

Time Out

New York

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THE

Food & Drink

NEW
THIS WEEK

Tack tack
tortilla



NEW
THIS WEEK



Sirloin with
smoked-
pepper salsa

Food & Drink

Streetbird Rotisserie

Between Red Rooster and Ginny's Supper Club, Marcus Samuelsson is the closest thing Harlem has to a full-blown gastro god. The James Beard Award-winning one-man brand continues his uptown reign with this no-reservations kitchenette, inspired by '80s and '90s hip-hop culture. "Diner culture is rooted in the culture of Harlem," says Samuelsson. "I created Streetbird to emulate that sense of community at diners, cookouts and block parties." In a graffiti-tagged dining room decked

out with a Notorious B.I.G. collage, Nike high-top sneakers, Run-D.M.C. portraits and a floor-to-ceiling installation of boom-box stereos, the celebutoque fires up the rotisserie for the restaurant's namesake bird, which is seasoned with a mixture of salt, sugar and Ethiopian *berbere* spices. The menu is chicken-heavy, unsurprisingly—*injera* piled high with shredded meat, and soups simmered with poultry bones—while also nodding to the Ethiopian-born, Swedish-raised

chef's fondness for culture-crossing: sautéed Sho' Nuff noodles twirled with cabbage and scallions, and a house-made fermented tack tack tortilla sauced with mole. At the bar, the drinks list is curtailed, offering one sip for each spirit: The rum-based Juicy Fruit spikes mango puree with pickle juice, while the Round 'a Way Bourbon comes splashed with black tea and tamarind. 2149 Frederick Douglass Blvd (Eighth Ave) at 116th St (212-206-2557, streetbirdnyc.com)

Industry Kitchen

South Street Seaport booms with outdoor movie screenings and open-air farmers' markets during warmer months, but its year-round appeal gets a boost with this 6,000-square-foot waterfront restaurant from Financial District empire builder Abraham Merchant (Watermark Bar, Clinton Hall). Boasting floor-to-ceiling windows overlooking the East River, the dining room features a 12-seat chef's counter across from the open kitchen and doors that open onto the esplanade, complemented by a patio lined with beer-hall tables and plush couches. Chef Marco Arnold's menu plays up the seafood locale (shrimp over grits, salmon in ginger vinaigrette), while also turning out wood-fired plates like a *sopressata*-pecorino pizza and a sirloin with smoked-pepper salsa. From the pewter-topped horseshoe bar, expect drafts (Harpoon IPA, Stella Artois) and seaside-inspired cocktails such as the Shoes Optional (cachaça, mescal, lime). 70 South St between Maiden Ln and Pine St (212-487-9600)