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Above-Standard Fare



Ramsay de Give for The Wall Street Journal

The Standard Grill is located under the High Line in Manhattan. Seafood and American fare dominate the menu.

By MARISA WONG

With celebrity diners such as Gwen Stefani, a charcuterie and raw bar, and expansive white-table-cloth tables, the Standard Grill is anything but what the name suggests.

Situated under the High Line at 848 Washington St., the spacious, light-filled restaurant features typical American fare—above standard. Thinly cut fries are subtly seasoned. Burgers

(\$15) are made with brisket and topped with bacon and white cheddar. The popular turkey club sandwich (\$11) incorporates roasted tomatoes and lemon-scallion mayonnaise.

Seafood is also prominently featured. Oysters from the raw bar are a top summer seller; sea scallops, swordfish, organic salmon and mussels are among other offerings from the

ocean. A crowd-favorite special—grilled Mayan shrimp with watermelon—is permanently joining the lineup at lunch, served 11:30 a.m. to 4 p.m.

If the weather is nice, dine outside and people-watch along the Meatpacking District's trendy streets. Otherwise, stretch out at one of the large round-tabled booths—it's not often one can enjoy space like this in the city.



Bartender Ramon Sanchez mixes drinks inside the Standard Grill. The cocktail menu includes “West Side” and “East Side” drink options.



Above: The restaurant features a charcuterie and raw bar, and expansive white-table-clothed tables.

Above Right: Grilled Mayan shrimp with watermelon is a special that was so popular that it’s being permanently added to the menu.

Below Right: Oysters from the raw bar are a top summer seller.



The Standard Grill

848 Washington Street (at 13th Street)

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thestandardgrill.com