

# New York GRUB STREET

## What to Eat at the Bailey, Wall Street's New 'Pub & Brasserie'

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*Photo: Courtesy of the Bailey*

The Flatiron has the [Breslin](#) and now the Financial District has the Bailey. The 5,000-square-foot, 140-seat "Pub & Brasserie" is a partnership between Jason O'Brien of [Trinity Place](#) and [Dublin 6](#), and chef Donal Crosbie of [Spago](#) and [Danube](#). Inside you'll find a 67-foot walnut wood bar, handsome red leather banquettes, and large, luminous windows. So what kind of crowd are the Bailey's \$12 cocktails likely to draw? Well, it's a block from Wall Street — the photo above and the words "Kobe Pigs in the Blanket" are a pretty good indicator. Though to be fair, the menu runs the gamut from Coq au Vin to Hungarian Beef Goulash (both weekly specials)— take a look below.

[The Bailey breakfast menu \[pdf\]](#)

[The Bailey lunch \[pdf\]](#)

[The Bailey dinner \[pdf\]](#)

[The Bailey bar menu \[pdf\]](#)

*The Bailey, 52 William St., nr. Pine St.; 212-859-2200*

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