



Can't  
Miss

# Art and Commerce

Both intimate and lively, Commerce brings back old New York

**A** toast to Commerce, for it is a restaurant that truly gets it right. The ambiance, the food, the crop of interesting people having interesting conversations (at tables in close proximity to your own) — Commerce brings back the vibrancy of old New York, freshened up with Chef Harold Moore's contemporary American cuisine.

As one of the newest additions to the West Village dining scene, Commerce arrives with big shoes to fill. It is tucked away on historic Commerce Street in the same space that used to house New York favorites, Blue Mill Tavern and, after that, Grange Hall. But lucky for us, restaurateur Tony Zazula and co-owner Moore know exactly what they're doing. From the restored art deco Brunswick bar to the large murals painted by David Joel (the same artist that created the mural that hung in Grange Hall), they skillfully preserve the elements of the past that make the space what it is today.



What's especially remarkable about Commerce is the cuisine. Chef Moore combines traditional with contemporary, serving dishes like warm oysters in champagne with potatoes, leeks and caviar, in addition to his classic stuffed breast of veal, and sliced rare beef Tataki (a dish inspired by his Japanese grandmother). A Montrachet alum who earned a Michelin star for his work at March, Moore also adds a special section on the menu devoted to "things to share," with portion sizes to fill more than one person.

Both intimate and lively, the atmosphere alone will keep you coming back to Commerce. The mouth-watering cuisine is purely a bonus.

—**Rachel Bowie**

*Commerce*  
50 Commerce Street  
212-524-2301