

MEMBER-SUBMITTED ARTICLE: A NEW PARK SLOPE CAFE WITH FAMILIAR OWNERS

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Illustration by Olexa Hewryk

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By Roman Vandercruyssen

(Editors' note: Roman submitted this article with the following explanation:

"I'm 15 and I just joined the Coop. I'm not totally new to the Coop—I used to help my parents in the childcare room and recycling shifts when those shifts still existed.

I'm a food lover, explorer and aspiring critic.

This is my first article ever, and I especially wish to have it published in the Gazette,

the Coop being my neighborhood anchor since I was born.

Anyway, this is my article, and I hope you'll like it.)

There's a new popular foodie spot in the neighborhood: Lincoln Station! If the name sounds familiar, you might think of the original one, which opened 13 years ago in Crown Heights.

The second location sits at 7th Ave and 1st Street, replacing the family-favorite spot Bareburger (RIP). Even though it's a big open room, it still feels cozy—a brick wall, lots of small tables, filled with colorful teapots—giving the friendly vibe we need in this freezing winter. Just a warning though: weekends from 11 a.m. to 1 p.m., the place can get crowded.

The menu is classic café stuff, but let's be real: for a teenager like me, price matters. That's why I immediately spotted the \$6.75 egg sandwich. Basic? Yes. But wow—worth it. “A must-have,” said Anna Klinger, the owner and chef of the place, whom I interviewed for this article. “For the first time, definitely take the egg sandwich. It's my personal favorite. It's made with two fried eggs, so when you bite into it, it's runny. The sandwich is topped off with salsa rosa and melted cheddar.”

To say it's great would be an understatement. The yolk spills out and adds to the sweet sauce, complementing the richness of the fried eggs and cheddar, all between a soft brioche bun. I added bacon for \$2, giving the sandwich the crispness and meaty flavor I always enjoy. Exactly what a specialty item should be. Don't get scared of getting messy savoring it!

If Klinger's name rings a bell, that's because she and her husband, Emiliano Coppa, are Park Slope residents who also own Al Di La, an iconic Northern Italian cuisine restaurant, which opened 28 years ago in our neighborhood. Al Di La is more of a fancy celebration spot, while Lincoln Station is casual and everyday. And if you're wondering, we're not related; this article isn't some disguised ad. Just my way of exploring

and supporting our local food scene.



Lincoln Station

Other popular picks? “The avocado egg and the chicken sandwich,” Klinger said. “Those are the real crowd pleasers.” The avocado egg comes on a multigrain roll with jalapeño salsa, giving it a nice kick smoothed by the avocado. The chicken sandwich is next-level: real rotisserie chicken (generous pulled bites) on crunchy ciabatta, packed with fresh parsley and topped with caper mayo. It’s fresh, flavorful and quite filling. Bonus, you can actually take out the whole rotisserie chicken with sides for dinner at home.

For veggie lovers, the kale salad is another of my favorites—very garlicky, so maybe don’t eat it before a date. The tart dressing pairs well with the crispy croutons and flavorful Parmigiano. I personally balanced it with added avocado. There’s also the soup

of the day that changes daily, plus baked goods at the counter that I *will* be trying next time.

Overall, Lincoln Station already feels like it belongs in Park Slope, and it's exciting to see our local food community growing strong. Good food, fair prices, cozy vibes—what more do you want? Okay, maybe one thing: please add the famous Al Di La's "torta di pere" (pear cake) to the dessert menu.

I could eat that anytime.