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THE 2007 PLATT LIST

From big-box behemoths
to cozy neighborhood haunts to burger joints,
our chief restaurant critic
selects the best meals for every taste.

By Adam Platt

BREAKFAST RAMBLE

From there, it's on to **Egg**, in Williamsburg, where the sleepy-looking neighborhood hipsters begin lining up at 7 A.M. to gobble great, crunchy buttermilk biscuits sunk in bowls of pork-sausage gravy (or vegetarian mushroom gravy if you wish), platters of "Eggs Rothko" (poached eggs, sealed into a chunk of brioche with melted cheddar), and the superior country ham biscuit, stuffed with melted Grafton Cheddar, slices of chewy salty Colonel Bill Newsom's ham from Princeton, Kentucky, and spoonfuls of homemade fig jam. For a bang-up English breakfast, my brunch-time choice is **202**, set amid the jumble of coatracks on the ground floor of the Chelsea Market. And if you wish to complement your plate of scrambled eggs and bangers, or Bubble and Squeak, with another dish or two, sprint around the corner to the new Chelsea outlet of Tom Colicchio's rapidly multiplying **Wichcraft** chain, and shell out \$4 for a little paper tub of stone-ground grits, bombed, on top, with smoked ham and melted Cheddar.