



## Gastropub fare and local craft beers in Brooklyn.



**The Federal Bar Restaurant Review:** This 20th-century carriage house-turned-[restaurant](#) was conceived by the crew that brought the Knitting Factory to Williamsburg. Locally designed and featuring salvage materials from in and around New York City, the brick and wood [dining](#) room with vintage accents has a Prohibition-era vibe. The menu presents modern and inventive takes on traditional English fare with eclectic gastropub twists. Begin on the lighter side and choose the [grilled](#) radicchio, Belgium endive, frisée, romaine, mint and fennel salad drizzled with anchovy dressing and topped with candied pecans and shaved Parmesan. The fresh and roasted nutty flavors make for a good precursor to some of the more meat-centered options. Try the appetizingly savory and tart fish ‘n’ chips with salt vinegar gastrique, aioli and coleslaw. Beef heart poutine with a demi-glace and curds is a tender and meaty take on the Canadian favorite. Large plates like the hearty roasted turkey leg served over a bed of collard greens and aromatic dirty rice are comforting and satisfying. A wine list with New York-based offerings by the can and barrel along with traditional varietals, and a beer selection dominated by specialty local brands make this restaurant a top pre- and post-show option.