



## A gourmand's late-night eats

It's past dinnertime, but before bedtime — the hour when most revelers grab a slice of pizza or pierogi or just head home to ramen. But what are the hip and hungry supposed to do for more epicurean fare?

Head to **Do or Dine** (1108 Bedford Ave.), a Bed-Stuy hangout where pub grub is being reinvented. Jalapeno poppers are classed up with chevre, salmon and beets. The fish and chips is made with sea bass and accented with yuzu. The foie gras donuts are causing a stir.

The kitchen stays open until midnight-

ish, but when the liquor license is awarded, the hours could run as late as 4 a.m. That means you don't have to rush, even if you've lingered at some secluded watering hole like **Little Branch**, which, as readers pointed out, is still pouring

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**Marble Lane serves dinner until 1 a.m. on weekends.**

divine drams. (We slipped last week in saying that it had shuttered.)

Bed-Stuy isn't the only workshop of late-night artisans. Daniel Holzman and

Michael Chernow opened a Williamsburg location of

their **Meatball Shop** (170 Bedford Ave.), which serves until 4 a.m. on weekends. Relative newcomers **Coppelia** (207 W. 14th St.), a riff on a Cuban luncheonette, and **Miss Korea BBQ** (10 W. 32nd St.) offer 24-hour service.

On the high end, steak-

house favorites get the celeb treatment at **Marble Lane** in the Dream Downtown hotel. Chef Manuel Treviño's kitchen is open until 1 a.m. on weekends, and his "duck fat soufflé" is a basket of puffed potatoes, fried light and airy. Pair those with the tarragon-buttered Crackling Bobo Chicken, or some beef, and you'll forget that ramen.

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