can tell when a shop thinks, "Oh shit, we should have some home goods. Find some home goods!" and grabs whatever's trendy and accessible. That's not the case with 180. The wares are just as personal, considered, cohesive, and inspiring as the clothing…and for that matter, the shop as a whole.

THE ARMOURY

If you know tailored menswear, you know The Armoury. There isn't a better shop for suiting and high-end classic menswear in NYC. I'm not talking about designer fashion. I'm talking small international labels that are making beautiful clothing by hand, in the highest quality way. Leather jackets. Suits. Shoes. Outerwear. An expansive selection of ties. Belts. Shirts. Everything. And what makes The Armoury even cooler is that they are often host to trunk shows for small international brands you won't find in the states. Think handmade Japanese eyewear or the finest Italian trousers money can buy. If you're the type that wants to invest in lifetime pieces of clothing, The Armoury is your spot.

BALLOON SALOON

If you don't fuck with Balloon Saloon, we cannot be friends. As advertised, Balloon Saloon is a place to buy balloons. You want a balloon Corgi? They've got it. You want balloons that spell out your balloon Corgi's name? They've got them. You want a balloon hot dog so your balloon Corgi can have a snack? They've got that. You want a balloon shaped like an iPhone so your balloon Corgi can call all its other balloon dog friends? I don't know if they have that, but it's worth asking. They've got a lot of fun stuff, and wherever your balloon needs may be, they've most likely got them covered. Balloon Saloon is fun! Don't you remember fun?!?!?!

PHILLIP WILLIAMS POSTERS

You could spend three days in Phillip Williams and be back on the morning of day four for more. The poster collection is MASSIVE and filled with exceptional (and exceptionally rare) prints. Original historic music, art, food, beverage, travel, advertising, and fashion posters line every conceivable inch of the space, and there are plenty more to flip and dig through out of sight. 1960s Campari posters. 1970s Italian James Bond posters. 1980s Swiss Bally advertisements. 1990s CBGB posters. If you're in the market for something for your walls, this is one of the best spots in NYC to find it.




(Clothes and ceramics at 180 The Store)

LA GARCONNE

If you've heard me talk about NYC fashion retail, you've probably heard me lament about the death of the multi-brand boutique. They really do not make them like they used to. Or even make them at all, for that matter. But (like 180) La Garconne is an exception. It's a fantastic men's and women's boutique that stocks high profile brands like Dries Van Noten, Junya Watanabe, Lemaire, Auralee, Loretta Caponi, Ileana Makri, and The Row. The buyers tend to buy the brands a bit differently than most shops, so even if you're familiar with stuff from brands like CDG or Issey Miyake, you might find some unfamiliar pieces at La Garconne.

CHURCH STREET SURPLUS

I have always thought of NYC surplus stores as kind of weak, compared to the ones you find in smaller American towns and cities. Maybe because they get picked through or don;t get as much stuff or some other reason I'm just not really aware of. But Church Street Surplus is the

exception. This is an absolutely legendary shop, filled with not just army surplus goods but plenty of other vintage clothing and accessories. It gets left off of NYC vintage lists pretty frequently, but I really do think it's one of the most tried and true spots for a deal. I've found some legendary outerwear there over the past decade.

FORM ATELIER

Somewhere between a Japanese mountain house, a Lake Como villa, a NYC penthouse, and a Danish cabin lies FORM Atelier. It's a fantastic showroom for vintage furniture made with (mostly) organic materials, beautiful wood grains, delicately pleated paper, woven leather, polished marble, and brushed metals. You'll find early Noguchi lamps and pendants, Charlotte Perriand dining sets, Pierre Jeanneret chairs, Donald Judd objects, and George Nakashima side tables arranged beautifully throughout the room, inspiring thoughts of unlimited square footage and gut renos. It's one of the more beautiful furniture showrooms in Manhattan and located on an art gallery packed strip of White Street, a few doors down from The Journal Gallery. Always a lovely stop, whether you're in the market or not.

CLUB VINTAGE

Once you get past the Lower East Side, there aren't many high-end vintage spots left in Manhattan. The one outlier is Club Vintage, a smaller showroom run by Anna Z Gray, located in the Seaport on Front Street. Club Vintage is always home to women's vintage selects from the more coveted American, Japanese, and European brands, as well as pieces from labels you (and most other people) won't recognize. But the additional draw at CV is the steady rotation of closet sales, and one-day or weekend-long pop-ups that happen at the shop. You'll find deep collections from different vintage obsessives pop-up at the shop regularly. Plus, Anna does a great job of showing you what's new at the shop on IG.

KORIN

The only proper way to sell Korin is to say that it's the best knife shop in NYC. It isn't even close. If you're looking to pick up a classic 8" chef's knife or a new paring knife or a fish knife or a cleaver, or a bread knife, Korin has you covered. And they're also among the best in NYC at sharpening knives (seriously all knives, even the trickiest and the most fragile and the worst cared for). If you know you need a knife, this is where you want to be, hopefully looking at something beautiful and Japanese and wooden handled.

FOUNTAIN PEN HOSPITAL

The streets of NYC are not abuzz with talk of expensive pens. Pens are not hot right now. Nor do I think they will be any time soon. BUT on the off chance that you like to write with a pen, and you like to write with a NICE pen, I'd like to plug Fountain Pen Hospital. They stock an amazing selection of absolutely beautiful writing instruments, from rare vintage fountain pens to the newest to the most classic, and everything in between. They also do repairs on just about any pen and sell and source refills that might be tough to find. If you;re into (or want to get into) pens for whatever reason…there is a place for you. Fret not.




(A box of the good stuff at Roxy Cinema and some furniture grails at Form Atelier)

JOSEPH CARINI CARPETS

You kind of know what you're signing up for when a carpet store is called a carpet showroom. And I can assure you the Joseph Carini space is a showroom, filled with astonishing contemporary carpets. JC uses beautiful Shetland wool, dyed with custom developed dyes made from Himalayan botanicals. It's all very serious, very luxurious stuff. The carpets are certainly pricy, and some designs hit harder than others. But when you see one that really speaks to you, you'll forget whether you're looking at a rug or a piece of art. And BTW, they're closed on weekends.

CENTURY 21

For many years, Century21 was. And then for some years, Century 21 was not. And now, once again, Century21 is. It's the name of names in NYC discount fashion, a department store made entirely of marked down designer pieces. Sometimes it's filled with shit. Sometimes it's filled with pieces at prices you'll never find anywhere else. You just have to put up a little prayer, eat a hot dog, and sacrifice a pigeon before you walk in the doors. Just kidding. The prayer won't please the NYC retail gods. But the hot dog might.

EGG COLLECTIVE

Egg Collective is a Tribeca design studio that makes really beautiful tables, sofas, chairs, lighting fixtures, shelves, credenzas, and just about anything else you'd want to put in your home. They use a lot of chrome and brushed metals, but I find their pieces made from mostly wood to be the most beautiful and effective. That's just me though. It is worth noting that these

pieces aren't made in large West Elm quantities, so expect the price tags to start in the *hefty* range and go north from there. If you think I'm being dramatic, congrats on your success.

LAMBERT & FILS

The lighting fixtures at Lambert & Fils follow the same pricing structure as you just read above. They are beautiful and expensive and more so artworks than, well, lights. The L&F showroom is bright and beautifully furnished, and to be honest, I could just stand around in there all day living out my NYC apartment fantasies. But if you do happen to be in the market for a new lamp or lighting fixture that leans VERY contemporary in design and is something truly special, there aren't many places better to look in NYC.

THOM BROWNE

I have never really understood Thom Browne. I think it's just not for me. I don't like gray. I'm tall. I don't carry handbags shaped like animals. BUT, I do recognize that it's a very iconic NYC label, and I am a massive fan of an NYC flagship store, especially when it's in a neighborhood other than Soho. SO the Thom Brown store is in Tribeca, right around the corner from The Armoury and 180 The Store and across the street from Lambert & Fils, so if you're stopping in any of those shops, ya know, why the hell not make another stop?





(The Kapp brothers at Kapp Kapp and an installation at Grimm Galleryv)

THE MYSTERIOUS BOOK SHOP

Specialty books stores fucking rule. I don't even care if they specialize in something I'm not interested in. They are the most coveted of retail destinations, because of who they attract: Nerds. Fanatics. Obsessives. Passionate, interested people. And that is a symptom of a worthwhile shop. The Mysterious Book Shop specializes in mystery novels, and yes, if you;re into that sort of thing, they'll have whatever title you;re looking for.

ISSEY MIYAKE

If you're a fashion person, you've most likely been to the Issey Pleats Please store in Soho. Even if you aren't, maybe you have. It's small. Very very small. The Issey Miyake store in Tribeca is quite the opposite. High ceilings. Big installations. Plenty of room to run around and do whatever it is that you do while trying on your Issey Miyake garments. If you're not familiar with Issey Miyake…look him up! You've got some reading to do! Also, it's right down the street from Interlude, so grab a coffee before or after.

PATRON OF THE NEW

POTN leans a bit streetwear-ish with the men's and women's brands and items it stocks. Not necessarily full streetwear, but more so like when a luxury fashion house is like *maybe…we…try…streetwear…a bit*? You'll find some more versatile pieces from Loewe and Marni mixed in with louder stuff from Better With Age and Who Decides War. If you're the type of person who likes to dress LOOK-AT-ME-loud, POTN is going to pique your interest for sure.

ROXY CINEMA

A movie theater isn't technically a store. I know that. But you do give the theater money, and you get a movie in return. So…maybe. Who's to say? BUT I will say that the programming at Roxy Cinema (the movie theater in the basement of the Roxy Hotel) is top notch. You can see NYC classics, art house flicks, new releases, and smaller film festivals in the single, very old school theater. Grab a beer and some popcorn and soak up some culture, you philistine!

Art Galleries!

For the sake of upkeep, I'm not going to list out shows and descriptions of every art gallery here, but I promise you, there is a very high chance that any of these galleries will be showing excellent artworks at literally any time. They're linked! Go forth!

Kapp Kapp
The Journal Gallery / Tennis Elbow
Grimm Gallery
Galerie56
Artists Space
Mother Gallery
Charles Moffett
Cristina Grajales Gallery
R & Company

Bortolami
Gaa Gallery
Patrick Parrish Gallery
PPOW Gallery
Andrew Kreps Gallery

That was

Everything Good

in Tribeca and Fidi

I'm sure I missed things.

This list will be updated when I think it needs to be. And Everything Good will be returning shortly with a guide to another NYC neighborhood.

Again, this issue was pay what you want. If you're a fan of Everything Good and want to support, you can get me at my Venmo here: Venmo

And if you want the link to the Google Map, that exists right here,

Thanks again for checking this out.

Hope you have a great one.

Cheers!

— Alex Delany