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Coco & Cru to add Aussie flavor to Manhattan

By JENNIFER GOULD KEIL

Manhattan is a veritable ghost town on summer weekends, but that doesn't stop new restaurants from coming to life.

The latest is Coco & Cru, an Aussie-inspired Noho cafe from REC Hospitality, the force behind Upstate Craft Beer & Oyster Bar, Edwin & Neal's Fish Bar and Sauce. The cafe, at 643 Broadway and Bleecker Street, is slated to open in June.

One of REC's partners, Cory Lee, grew up in Sydney and wanted to

bring a taste of his home country to Manhattan.

The menu will feature healthy dishes like Acai bowls with activated buckinis, seasonal berries and pistachio crumb along with the "Omega" of chilled soba noodles.

Comfort dishes on the menu, such as grass-fed beef burgers, can be Ozified by adding a beet and fried egg, or pineapple and bacon. Cold brewed house coffee can also morph into an

Aussie "heart starter" by adding Kahlua or Fidencio Mezcal.

Eli's has launched a Hamptons grocery delivery service with "personal home shoppers" to do the work for you.

Eli's breads, pastries, sammies and more will also be available at a summer pop-up at Spring's Farmers Market in East Hampton.

Eli's had been homeless in the Hamptons following the expiration of its lease at the Amagansett Farmers Market in 2014.



WE HEAR: Southampton Inn had to change the name of its new restaurant at 91 Hill St. to Cafe Klyde. It turns out that the previous name, Clyde's, was already taken ... Chef's Dinner Series, a private dining club, will host a four-course, wine-paired meal for 10 people designed by the inimitable Georgette Farkas at Rôtisserie Georgette on June 14 ... Union Cantina makes its debut mid-June at 40 Bowden Square in Southampton. The upscale Mexican eatery will be open year-round.

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