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# What to Try When Dig Inn Debuts Its New Breakfast Program

By Bridget Shirvell | October 27, 2016 1297 Lexington Ave. New York, NY 10128



The Upper East Side Dig Inn will be the chain's twelfth New York location and the first one to serve breakfast, lunch and dinner.



The breakfast menu which includes items such as avocado toast, quinoa waffles and grain and egg bowls will be available first at Dig Inn's Upper East Side location, opening October 31. Photo credit:



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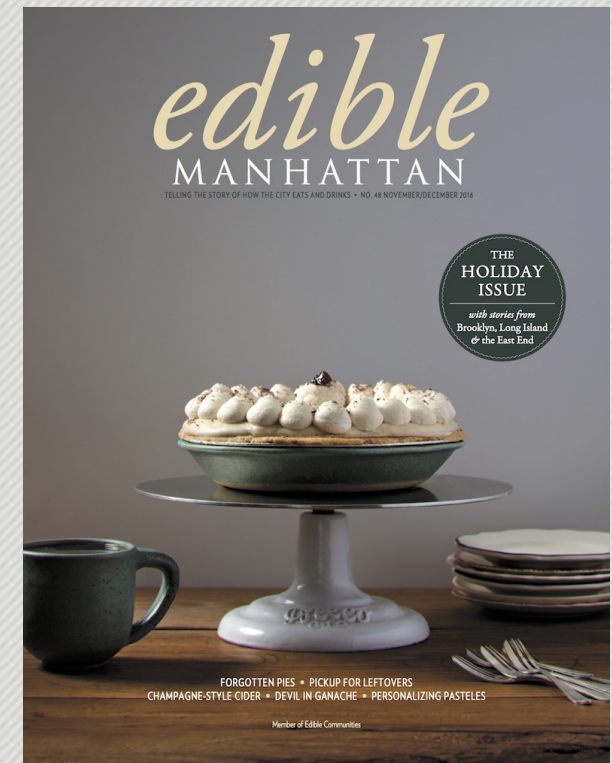
*Our picks for the city's best things to eat and drink, along with fantastic food markets, food sellers, food artisans and other shops.*

Dig Inn, the farm-to-counter favorite—admit it, you’ve stood in the long lines to grab a salad at lunch or the seasonal upstate mac for dinner—is about to debut its new breakfast program.

“Lunch and dinner has been all the rage in the ‘fast casual’ space over the past few years, but no one seemed to be doing anything special with breakfast,” Founder and CEO Adam Eskin said. “It seemed like an obvious opportunity to do something really special that had yet to be done, and bring our veggie-centric approach to the breakfast game—a meal that people really love, but often struggle to find what suits them.”

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opening October 31.



Located on Lexington Avenue between East 87th and East 88th Streets, Dig Inn UES, will be the chain's twelfth New York location and the first one to serve breakfast, lunch and dinner. It's based off of the success of Boston Dig Inn and will have more of a fine dining experience in design and decor. The opening is only one part of the brand's growth: a Midtown West location and the first suburban location in Rye Brook will open later this year. There are also plans for additional openings in Boston.

While Eskin and chef Matt Weingarten won't say when breakfast will be available at the other New

York locations, they were willing to recommend a few

*giveaways and when  
new issues hit the  
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their locations, they were willing to recommend a few items to try for those heading to the Upper East Side.

“I especially recommend our breakfast bowls,” Weingarten said. “Our Harvest Bowl features a seasonal grain, choice of vegetables, soft boiled egg, topped with tomato apricot relish and superseed crunch. The Rainbowl is a more savory take with kale yogurt, curried chickpeas, roasted carrots, chia seeds, soft boiled farm egg, rosemary and an olive oil drizzle. Lastly, our Autumn Bowl mixes Greek yogurt, pumpkin (with seeds), popped quinoa, banana, dates, groats and autumn spices sprinkled on top.”



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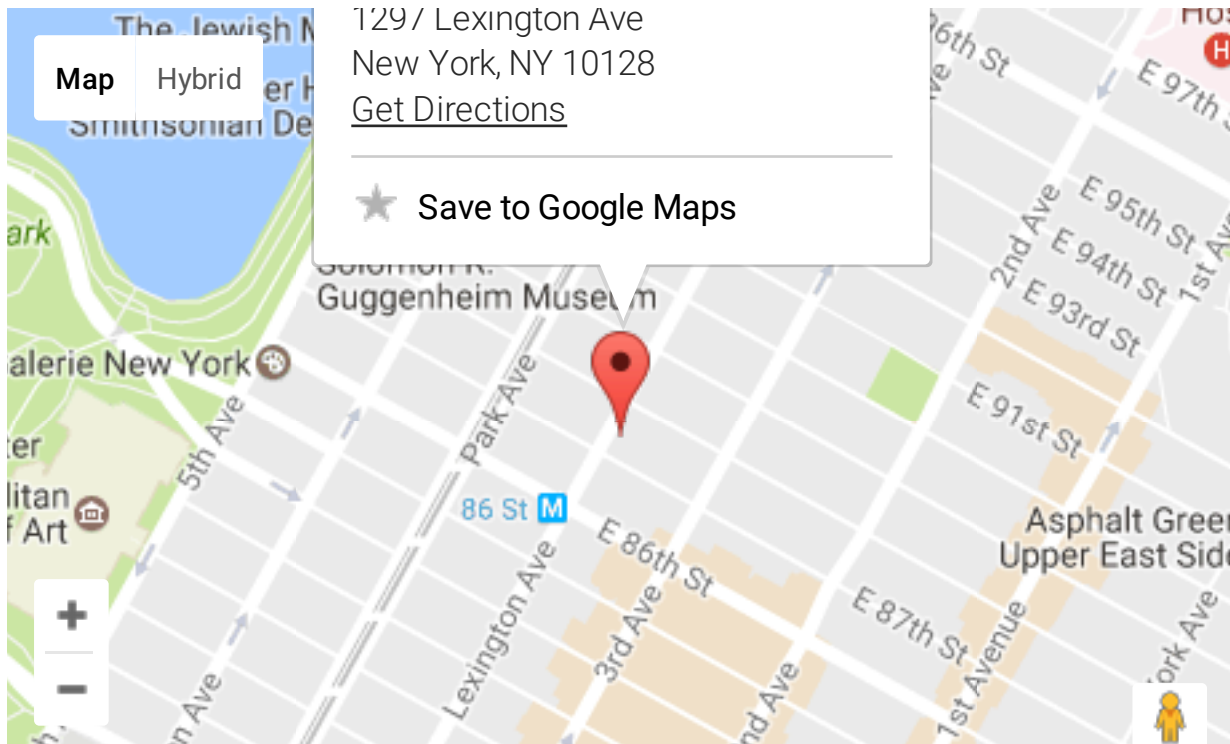
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*Bridget is the digital strategy editor for Edible Manhattan, Edible Brooklyn, Edible Long Island and Edible East End.*

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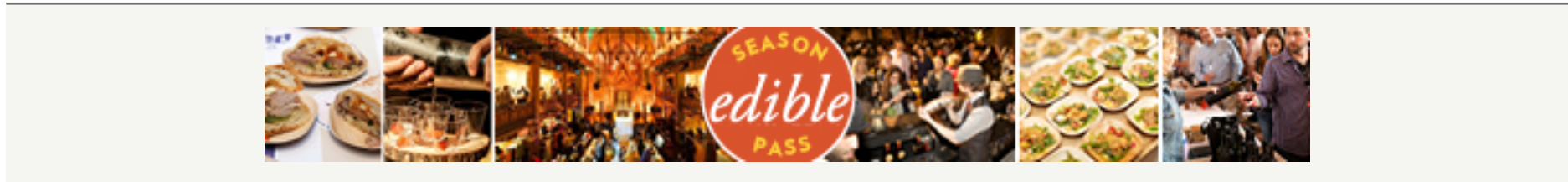
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