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LIVING

Clinton Street's hot new dining scene

By Max Gross

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Mmm - honey-glazed dates wrapped in bacon.

Photo: Christian Johnston

A revamp of a classic

One of Clinton Street's oldies-but-goodies was Salt Bar, Melissa O'Donnell's shoebox-size bar and eatery that hung around the neighborhood for 10 years before O'Donnell decided last year that it was in need of a face-lift. The result: Thelma on Clinton. (Thelma, in case you were wondering, is her grandmother's name.) It's a handsome, rustic, dimly lit bistro specializing in small plates — little gems such as honey-glazed dates wrapped in bacon (\$12), or slightly bigger dishes like roast codfish "grandmere" with mushroom, house-cured bacon and spring onions (\$17). We're assuming Grandma would approve. 29A Clinton St.; 212-979-8471; thelmaonclinton.com