

ZAGAT

The Hottest New Brunches in 15 American Cities

By Emily Siegel | April 25, 2016



Brunch, the one meal a week that rewards weekend laziness. Roll out of bed at 1PM and rest assured you can still get fancy eggs at just about any spot in town. Just in time for the spring, here are the hottest new brunches in 15 American cities.



Atlanta: [Staplehouse](#)

Chef Ryan Smith's new American cuisine has received numerous accolades over the years, and his new restaurant, which opened only last fall, is already in the running for a James Beard award. Brunch also launched earlier this month, making for an easy in at a restaurant that launched (and then abandoned) an intimidating multi-course, prix fixe format.

Must order: As with its dinnertime menu, Staplehouse's brunch offerings change seasonally, monthly, weekly, daily... it all depends on available ingredients. That said, a foie gras torchon was recently served with crunchy pistachios, citrus segments and whipped maple syrup.

541 Edgewood Ave SE; 404-524-5005



Austin: VOX Table

The breezy interior of this Lamar Union restaurant buzzes each Sunday as diners fill the main room for chef Joe Anguiano's modern twists on classics. Expect olive oil pancakes with fig walnut butter and a next-level "bacon and egg" plate (grilled pork belly, fried duck egg, romesco, broccolini and almond dust). Plus, bar manager JR Mocanu's creative cocktail menu might just have you lingering a little longer than planned.

Must order: Be sure to begin with an order of potato churros with a side of VOX sauce before having a main, like this salsa verde pork hash, made with pork shoulder, sweet potato, grilled corn, baby zucchini, roasted tomatillos and a fried egg.

1100 S. Lamar Blvd #2140; 512-375-4869



Boston: Committee

It only launched a few weeks ago, but this Greek restaurant's weekend brunch is already importing some of the same well-coiffed crowds that keep it a thumping, buzzing dinner spot during the week. Coming from some of the same team behind Theater District nightclub Bijou, Committee offers quite a scene: Brunch has some guest DJs, a super-creative bar tended by Peter Szigeti and shareable Hellenic eats

Must order: The Shakshouka, a shareable hot skillet of six eggs baked with fresh tomato sauce, peppers, onions and feta, is served with warm pita; the signature champagne trays, a bottle of bubbles with a rotating selection of freshly squeezed juices, fresh fruits and berries.

50 Northern Ave.; 617-737-5051



Chicago: **Fat Rice**

Most brunch-goers probably associate the weekend meal with French toast and frittatas, but Fat Rice rethinks the norm with its smart and wholly unique mix of Macanese cuisine. Renowned for its dinner menu, the Logan Square hot spot draws lines for its brunch fare as well, and rightfully so considering how special the food really is. Diligent work poured into it by the chefs toiling for authenticity.

Must order: Start with some curry vegetable samosas laced with tamarind mustard seed chutney. Then get minchi hash, a bracing mix of stir-fried pork and beef, sunny egg, greens and coconut rice. Finish with the Portuguese egg tarts for something on the sweeter side.

2957 W. Diversey Ave.; 773-661-9170



Dallas: [Top Knot](#)

Upstairs from Uchi is this new concept from Austin's chef Tyson Cole with daily inspiration coming from chef Angela Hernandez. Like its dinner counterpart, the brunch menu works playfully with Asian ingredients and flavor profiles with miso butter, shishito peppers and kimchi caramel working their way into classic dishes. The covered patio is a splendid spot for mid-day dining year-round.

Must order: Despite the abundance of Asian-influenced dishes, one of the biggest hits is the breakfast bun. With layers of Canadian bacon, folded scrambled egg and melting pimento cheese, it's about as all-American (and flavorful) as it gets. Homemade hot sauce gives it a nice kick while little gem greens cool things off. The hot fried chicken Benedict is another must.

[2817 Maple Ave.](#), 214-855-1354



Denver: Pop's Place

At the new, brunch-approved Pop's Place — a collaboration between Jim Pittenger (Biker Jim's Gourmet Dogs) and veteran chef Stephen Kleinman — weekend warriors gather for bloodies, mimosas and pancakes that are roughly the diameter of Frisbees and are topped with whipped butter and plenty of maple syrup. Also look for familiar standbys like French toast and the superb chicken-and-waffles with poached eggs and a lemon-kissed hollandaise sauce. The menu squawks that it's the "best ever chicken and waffles" — a declaration that's not cock and bull.

Must order: Chicken-and-waffles, vegan pancakes and the Scotch eggs Benedict

2020 Lawrence St., 720-949-1235



Houston: State of Grace

Weekend brunch was recently added to the roster of stellar menus at posh new State of Grace in River Oaks, so now it's perpetually packed every day of the week. Elaborate egg dishes like Gulf shrimp Benedict compete with house baked treats including puffy beignets, chocolate banana walnut muffins, warm sticky buns with cream cheese frosting, and the signature deep fried crawfish hushpuppies.

Must order: Gulf shrimp eggs Benedict; crawfish hushpuppies dusted in powdered sugar served with cane syrup butter; baby Dutch pancake served in a skillet.

3258 Westheimer Rd.; 832-942-5080



Los Angeles: Wolf

Marcel Vigneron's new Melrose spot is sleek but casual enough for a lingering weekday meal, made even better with cocktails created with artisanal spirits and in-house tinctures, sodas, organic juices and shrubs. Think: mezcal and beets, vodka and cumber — the kind of drinks that are as healthy as juice but better with booze.

Must order: Elevated classics like eggs Benedict; chai French toast; herb omelet with fried chicken skin; steak and eggs; chia porridge with fruit; chicken and waffles with maple cream; and one really good kale salad with almond vinaigrette.

7661 Melrose Ave.



Miami: Talde's Monthly Brunch Parties

Themed, monthly brunch parties, a hip crowd, a pulsating soundtrack and a delectable, always changing buffet make this funky South Beach hangout a killer destination for a raucous brunch. With past themes like Cuban-style “Miami Brunch Machine” and ‘90s R&B-inspired “Bel Biv DeBrunch”, the quirky midday events at celebrity chef Dale Talde’s namesake restaurant have already garnered a following among Miamians, who gather at the lounge way past their meal to enjoy the event’s house-party vibe and inventive cocktails.

Must order: The Very Excellent Bellini- a combination of Prosecco and fruit purée of 5-6 fresh tropical fruits, including raspberry, strawberry, pineapple, mango and peach.

4041 Collins Ave.; 786-605-4094



New York City: Perla Cafe

Gabe Stulman's beloved Italian-inspired Perla recently moved from Minetta Lane to the corner of 10th Street and Fourth Street into the space that formerly housed The Windsor. Reopening as "Perla Cafe," it's now situated right across the street from his other ventures, Bar Sardine and Fedora. The hotspot has been packed since reopening and also recently launched brunch with dishes from chef Jack Harris. Indulge in a shrimp salad with farros, beets and yogurt or an egg sandwich with basil pesto, oven dried tomatoes and cheddar. Check out the whole menu [here](#).

Must order: Scrambled egg toast, sourdough pancakes

234 W. 4th Street; 212-933-1824



Philadelphia: Fork's

Fork's newly introduced menu of plates designed for the table items brings out the best in Old City brunching. Their Fruits of the Sea platter makes for an ideal special occasion afternoon with Sweet Amalia oysters, beautiful prawns with spicy chow-chow, squid salad and smoked caviar with house-cultured cream cheese.

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306 Market St.; 215-625-9425



San Diego: *Breakfast Republic*

This recent addition to the San Diego restaurant landscape serves brunch and only brunch from the time it opens at 7 AM until it shuts down for the day at 3 PM. Mind-blowing brunch creations from French toast and pancakes to regional specialties like shrimp and grits and Vietnamese chicken wing bowls garner hour-long waits every day, including on the weekends.

Must order: Cinnamon roll pancakes; Smores French toast

2730 University Ave.; 619-642-0299



San Francisco: Mina Test Kitchen

Diane Mina is showcasing her creative bloody Marys at the new Sunday brunch pop-up housed in her husband's experimental Cow Hollow venue. Dreamy jam-filled donuts, a smoked fish platter with lettuce wraps and pastrami and egg-filled sandwiches on bagels flown in from New York fuel the festive crowd, with help from blues music and the half dozen bloody Mary variations.

Must order: Donuts; frittata; Dirty Diane Bloody Mary with mezcal

2120 Greenwich St.



Seattle: Lark

Chef John Sundstrom introduced brunch in March of 2016 to rave reviews. The menu balances sweet and savory offerings — from lemon cream cheese-stuffed French toast to pork belly with kimchi fried rice and scrambled eggs — and the bar boasts a rotating bloody Mary menu.

What to order: Start with the caramel pecan monkey bread and finish with the Dungeness crab eggs Benedict.

952 E. Seneca St.; 206-323-5275



Washington, DC: Convivial

Chef Cedric Maupillier's Shaw hot spot is proving every bit as successful at serving a crowd-pleasing brunch as his Adams Morgan original. You'll find such savories as shrimp and grits and a full English breakfast, as well as sweets like pancakes, cinnamon buns and biscuits with jam. Healthy options like a quinoa porridge and creative juice blends (like the one featuring beets, apples, tarragon and mint) also abound. Brunch is served Saturdays and Sundays from 10:30 AM–2:30 PM, with many of the tables reserved for walk-ins.

Must order: Full English breakfast; fried chicken and waffles; the seriously mind-blowing apple juice

801 O St. NW; 202-525-2870