



Daniel, left, and Chris Crocco are two of the owners of Brasserie 292 in the City of Poughkeepsie. View a video with this article at [www.poughkeepsiejournal.com](http://www.poughkeepsiejournal.com). CHRISIE WILLIAMS/FOR POUGHKEEPSIE JOURNAL

## Eatery a Home for Foodies

Brasserie 292 offers French-style casual in upscale atmosphere

By Sarah Bradshaw

Poughkeepsie Journal

Described by one of its owners as a place where you can get a burger with a glass of champagne, Brasserie 292 has opened in the 200 block of Main Street in the City of Poughkeepsie.

A brasserie is a French-style casual eatery with a large selection of food and drinks, served in an upscale atmosphere.

The eatery is owned by brothers Chris and Daniel Crocco, friend Stephen Gruberg, a Poughkeepsie native and a Manhattan lawyer, and restaurateur Alex Serroukas. It serves brunch, lunch and dinner, and seats 80 people.

The menu offers variety, from a raw bar to escargot, steak frites to duck confit, salads to sandwiches, and omelets to crepes. Dinner entrees range from \$14 to \$28, and salads and sandwiches from \$6 to \$14.

"I think it's wonderful that that whole street is becoming a great destination for really good dining, because once you become a foodie you can't go back," Brasserie 292 patron Carisa Wallace said.

The 46-year-old Town of Wappinger resident said she's eaten there twice and her husband, attracted by the raw bar, has dined there six times.

"I think it's fantastic. I'm a big fan of French cooking," she said. "The fact that Brasserie (292) has steak tartare — you can't find it around here and I really enjoy it."

Dining-room seating includes



### BRASSERIE 292

**What:** a casual French restaurant with an upscale atmosphere

**Where:** 292 Main St., City of Poughkeepsie

**Information:** 845-473-4292 or [www.Brasserie292.com](http://www.Brasserie292.com)

red leather booths and freestanding tables. White subway tile borders the walls, illuminated by sconces covered in chicken wire.

Situated in front of the red kitchen doors is a bread station, where baguettes and other French breads are displayed on a baker's rack. A restored tin ceiling hovers above and black-and-white retro tiles make up the floor of the space in the renovated Elting building.

Serroukas said that, with his father and brothers, they bought the building 2 1/2 years ago, after being "wowed" by its physical characteristics.

Originally planning to rent the building out as offices, Serroukas, 38, who has traveled to France, found three partners eager to launch an eatery.

"The space just seemed appropriate for it. It was the right size and location," he said.

"We just wanted to create a space that would be the same 10 years from now. We don't want to be a fad," said manager Chris Crocco, 30.

The Our Lady of Lourdes High School graduate got his start in the culinary world as a runner and expediter. Eventually, he was a manager at restaurants, starting in 2001, including within Bobby Flay's restaurant group. Flay is a celebrity chef on the Food Network.

Crocco's brother, executive chef Daniel Crocco, 24, graduated in 2009 from the Culinary Institute of America in Hyde Park with a bachelor's degree.

Most recently, he worked at Primo Restaurant in Maine — an eatery that focuses on sustainability and locally grown foods.

"When you needed herbs, you ran out back with a pair of scissors," the chef said.

Brasserie 292 sources its milk, cheese and beef locally, he said, and plans to add more items during the harvest this fall.

Chris Crocco said his goal for the bar is to have the "biggest bourbon list in the Hudson Valley." Currently, Brasserie 292 offers traditional cocktails, many French wines and \$6 beers on tap.

Brasserie 292 opened June 29.

Serroukas, a part owner in seven other restaurants, said Main Street can be challenging. He would like more parking to be created, which is in the works. But he said business at Brasserie 292 has been good so far.

"I hope that it maintains and people support us," he said.