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BRUNCH BOX | Beauty & Essex

Beauty and the Bacon

After a Veuve-fueled weekend at downtown hot spot Beauty & Essex, you can now pop right back in for brunch. The menu at the stylized pawn shop-slash-restaurant sticks to the small-plates formula Chris Santos established at Stanton Social, but is "a little more sophisticated in its style," the chef said.

To fit the jewelry theme of Beauty's design, the menu is sectioned and titled accordingly. The "Jewels on Toast" offerings translate to eggs benedict (\$10) and whipped ricotta (\$10, with grilled pears, honey, basil and chile) versions for brunch. "Accessories" include crispy hominy with charred corn, lime and cilantro (\$8). A bowl of cinnamon apple and bacon

doughnuts mix sweet with savory (and deliciously fatty).

Brunch also pulls popular items from dinner at Beauty & Essex, including beer-battered lobster tacos (\$18, topped with red-cabbage slaw and jalapeno crema). Try the tomato tartare with quail egg and parmesan crostini (\$12).

Said Mr. Santos: "We wanted to create a beautiful room where a beautiful crowd comes in to eat aesthetically pleasing food—and I think we've done that."

—Kimberly Chou

Beauty & Essex is at 146 Essex St.; brunch is served from 11:30 a.m. to 3 p.m., Saturday and Sunday; 212-614-0146.



Top, fried chicken and biscuit bites with tabasco honey butter; above, short-rib huevos rancheros; below, the dining room.



Nick Brandreth for The Wall Street Journal (3)

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