



SPIRITED

Dig This Pig

Striving for a NYC vibe, a speakeasy-style bar opens in White Plains.

By Christine Loughran

Daniel Cahill burns a slab of hickory using a handheld blowtorch and flips a whiskey glass face-down on its surface. After allowing a few minutes for the tumbler to fill with smoke, he turns it upright and adds Redemption bourbon, plus a few other key ingredients.

Cahill, who owns the 1920s-themed cocktail club The Blind Pig, which opened in December on White Plains' Martine Ave, explains that the process for crafting the

Overruled — a drink that's a smokier spin on the classic Old Fashioned — is mostly the same every time. Cahill is meticulous about mixology: "I don't care if this bar is full to the brim. I'm not giving you [the Overruled] any other way," Cahill says. "Because of that attention to detail, we've had an influx of really talented bartenders."

Every Tuesday, Cahill and co-owner James Brennan gather their staff to brainstorm. They take inventory of what liquors they have in stock and discuss which to work into the menu. These workshop sessions are how cheekily named drinks — including the Well Slapped Arse and Daddy Jazz Hands — were born. But Cahill's favorite to concoct is The Secret.

Angostura bitters are combined with honey, lemon, Tito's vodka, egg whites, amaro, and just the right amount of ice (too much slows the aeration of the egg whites), then poured and garnished with lavender bitters.

This is the first bar owned by either Cahill or Brennan, who are both native to Ireland. "Our goal is to introduce a person to a drink they didn't have before and for them to enjoy it," Cahill says. "That's the best."

The Blind Pig
White Plains

TABLE MATTERS

Dining Scene News & Notes

Chef Michalakis "Mike" Sarris of Yorktown Heights, who owned Bronxville's Elia Taverna from 2009 to 2018, opened **Meraki Taverna** (450 Main St, Armonk; 914.219.8888; www.merakitaverna-armonk.com) in early October. Look for classic Greek fare, including cold dips, myriad salads, stuffed calamari, *ktapodi* (charcoal-grilled octopus), *loukaniko* (Greek-style sausage), *paidakia* (lamb chops), and *imam* (stuffed baby eggplant).

Breakfast-lunch café **The Grange** (158 Larchmont Ave, Larchmont; 914.341.1463; www.grangelarchmont.com) was scheduled to have debuted by press time in the space that once housed Wasabi. Among the menu items: avocado toast smash, torched French toast wedge, chicken miso wrap, curried chickpea salad wrap, Cubano sandwich, and bubble tea.

Touting itself as a purveyor of "slow food" and "from scratch" cooking is Cuban cuisine specialist **Croqueteria** (166 Cortlandt St, Sleepy Hollow; www.croqueteriallc.wixsite.com/croqueteria). The offerings include a variety of croquettes (e.g., mushroom and garlic, black bean, crab), sandwiches (Cubano, avocado, pulled pork), house-made soups, and flan.

Chef Constantine Kalandranis, owner of 273 Kitchen in Harrison, has transformed his 8 North Broadway Mediterranean restaurant into a meze-and-ouzo bar, **The Greek-ish** (8 N Broadway, Nyack; 845.353.1200; www.TheGreekish.com). Pita, dips, and dressings are made in-house daily to pair with the many small, savory plates such as Hudson Valley smoked salmon toast with "everything" pita; Greek sardines with wild oregano; and creamy fava hummus.

Hush puppies, crab cakes, steamed oysters, seafood boils, and baskets of fried fish are in abundance at the new **Cajun Boil** (23a Mamaroneck Ave, White Plains; 914.488.6839; cajunboilny.com).

La La Taqueria (150 Larchmont Ave, Larchmont; 914.834.2244; www.lalataqueria.com) has launched

a new delivery service that features party packs, including a Make Your Own Taco Kit (\$55), Date Night (\$65), and Quesadilla Packs (\$35-\$50). House-made cocktails are also available for delivery, including margaritas, palomas, and mezcal negronis, as well as tequila and mezcal flights with a selection of four spirits and tasting notes.



The inaugural season of **The Farmers Market at The Valley** (Jefferson Valley Mall, 650 Lee Blvd, Yorktown Heights; www.facebook.com/TheValleyFarmersMarket) is ongoing through Nov 18 on Wednesdays from 2:30 p.m. to 6:30 p.m.

Chef/owner Dave DiBari has closed Eugene's, his retro-themed comfort-food eatery on N Main St in Port Chester, but he hopes to reincarnate it in a Rivertown sometime in the future. DiBari does have a new venture, however:

The Bus at Salinger's Orchard (230 Guinea Rd, Brewster; 845.277.3521; www.salingersorchard.net), where a stationary school bus-come-kitchen serves "cool sandwiches." —JBT