

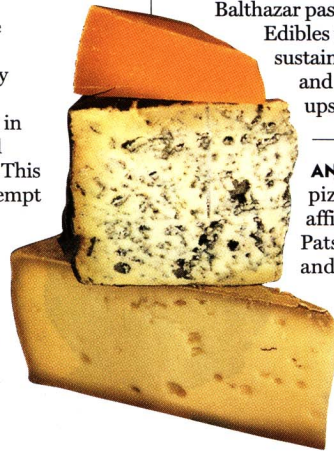
NEW YORK

Jan 21, 2008

Greene Grape Provisions

753 Fulton St., at S. Portland Ave.,
Ft. Greene; 718-233-2700

At their Fort Greene wineshop Greene Grape, partners Amy Bennett and Jason Richelson specialize in small producers and “handcrafted” wine. This week, in a canny attempt to fulfill the rest of your dinner-table needs, they’ll open Greene Grape Provisions, a gourmet grocery up the block. Here, as



in many of the borough’s new breed of ecofriendly, regionally stocked mini-marts, the catchphrase is “organic, natural, and local where possible,” according to Bennett, who plans to apply the philosophy to all the basics: produce, cheese, Balthazar pastries, Wild Edibles fish, and sustainably raised beef and chicken from upstate New York.

AND... Dean’s, the pizzeria loosely affiliated with Patsy’s, Angelo’s, and Nick’s, spawns a Tribeca outpost this week, with an Italian

menu and its signature Grandma pie (349 Greenwich St., nr. Harrison St.; 212-966-3200)
... At the new Duane Street

... At the new Duane Street Hotel, the “living room”-like **’Beca Restaurant** has opened for breakfast (“prosciutto Benedict”) and lunch (Kobe burger)—dinner coming soon (130 Duane St., at Church St.; 212-964-4600)

h Ave.,
... **City Girl Café** is Soho’s newest source for freshly brewed Counter Culture Coffee and house-baked pastries (63 Thompson St., nr. Broome St.; 212-343-0110).
R.R. & R.P.