Martine à New York

Best Bagels in New York



The great bagel debate divides New Yorkers—so which spot is *your* favorite? Here are our picks across Manhattan, Brooklyn and Queens, from century-old institutions to newer neighborhood favorites.

Manhattan

Ess-a-Bagel

Where: 831 3rd Ave (Midtown East) • 108 W 32nd St (Herald Square)
The benchmark for big, chewy, hand-rolled bagels, with a huge range of flavors and spreads.

Russ & Daughters

Where: 179 E Houston St (Lower East Side)
Serving since 1914, and the gold standard for bagels and lox.

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Tompkins Square Bagels

Where: 165 Avenue A (East Village)

Hand-rolled bagels with inventive flavors and house-made cream cheeses. A cult favorite with weekend lines to match.

Black Seed Bagels

Where: 170 Elizabeth St (Nolita)

Honey-boiled and baked in a wood-fired oven, with a Montreal-style twist.

H&H Bagels

Where: 1551 2nd Ave (Upper East Side) • 526 Columbus Ave (Upper West Side)

A classic New York name since 1972, known for traditional, no-frills bagels.

Leo's Bagels

Where: 3 Hanover Square (Financial District)

Hand-rolled bagels and some of downtown's favorite bagel sandwiches.

Bo's Bagels

Where: 235 W 116th St (Harlem)

A small-batch Harlem bakery that has earned citywide attention.

Brooklyn Bagel & Coffee Co

Where: Multiple locations

Freshly baked bagels with an extensive choice of toppings and spreads.

Brooklyn

Bagel Hole

Area: Park Slope • 400 7th Ave

A tiny, no-frills Park Slope counter open since 1985. Dense, chewy bagels, and many locals' idea of perfection.

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Bagel Pub

Area: Park Slope • Crown Heights • Sunset Park

A big menu of bagel flavors and cream cheeses, famous for generous mountains of spread.

Olde Brooklyn Bagel Shoppe

Area: Prospect Heights

Known for its za'atar bagel and za'atar cream cheese, plus plenty of classic flavors.

Shelsky's

Area: Cobble Hill • Gowanus

Smaller, denser bagels made with careful attention to every topping, alongside excellent smoked fish.

Terrace Bagels

Area: Windsor Terrace

Big, fluffy bagels and roomy indoor seating, close to Prospect Park.

La Bagel Delight

Area: Park Slope • Fort Greene • DUMBO • Brooklyn Heights

Fast, fresh and affordable, with a soft interior and a crisp crust.

Bagel Point

Area: Greenpoint

Made with unbleached, unbromated flour and organic eggs and coffee, with vegan options and fun rainbow bagels.

Baker's Dozen

Area: Greenpoint

A neighborhood favorite with friendly service and a strong lineup of bagel sandwiches, including a standout vegan one.

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Bagelsmith

Area: Williamsburg
A busy spot right by the L train with airy bagels and hearty sandwiches.

Greenberg's Bagels

Area: Bed-Stuy
A stylish shop with creative breakfast sandwiches and a quickly earned citywide reputation.

Knickerbocker Bagels

Area: Bushwick
Playfully named, generously loaded bagels, including the popular lox-and-cream-cheese Loxury.

Bagel Boy

Area: Bay Ridge • Sheepshead Bay
Famous for seeding: every sesame or everything bagel is coated edge to edge.

Queens

Utopia Bagels

Where: Whitestone
Hand-rolled, kettle-boiled bagels in a huge range of flavors. Often named among the best in the five boroughs.

Hours and locations change, so check each shop's website or call ahead before you go. Many of these spots sell out early, so mornings are best.