



LONG ISLAND'S LUNCHEONETTES

COUNTER CULTure

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ou need a counter and a grill. You need to serve breakfast. There should be ice cream. Beyond that, it's hard to define exactly what makes a luncheonette. But whatever it is, Long Island has dozens of them.



NEWSDAY PHOTO/ALEJANDRA VILLA

DINER VS. LUNCHEONETTE

The line between luncheonette and diner is a fuzzy one. Traditionally, the luncheoneete was open only for breakfast and lunch and, unlike a diner, it was not a free-standing building.

Over the years, many diners have expanded intro sprawling palaces, their menus have ballooned into multipage, pan-eth nic tomes. Luncheonettes tend to offer smaller, less adventurous menus in a more intimate setting.

And you are more likely to be called "Hon."

LAUREL LUNCHEONETTE

The menu is large enough to start veering into diner territory, but the look is pure luncheonette. "The Laurel," opened in 1932, is clean as a whistle and very friendly. This is the kind of place that kids come to alone —and mom doesn't worry. Good burgers, fresh lemonade —and a glass of seltzer costs 70 cents less than a glass of fountain soda.

WHERE 300 W. Park Ave., Long Beach, 516-432-7728 WHEN Every day, 6 a.m. to midnight