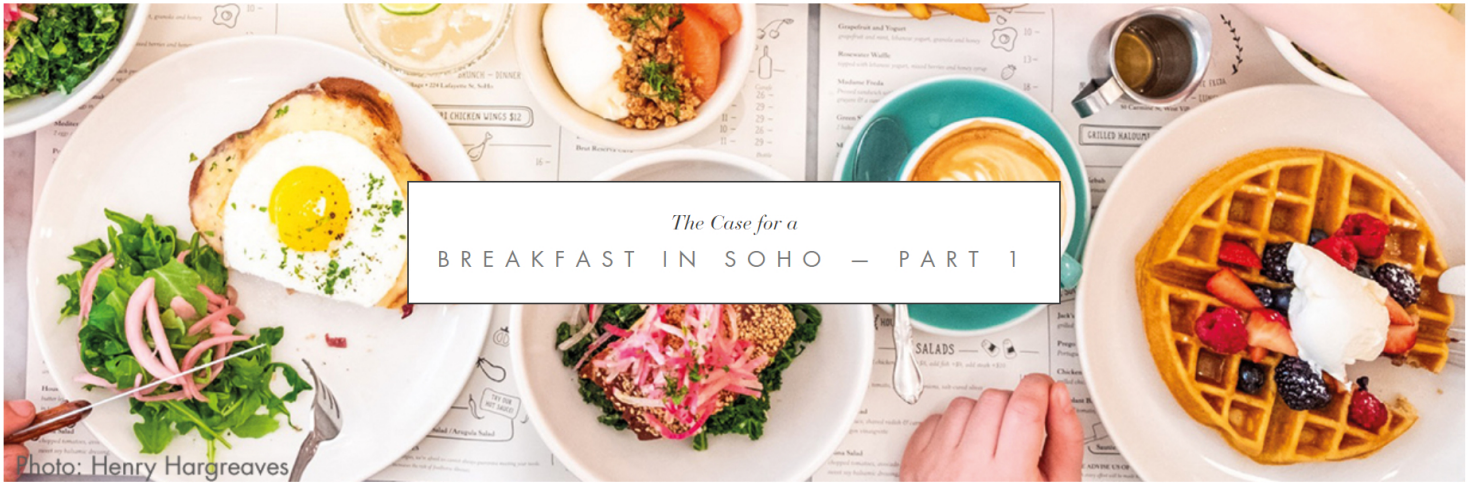


LEXINGTON

STORIES HEM & INTERIÖR DAM HERR ACCESSOARER GIFT GUIDES



The Case for a BREAKFAST IN SOHO — PART 1

Photo: Henry Hargreaves

If you're in New York City for a tightly scheduled 7-day trip, like say Fashion Week or a big family vacation, experiencing every corner of the city can be a challenge. Being strategic and well fed is key to exploring what is believed to be the home of 800 languages. Well, SoHo accepted the challenge.

This part of Manhattan is central enough to be close to fashion shows, theaters and the best shopping in town. It also serves up diverse, mouth-watering dishes that will transport you through time, boroughs seas and oceans. All without leaving the neighborhood. And since the city is now embracing breakfast beyond the bagel and lox what better way to start your day than with breakfast in SoHo.

Day 1 *An eggciting a.m. at The Egg Shop*



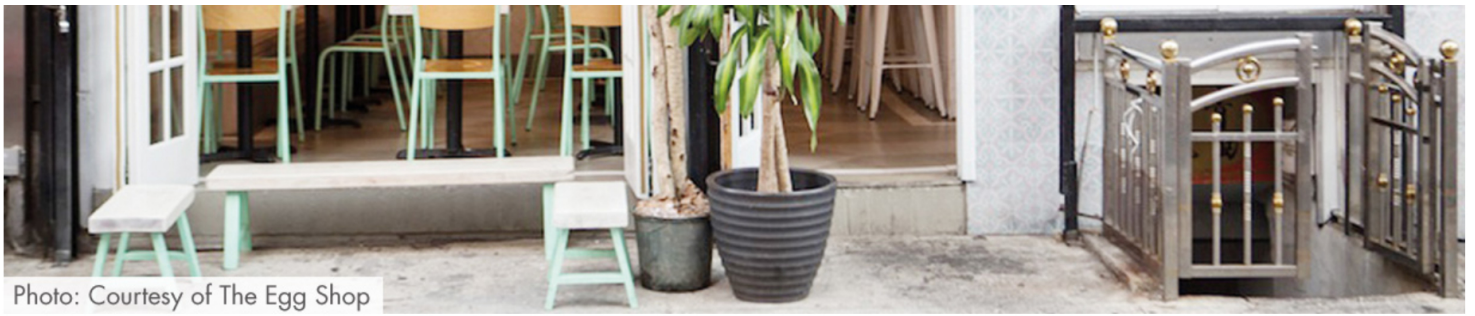


Photo: Courtesy of The Egg Shop

Where is The Egg Shop? Well, that's a question you'll be hearing from almost every other passerby on your sunny journey to and from the egg-centric restaurant. The hype will have you believing you're about to enter some fancy, maybe even gimmicky restaurant. C'mon an all-egg restaurant sounds gimmicky, but this one isn't. Take a step into the minimalistic, bright restaurant, and you'll breathe a sigh of relief. The art is in the creative simplicity of the dishes. Naturally, the brunch-fanatic Instagramers get what they want in one of the popular photo subjects in the restaurant, the Avo & Egg (avocado smash on bread topped with soft-boiled egg, watermelon radish, almonds and watermelon radish). The sweet-toothed patrons, however, will come back for the Chai French Toast (French toast with dark chocolate ganache, French berries and Fuji apple).



Photo: Katie Burton

The Egg Shop spices things up a bit with the home-made hot sauce that goes well with almost everything on their menu.

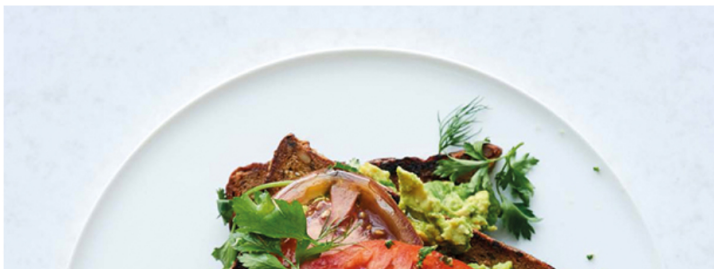




Photo: David Malosh

The Avo & Egg at The Egg Shop is as healthy as it is pretty.



Photo: Katie Burton

The Chai French Toast at The Egg Shop makes us fall in love with early mornings.

Day 2

A spicy start at Café Habana

Jump-start your day in the city where worlds collide with some spicy Cuban-Mexican eats at Café Habana. This neighborhood staple is usually packed with cool kids from the block and beyond. But pop over there between 9 and 11 a.m., and you'll get a delicious meal without the long queue on the side. You can enjoy their huevos rancheros (two sunny-side-up eggs lying on tortillas and drenched in salsa ranchera with black beans and home fries on the side), and huevos divorciados (similar to huevos rancheros but with salsa verde). The crowd magnet in this place, however, is the renowned Grilled Corn Mexican Style (a golden corn on the cob grilled and dressed in Cotija cheese and chili powder). If you're feeling a little frisky or want to cure your jetlag get one of the for-the-hangover drinks.

Day 3

Jack's Wife Freda — a melting pot





Photo: Henry Hargreaves

Stylish and colorful owner Maya Jankelowitz making sure her customers feel welcome and at home.

The third breakfast of your trip should be at this all-day bistro serving what New York magazine calls South African-Israeli-Jewish grandmother cuisine. The husband and wife co-owners, Dean and Maya Jankelowitz, offer dishes inspired by the city they love, NYC, and fuse it with their family histories. And it seems to be a winning fusion. New York City's fashion darlings like Leandra Medine of Man Repeller give it a thumbs up. While there, try out the lovely Rosewater Waffle topped with berries and Lebanese yogurt and the yummy Green Shakshuka (baked eggs in a green tomatillo shakshuka). The plat du jour, however, isn't the only thing that will inspire you. A glimpse at Maya's eye-catching outfit of the day will sure make you want to try out something new when you're back home.



Photo: Henry Hargreaves

If you're a fan of the Middle Eastern dish Shakshuka but need change, try the Green Shakshuka at Jack's Wife Freda. You won't regret it.



Photo: Henry Hargreaves

A rosey day awaits with this Rosewater Waffle topped with Lebanese yogurt from Jack's Wife Freda.



The Case for a
BREAKFAST IN SOHO — PART 2

READ

Photo: Courtesy of Roman and Williams

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