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29 Reasons to Make a Date With a New York Restaurant

After fits and starts, New York restaurateurs are ready to return to business as prepandemic usual, with a flurry of reboots, expansions and cuisine pivots.



The spicy fried chicken at Pecking House. Adam Friedlander for The New York Times



By **Florence Fabricant**

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New York restaurateurs offer a robust fall lineup despite reduced hours because of staff shortages caused by the pandemic. This is a season of restaurant reopenings. Down time during the pandemic permitted a number of favorites to renovate and some of the city's major destination areas to offer new dining options. For others, unsuccessful lease negotiations forced closings, but several soon found new locations close enough to keep their loyal customers. Well-loved places are reopening in new surroundings or adding nearby satellite locations, and some familiar chefs are rebooting and broadening their repertoires. The most tempting newcomers are those that till new ground: There are enough cookie-cutter lists of tuna tartare, Caesar salad, fried calamari, grilled branzino and fillet of beef.

PECKING HOUSE Eric Huang created Pecking House as takeout only from his family's Peking House restaurant in Queens, now closed. He's bringing his fiery fried chicken to Brooklyn, no secret password needed, along with a "sloppy po" ma po tofu sandwich and optional foie gras on the crispy chicken sandwich. There will be 45 seats. 244 Flatbush Avenue (St. Marks Avenue), Park Slope, Brooklyn, early September.