

It's pancake month: flip for these!



You don't know flapjack until you've sampled these one-of-a-kind stacks.

In case you haven't updated your calendar of random and bizarre food holidays, here's your reminder that February is, in fact, Pancake Month. As it turns out, this isn't some lame PR stunt by Aunt Jemina, but rather it stems from a tradition that actually bears some cultural significance: In certain cultures, it's customary to eat pancakes on Shrove Tuesday (aka Fat Tuesday) as a way to use up rich foodstuffs like eggs, sugar and milk before fasting for the 40 days of Lent. Who knew!

Well, now you do. Here's something else you should: While everyone may consider [Clinton Street Baking Company](#)'s flapjacks to be the gold standard in the city, there are griddle cakes outside that five-hour brunch line that are just as worthy. And unlike your mom's, these varieties aren't limited to chocolate chip, blueberry and banana. So instead of heading to IHOP to get your pancake quick fix, check out one of these haute hot cakes around the city. —*Cristina Velocci*

Pictured: caramelized banana pancakes at The Stanton Social

Caramelized banana pancakes at The Stanton Social

Considering chef-owner Chris Santos is known for his quirky, creative menu items (French onion soup dumplings, anyone?), these caramelized banana pancakes seem pretty mundane. But wait, there's a twist: The addition of vanilla bean and vanilla extract to the batter lends a sweet softness to this short stack of five silver dollars.

The fragrant flavor is also the first thing you taste before it gives way to the fruity sweetness of sliced bananas that have been sugared and sautéed. It's a good thing the maple syrup is served on the side, since you likely won't need it. The heap of soft caramelized bananas, crunchy candied pecans and sprinkled powdered sugar on top render additional sugar near useless. (\$8)

Worth flipping for? Super sweet but also super flavorful, the only shortcoming of this short stack is that there simply isn't enough—the tapas-style menu meant for sharing means portions only leave you wanting more.

[The Stanton Social](#) (99 Stanton St., 212-995-0099)