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Brisket is carved at Izzy's Brooklyn Smokehouse. **GEORGINA RICHARDSON/MAGGIE MARGUERITE**

Izzy's Smokehouse: A taste of Brooklyn in Aventura

By Linda Chase Staff Writer

A successful Kosher barbecue concept that was created in the Crown Heights neighborhood of Brooklyn, and later in New York City's Upper Westside, is now serving guests in South Florida.

Izzy's Brooklyn Smokehouse recently opened in Aventura's Shoppes at the Waterways. The luxurious community nestled alongside the Intracoastal Waterway, is an ideal locale for Kosher barbecue with a New York twist.

"The goal is to come in on a non-pretentious way and enjoy our food and have fun," said owner Izzy Eidelman, when I recently dined at his restaurant.

We sat outside, which was great for people watching, and catching up with people I haven't seen in years. Because, sooner or later, you will see someone you know walk by.

Specializing in smoked

BBQ meat and poultry, the wood-fire grill and smoker is visible to guests while they sit in the inside dining area enjoying their meals.

For appetizers, we started our meal with Pulled Beef Egg Rolls (barbecue pulled beef, cabbage, carrots, and caramelized onions), as well as Korean Chicken Bites (dark meat chicken bites with Korean sweet sauce).

We then sampled a variety of house specialties, including Smoked Brisket (\$30), which takes 18 hours to cook, Slow Roasted ½ Chicken (\$32), Burnt Ends (½ lb \$30), and Wood Fired Grilled Chicken (\$28).

Other featured specialties on the extensive menu include:

*Smoked Hot Wings (\$16) tossed in Lime Hot Sauce, topped with Alabama White Sauce (spicy).

•Pulled Beef Tacos (\$16) Pulled BBQ Beef, served on warm soft tortillas topped with Pico de Gallo, Red Pickled Onions and crafted Horseradish Mayo.

- •House Salad (\$15) Lettuce, Fire-Roasted Corn, Avocado, Pepper, Purple Onions, Cherry Tomato, Cucumber served with Lemon Vinaigrette Dressing.
- •Grill Chicken Platter (\$28) served with Chimichurri.
- •Lamb Ribs (\$55) Smoked and finished over grill/ served with savory Caramelized Onions. Served with vinegar slaw and pickles.
- Wood Fired Rib Eye (\$33) Roasted over cherry wood on a Woodshow grill.
- •There are also sandwiches, including Brisket, Pulled Beef, Smoke Fried Chicken, Pastrami, Grilled Chicken and a Ground Beef Burger.
- •Sides include: Hand-Cut Fries, Candy Sweet Potato, Pit Smoked Beans, Cole Slaw, Fire Roasted Corn, House Pickles and Rice and Beans.

There is live music every Thursday night from 7-11 p.m.

Address: 3585 NE 207 St., Suite C3, Aventura.

Phone: (305) 690-7103.