

GRUB STREET

CHEAP EATS 2016

The Best (New) Cheap Eats in New York

By Robin Raisfeld and Rob Patronite



The Taiwanese-American Big Chicken Bun at Win Son. Photo: Bobby Doherty/New York Magazine

If you thought New York held no new surprises in the realm of discount dining, this year's edition of the budget-gourmet guide will set you straight. We have seen a distinct upswing in national pride in the celebration of American regional cuisines, and have greeted the tasty arrivals of Detroit-style pizza, Hawaiian poke, Buffalo milkshakes, and Pennsylvania Dutch schnitz und gnepp. At the same time, we've reaped the rewards of globalization in the forms of Israeli hummus (via Philadelphia), New Brooklyn Taiwanese, and family-style Egyptian in Astoria. All unimpeachably delicious. Read on for the full list.

Dough-Driven Pizza

PN Wood Fired Pizza

2 W. 28th St., nr. Broadway; 646-964-4834

Most pizzerias allow you to choose your toppings; four-month-old PN would like you to pick the flour used in the dough from which your pizza is made. The flours range from organic stone-ground Italian whole wheat to high-gluten Canadian mingled with farro and rye, and, yes, it's no coincidence that the place is owned by a flour company. While this may seem like the promotional gimmick to end all promotional gimmicks, the pizzas are already **among the best in town**: remarkably tender-crust with well-articulated pockets of air that aficionados associate with long fermentation, and some first-rate charring around the cornice. And that's not all: There's good antipasti and great housemade pastas, including a tagliatelle alla trapanese, a specialty of the Sicilian chef's. Skip the lamb burger, though.