

# DAILY NEWS

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## *Eats*

By IRENE SAX

**C**ross a salad bar with a soup counter and what you get is **Tossed**. Less than a month old, its mix-and-match salad menu has Flatiron-district workers lining up at noon to choose their own.

Choose, not make. Because this isn't a do-it-yourself salad bar. You give your order at one end of the counter, and move on to wait for it at the other. Some of the salads are designed by the owners, like the Good Will, a toss of Asian greens, grilled flank steak, sugar snaps, peanuts and a sushi roll (\$9.95).

Others are yours to create for yourself from a "salad palette" of 12 lettuces and 50 toss-ins that range from shredded carrots to sun-dried tomatoes and frizzled leeks (\$6.95 for lettuce plus four toss-ins, with extras like grilled chicken for \$2 and lobster for \$6.50). Ingredients are topnotch: Last week I made up a salad of bright green baby spinach, fresh beets, shredded carrots, sharp Vermont cheddar and corn cut from the cob.

With everything made while you wait, the line can move slowly. Last week, they had the wait down to 15 minutes. They're aiming for five. Part of that time is spent telling customers how the place works. But so far everyone's been nice, reflecting co-owners Marc Meisel's and Daren Herzberg's own pleasantness. "When you smile at a customer, it makes it a little harder for him to yell at you," said Meisel. "And the good thing is that everyone likes the food."

*Tossed: 295 Park Ave.  
South near 23rd St., (212)  
674-6700. Open Mon.-Sat.,  
11 a.m.-9 p.m.*