

Food Ready to Eat

Bep An Nguyen Xuan, who runs a Monday Vietnamese pop-up inside [Simple Cafe](#) in South Williamsburg, will be serving banh mi (with barbecue pork), noodles, and maybe a few other dishes.

Bite Size Kitchen Connie Sun, a line chef at the Citigroup executive dining room who teaches dumpling-making at Brooklyn Kitchen, will be serving her take on Asian street food, like dumplings, banana-ricotta spring rolls, Shanghai-style scallion-shrimp pancakes, yakitori and prawn chips.

Blue Bottle Coffee Drip coffee, with beans to take home.

Bon Chovie Fried and fresh anchovies served with aioli and lemon. That's it.

Brooklyn Oyster Party Kyle Needham, a bartender at the Gibson in Williamsburg and a former wholesale shellfish seller, will be shucking East Coast oysters for less than \$3 each.

Cemitas Danny Lyu makes these Pueblan sandwiches with fried chicken.

King's Crumbs A cook from Momofuku Noodle Bar, a Prime Meats bartender, and another friend make biscuits with fried chicken, with homemade pork sausage, egg, and cheese on biscuit, and with clotted cream and homemade jam.

La Buena Alexandra Rajj of [Txikito](#) and [El Quinto Pino](#), serves her gazpacho blended for creaminess, with an optional extra of fresh crab.

Landhaus Arcadian Pastures farm, near Schenectady, makes BLTs from their own bacon from their own pigs. They'll also sell the bacon.

The Meat Hook Grilled hot dogs, sausages, burgers, and some freeze-packs of same. They've promised something called "The Ruckus."

Mimi and Coco NY Grilled Japanese octopus balls with pork sausage, potato, and shrimp filling.

Nana's Frozen chocolate-covered bananas from Cecile Dyer of [Pies 'n' Thighs](#).

Queen's Dahn Tu After leaving her Greenpoint restaurant [Queen's Hideway's](#) two years Liza Queen went to Vietnam and learned how to make Vietnamese street food. Now she'll be serving banh xeo (omelette/crepe with meat or veg); banh trang tram (shredded rice paper, shredded green mango, fried shallots, hard-boiled quail eggs) and pandan leaf iced tea.

Radish This Williamsburg shop will make seasonal fresh salads with Greenmarket produce and probably sell some packaged products from the store.

Rob & Anna's (Say the name out loud.) Emma Schwartz's vegan, made-to-order frozen dessert is pure bananas, served with her own raw sauces: raspberry-date coulis, apple-cider syrup, and peanut butter-agave-cinnamon.

Sea Bean Goods Soup with local ingredients from a young Greenpoint couple.

Shorty Tang & Sons Sam Sifton has [said](#) that when the late Mr. Tang made sesame noodles at Chinese restaurants in the 1970s they were the best of their kind. His sons, one of whom cooks at Locanda Verde, try to bring them back.

Speedy Romeo Justin Bazdarich, who has worked with Jean-Georges Vongerichten for 10 years, and plans to open a wood-fired restaurant in Clinton Hill this fall, serves fresh mozzarella with pairings like salsa verde, citrus-fruit chile balsamic, fig/honey/almond, oven-dried tomato-basil.

Tenpenny This Midtown restaurant will serve their popular Market Vegetables with Lemon Creme Fraiche, Ranch Powder, and Caramelized Sunchoke Crumble with a rotating cast of vegetables, likely from the Greenmarket.

Weekend Girls Hamentashen-style folded wheat dough over fillings like sweet/spicy strawberry-turnip jam, or savory kale and cotija cheese, or cabbage and ricotta.

These vendors have been Brooklyn Flea regulars:

Asia Dog Hot dogs with Asian toppings.

Blue Marble Ice Cream Organic ice cream from Brooklyn.

Brooklyn Soda Works Small-batch sodas using fresh fruit juice.

Choncho's Tacos Fish tacos, guacamole and more.

City 'Lasses Switzel, an old-time molasses-based beverage.

Country Boys Vendy award-winning huaraches and quesadillas. A Red Hook ballfield vendor.

Dough The Clinton Hill doughnut shop

Mile End This Canadian-Jewish restaurant from Boerum Hill serves brisket at the Flea, but will add other products at Smorgasburg.

People's Pops Greenmarket ice pops.

Pizza Moto Pizza from a [handmade portable brick oven](#).

Porchetta Roast pork sandwiches from Sara Jenkins.

Red Hook Lobster Pound Lobster rolls hot and cold.

SCRATCHBread Local baker with interesting twists on classic loaves, sticky buns, etc. Plus a topping of the day on toast.

Solber Pupusas The well-known vendor from the Red Hook ballfields.

PACKAGED FOOD AND BAKED GOODS

Anarchy in a Jar Local jam-makers.

Bean-In An art collective that stages bean-based temporary restaurants in Brooklyn and San Francisco, sells heirloom beans and bean recipes.

Cours La Reine Macarons from [Taryn Garcia](#).

Da Vine Provisions the mini-grocery next to [Donna Da Vine](#) wine shop in Boerum Hill, will be coming to the market every other week selling flavored oils and vinegars, salts and antipasti is from L'Epicurien.

[Granola Lab](#) Granola in flavors like coffee/chocolate/hazelnut, cranberry/cashew/clove, ginger/molasses/raisin and tamarind/walnut/dried banana.

[Grown in Brooklyn](#) Barry's Tempeh, locally made.

[Market Share Outpost](#) Vendors from a soon-to-open Greenpoint kitchen-incubator space will rotate through this booth with products like raw coconut bites, flavored nuts, "faux gras" (walnuts and lentils), Brooklyn Cured sausages and meats.

[Pie Birds](#) Pies with whole wheat and regular crust, as well as pies on a stick, mostly with fruit fillings, plus a peanut butter-chocolate version.

[Pontchartrain Pralines](#) Traditional and experimental New Orleans-style pralines: rum, chocolate-bourbon, cashew-coconut-jaggery-curry leaf.

[Rio Grande Organics](#) Organic Texas pecans.

[Savory Spice Shop](#) Spices, extracts, a few sauces.

[School House Kitchen](#) Mustards, spreads, chutneys, vinaigrettes, with some proceeds going to public schools.

[Sir Kensington's](#) Artisanal ketchup.

[Skimkim](#) Kimchi , an Asian green-goddess dressing/marinade/tenderizer, Bloody Kim Jong-il Mix (Korean-flavored bloody mary juice), and kimchi butter.

[Social Eats](#) A French pastry called the canele: a mini-creme brulee/bundt cake with a dense/goosey cake middle.

[Steve's Key Lime Pie](#) Pies to take home, also single-servings for onsite.

[Sun Noodle](#) An Asian noodle-maker from Hawaii that has sold mostly wholesale and to Asian restaurants and chefs, will sell noodles starting June 11.

Table Tales "Conchetta's Sunday Gravy": a chunky pasta sauce with sausage and other kinds of meat. To take home in quarts, and in \$5 bread boats.

[Tin Mustard](#) Whole-grain straight-ahead mustard.

The following have been regulars at the Brooklyn Flea:

[Brooklyn Brew Shop](#) Home brewing kits.

[Empire Mayonnaise](#) The chef Sam Mason's new mayo business. He also serves a special item to go with it every week: fries, sandwiches, etc. One week they had emu-egg mayo.

[Flour City Pasta](#) Syracuse organic pasta-maker.

Frgali Young Czech/Brooklyn couple make pie-style pastry with sweet cheese and raisins, or pear and icing, by the slice or the pie.

[Hot Blondies](#) Brownies.

[Kings County Jerky](#) Pasture-fed beef jerky.

[Kombucha Brooklyn](#) Growlers and bottles.

[Kumquat Cupcakery](#) Mini cupcakes.

[McClure's Pickles](#)

Momofuku Milk Bar + Friends Milk Bar staples plus items by their employees, including preserves, rosemary-plum tarts and artisanal PBJs.

[Morris Kitchen](#) Artisanal syrup, mostly ginger and apple, for cocktails, which are sold to many "serious" bars.

[Q Tonic](#) Dumbo-based tonic water and ginger-ale producers.

Rick's Picks: The best pickled stuff.

[Slant Shack Jerky](#) Vermont beef jerky maker.

[The Stand NY](#) Local syrups.

[Thirstea](#) East Village bubble-tea cafe, also loose tea.

[This 'n' That Jam](#) Preserves, including cardamom-honey pepita butter (like almond butter), onion jam, grapefruit marmalade, carrot jam and apple butter.

[Whimsy and Spice](#) Interesting baked goods like chocolate-chili-cashew biscotti, brown-sugar ginger spice shortbread, cardamom marshmallows, Earl Grey sandwich cookies.

GREENMARKET FARMERS

Beth's Farm Kitchen Jams, preserves, chutneys, and pickled vegetables from Columbia County, N.Y.

Body & Soul Baked goods and prepared foods from Manhattan.

Brooklyn Grange Vegetables from a rooftop in Queens.

Consider Bardwell Farm Goat and cows milk cheeses from Rutland County, Vt.

Divine Brine Pickled products and chutneys from Suffolk County, N.Y.

Grady's Farm Vegetables from Dutchess County, N.Y.

Healthways Farm Vegetables from Ulster County, N.Y.

Hot Bread Kitchen Multi-ethnic artisan breads and tortillas from New York City.

Hudson Valley Duck Heritage-breed ducks and duck products from Sullivan County, N.Y.

Jersey Farm Vegetables, herbs, and fruit from Hunterdon County, N.J.

King Ferry Winery Wine from Cayuga County, N.Y.

Lavender by the Bay Fresh cut, dried, and potted lavender and honey from Suffolk County, N.Y.

Nature's Way Farm Honey and candles from Chemung County, N.Y.

Red Jacket Orchards Orchard and small fruit, juices and preserves from Ontario County, N.Y.

Ronnybrook Farm Dairy Yogurt, butter and ice cream from Columbia County, N.Y.

Roaming Acres Ostrich & emu eggs and meat from Sussex County, N.J.

[Truck Farm](#) A mobile farm.

OTHER

[Brooklyn Bowls](#) Craig Diamond makes handmade bowls and spin tops on a

vintage English lathe, using some woods from reclaimed Brooklyn logs, etc.

Brooklyn Butcher Blocks

[The Brooklyn Kitchen](#) Cookware, utensils, etc.

[Common Good](#) Organic cleaning-liquid maker from Williamsburg.

[Sprout](#) Adina Grigore from Greenpoint makes small-batch skincare products using many food-based ingredients. Recently featured on Gwyneth Paltrow's Goop blog

THE SOCIAL CIRCLE

[Etsy](#) A booth for Etsy sellers who make housewares, aprons, small foods, etc.

[Moomah](#) Tribeca playspace founded by Tracee Stewart (Jon Stewart's wife) will have weekly collage and interactive kids activities.

Kickstarter Crowd-sourced fund-raising organization.

FOOD GROUPS

A donated booth for non-profit food-related organizations, including Slow Food, Just Food and the Brooklyn Food Coalition.