



RECENT REVIEWS

INSIDE New York 2006 Good Enough To Eat

Known for what is perhaps the best brunch in the city, this comfort food gem on the Upper West Side is packed to the brim on weekend mornings. At dinner the atmosphere is far more relaxed while the food remains just as delicious, with wonderful breads and meat dishes, as well as desserts to die for. The restaurant wins with its own signature style, and it's the perfect place for a girls'night out.

MICHELIN New York City 2006 Restaurants & Hotels

Good Enough To Eat Comfort food, home cooking: call it what you want, it still spells food like mom used to make. During the day, this cute little place is known for its bountiful breakfasts (they serve light lunches, too); at night it morphs into a cozy, full-service restaurant dishing up ample portions of perennial favorites—meatloaf, pumpkin pie, and turkey dinner with all the trimmings. Sweet-natured servers deliver your order in a scene out of a Norman Rockwell painting, complete with folk art, quilts and antiques; there's even a white-picket fence outside. The case of homemade cakes may remind you so much of home that, after a meal here, you'll be tempted to ask chef/owner Carrie Levin to adopt you.

Frommer's New York City 2006 "Best Bites for All Appetites"

Best for Breakfast: Good Enough To Eat They've been lining up on Amsterdam Avenue on weekend mornings for over 20 years to get a taste of chef/owner Carrie Levin's bountiful home-cooked breakfasts. But why wait in line? You're on vacation; go during the week.

Frommer's New York City 2006 Good Enough To Eat

AMERICAN HOME COOKING For 24 years the crowds have been lining up on weekends outside Good Enough To Eat to experience chef/owner Carrie Levin's incredible breakfasts; as a result, lunch and dinner have been somewhat overlooked. Too bad, because these meals can be just as great as the breakfasts. The restaurant's cow motif and farmhouse knickknacks imply hearty, home-cooked food, and that's what's done best here. Stick with the classics: meat loaf with gravy and mashed potatoes; traditional turkey dinner with cranberry relish, gravy, and cornbread stuffing; macaroni and cheese; griddled corn bread; Vermont spinach salad; and the BBQ sandwich, roasted chicken with barbecue sauce and homemade potato chips. And save room for the homemade desserts; though the selection is overwhelming, I can never resist the coconut cake. This is food you loved as a kid, one reason why the kids will love it as well. There are only 20 tables here, so expect a wait on weekends during the day or for dinner after six.