

**Newfangled**



**Meat**

The Meat Hook's wrong with trashy bacon-cheeseburger sausage. Everything that's hipster hybrid food, and everything that's right.



**Tomato Relish**

Brooklyn Delhi's tomato achaar. So good you'll want to plopp it on everything, if not spoon it down straight from the jar.



**Pickles**

Brooklyn Brine's Hop Pickles. Dogfish Head 60-minute plus hop oil give these cukes their irresistibly funky



**Smoked Salmon**

Shelsky's house-cured Szechuan kung pao salmon. Picking up where pastrami-smoked salmon left off.



**Yogurt**

White Moustache yogurt with dates. The best new yogurt on the market is made by a former attorney and her luxuriously mustachioed Iranian-born father.



**Rye Bread**

Torst's rye loaf. Dark and dense and fully of in flaxseeds—it's rye the New Nordic way.

THE  
**NEW YORK LARDER**

Contemporary (this page) versus classic (opposite page).

WE'VE CATEGORIZED some of the city's iconic food staples, placing the oldies on one side and their au courant equivalents on the other. All of them, we'd wager, would pass muster with the most discriminating grandma as well as a Smorgasburg-crazed 20-something. R.R. & R.P.



**Pasta**

Sfoglini's everything-bagel fusilli. Jewish appetizing meets artisanal pasta-making.



**Drink**

Shiso for President + Morris Kitchen's shiso-jalapeno cocktail syrup. Savor the local terror: The veggies were grown on MoMA PSI's roof.



**Chocolate**

Beale's Maple & Nibs bar. Unroasted, organic single-origin Bolivian cacao sweetened with New Hampshire maple sugar—practically health food.



**Cheese**

Caputo Bros. Creamery cagliata. Remarkably flavorful DIY mozzarella from cultured curds, or cagliata.



**Condiment**

Jojo's Sriracha Ravenswood Petite Sirah chile sauce. Small-batch sauce infused with Sonoma wine—the thinking man's Sriracha.

SEE PAGE 39 FOR WHERE TO BUY.

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...ada. They were...  
...brooklynites...  
...cane-sugar...  
...since 1895.

Doherty