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## Hot Plates

**Bite-size dish on new restaurants: Shake Shack, Braeburn, BarBao, Almond, Bouley**

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Shackin' up on the Upper West Side

### Shake Shack

"Are we waiting in line for a club?" asked a guy incredulously as he stood in a line that snaked around the corner from Shake Shack's hysterically awaited UWS location. He might as well be: Danny's Meyer's celebrated burgers are rock stars among the patty posse, and the new location brings the same hit menu (and lines) from downtown—ShackBurger, Shack-ago Dog, frozen custards, fries—to a plum corner right off of the Museum of Natural History. A plus: This location has indoor seating (no more rain dates!) with 11 tables, as well as a downstairs "rec room" for private parties. It also gives props to the new nabe, with frozen-custard concoctions like Natural History Crunch-stellation (vanilla custard with malt, Valrhona chocolate crunchies, caramel and hot fudge). Start Shackin' up! (366 Columbus Ave. at 77th St.)

### Braeburn

Back in 1996, Brian Bistrong and his then-girlfriend eloped to the Old Chatham Shepherding Co. Inn, in upstate New York, where they were served "these incredible scallion biscuits," he recalls. "I said, someday I'm gonna use these biscuits for something." Use them he did—first at [The Harrison](#), to much acclaim, and now at this West Village American bistro, where they're made with scallions, thyme, garlic and buttermilk. Here, the first-time restaurant owner (and [David Bouley](#) vet) marries his love of American fare—the place's name tips its hat to all-American (braeburn) apple pie—with French technique, in dishes like fig-stuffed quail "sausage" and rack of pork with potato-prune gratin. Bistrong even grows some of his ingredients, using chard, parsley and, yes, apples, from his Connecticut farm, which is has a starring role at the restaurant: A painting of it hangs on one of Braeburn's walls. (117 Perry St. at Greenwich St., 212-255-0696)