

# THE WALL STREET JOURNAL.

April 7, 2015



JOHN TAGGART FOR THE WALL STREET JOURNAL (3)

## Grown-Up Classics at Midtown Tavern

**T**he tomato-bacon bisque (\$9) at Midtown's tavern-style restaurant Parker & Quinn is a surprise in a bowl: At first, it looks like an average soup, but the velvety texture carries with it a deep bacon flavor that makes even a sensible adult want

### LUNCHBOX PARKER & QUINN

to get down to the very bottom. How the applewood smoked bacon flavor gets into that smooth soup is a secret that Rob McGovern, food and beverage director, isn't divulging. Instead, he directs attention to the classic soup-and-sandwich combination (\$17): "We always have the staple grilled cheese with red onion jam."

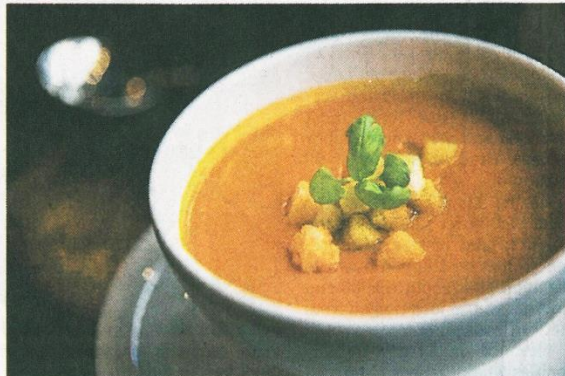
Popular on the lunch menu, he said, is the burger (\$16), which is made from a special blend created by the meat purveyor Pat LaFrieda.

"With lunch in Midtown, you have to have a killer burger," said Mr. McGovern.

For a lighter touch, the hummus platter (\$12) comes on a long, narrow dish with cucumbers, pita wedges and chips seasoned with zaatar spices, but when carb-conscious eaters ask for no bread, more cucumbers come instead.

—Pia Catton

**Parker & Quinn; 64 W. 39th St. at Sixth Avenue; lunch is served Monday through Friday from 11:30 a.m. to 4 p.m.; 212-729-0277; DOH rating: A.**



The tomato-bacon bisque, above, and the hummus platter with cucumbers, below, at Parker & Quinn in Midtown, seen at top.

