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MUST-TRY

5 Must-Try Grilled Cheese Sandwiches

By Billy Lyons
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There's nothing quite like a bite of warm grilled cheese to remind us of childhood memories - and this weekend is an especially good time since this Saturday is National Grilled Cheese Day. Many chefs around the city are putting their own unique touches on the classic comfort food to expand our horizons - and perhaps the definition of what exactly falls under the category of "grilled cheese sandwich." While we contemplate this question, here's a look at five particularly appealing new candidates that have hit the city.



Photo by: Flickr/Scott Lynch

The 5 oz. Factory: Smokey and the Meatball

Although we love local offerings, when we stumble across cheese from Wisconsin, we're bound to take notice. This shop's homage to Burt Reynolds includes three types of cheeses - provolone, mascarpone, and gouda. Covering a mix of beef meatballs, tomato basil, and home made pesto sauce, we think it gives any melted cheese sandwich a run for its money.

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