

## DAILY NEWS

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### Summer dining in NYC: From Brooklyn to Seaport, prime eats for outdoor summer treats

It's hot. Really hot.

[Central Park](#) is packed, and the air-conditioned museums have lines around the block.

There's really nothing left to do — but eat.

And lucky for you, every weekend this summer [New York City](#) will be bustling with places to do just that – from the newly opened concessions at Pier 6 in [Brooklyn](#), to the [Fulton Street Market](#) at the [Seaport](#), to [Smorgasburg](#) in [Williamsburg](#).

Hope you're hungry.

#### FULTON STREET MARKET

Tucked away on Fulton St. behind the bustling [South Street Seaport](#), FSM is a local food lovers paradise. Featuring vendors like Grandaisy Bakery, Migliorelli Farm, and Sour Puss Pickles every Sunday, you may be surprised how long you can spend on this one-block stretch.

#### Grandaisy Bakery

Named after owner [Monica Von Thun Calderon](#)'s grandmother, Daisy, Grandaisy Bakery is a European-style bakeshop with a New York twist. Calderon, who is formerly of Sullivan Street Bakery, strongly believes in baking in small batches, which ensures the quality of every pastry. Grandaisy has become a staple at FSM, where passersby come to a halt to try their rustic Italian breads and pastries, Romany style pizzas and gourmet sandwiches. Rest assured you'll be enjoying fresh, local ingredients when you bite into, say, one (or five) of her strawberry rhubarb tarts.

### **Migliorelli Farm**

Grab a little taste of the country – and New York history – from the Migliorelli Farm stand, a family-run business hailing from the [Hudson Valley](#). Founded in the [Bronx](#) in 1933 from the broccoli rabe seeds [Angelo Migliorelli](#) brought from [Italy](#), the farm is now run by his grandchildren, who grow over 130 different kinds of fruits and vegetables, including that very same strain of broccoli rabe.

### **Sour Puss Pickles**

A small-batch pickling company based in Brooklyn, Sour Puss Pickles is locally sourced, and, it just so happens, extremely delicious. Every Sunday, they sell everything from pickles, which range from classy to spicy to bread and butter, curried cauliflower, and ginger carrots.

If you can stop chowing down for a few minutes, be sure to stop by the booth of [Naima Rauam](#), the South Street Seaport's unofficial historian, who paints watercolors of the waterfront and has had a studio at the Seaport since 1983.