

## BREAKFAST PLATES

### Bubby's Breakfast | \$19

choice of eggs, meat,  
home fries or grits, toast, fruit

### Smoked Organic Salmon Platter | \$24

pickled cucumbers, red onions, tomatoes, capers  
and cream cheese; choice of homemade bagel

### Huevos Rancheros | \$18

hand-pressed corn tortilla chips,  
black beans, green rice

### Eggs Benedict | \$22

choice of home fries or grits

### Eggs Florentine | \$22

choice of home fries or grits

### Smoked Salmon Benedict | \$24

with spinach and choice of home fries or grits

### Shrimp & Grits | \$22

with redeye gravy, two eggs, choice of toast



## BUBBY'S BAKERY

All breads and pastries are baked in-house

### Pastry Basket | \$10

homemade seasonal baked goods

### Toast | \$3

sourdough, multigrain & nut, or rye

### Flaky Biscuits | \$6

made with house-rendered lard  
and organic butter

### Bagel | \$4

plain, sesame, poppy, or everything

## GRIDDLE

### Griddle Special | \$19

choice of pancakes, eggs, meat

### Buttermilk Pancakes | \$15

James Beard recipe

### Sourdough Pancakes | \$15

starter from 1890 - Klondike, Canada

### Buckwheat Pancakes | \$15

sautéed apples and wild apple syrup; gluten-free

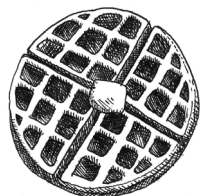
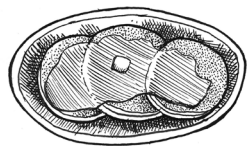
### French Toast | \$15

house baked challah bread,  
powdered sugar, seasonal fruit

### Waffles | \$15

old-fashioned malted waffles

\*Add wild Maine blueberry or  
sautéed banana walnut to your pancakes or waffles (\$3)



## CEREALS

### Anson Mills Organic Carolina

### Crusty Cheese Grits | \$8

### Anson Mills Whole Grain

### Organic Oatmeal Breakfast | \$15

Anson Mills oats, chia seeds, sunflower seeds, sesame seeds,  
and almonds

### Homemade Granola with Greek Yogurt | \$13

with dried fruit preserves

### Seasonal Fruit Salad (Bowl) | \$10



## FROM BUBBY'S BUTCHER

All meats are butchered, cured, and smoked in-house.

### House-Cured Bacon | \$6

### Pork Sausage | \$6

### Smoked Ham | \$6

### Scrapple | \$6

### Chicken Apple Sausage | \$6

### Smoked Organic Salmon | \$8



## SOUPS & SALADS

### Matzo Ball Soup | \$10

chicken and vegetables, "fluffy style" homemade matzo balls

### Vegetarian Chili | \$10

roasted vegetables, tortilla chips, sour cream, Cabot cheddar

### Market Green | \$9

cherry tomatoes, cucumber, shaved red onion,  
shredded carrots, green goddess dressing

### Kale | \$15

market apples, dried cranberries, ricotta salata  
Bragg's apple cider vinegar, Frankies olive oil\*

### Caesar | \$13

shaved parmesan, sourdough croutons, caesar dressing\*

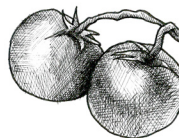
\*Add chicken or seared salmon (\$7)

### Chop Chop Cobb with Crispy Chicken Skin | \$22

Bell & Evans chicken breast, avocado, house-cured bacon,  
boiled egg, tomatoes, red wine shallot vinaigrettea

### Tuna Nicoise | \$24

pole-caught tuna, romaine, spinach, roasted fennel,  
marinated green beans, olives, tomatoes, boiled egg



## BURGERS

Our beef is butchered and ground by our chef daily.  
Buns are freshly baked in-house. Served with choice of one side.

### Bubby's | \$15

Meiller's beef, sea salt, black pepper  
and homemade dill pickle

### Chicken | \$15

all natural chicken, onion,  
carrot, zucchini, and fresh herbs

### Veggie | \$15

lentil, fresh vegetables, pickled daikon,  
carrot, whole wheat bun



### Burger Toppings | \$1

onions, mushroom, avocado, Swiss, cheddar,  
blue, house-cured bacon (\$3)

## SANDWICHES & MAINS

### Tuna Aioli | \$16

pole caught tuna salad, arugula, tomato,  
ciabatta bread

### Thanksgiving on Ciabatta | \$15

roasted turkey, stuffing, cream cheese, cranberry and mayo

### Open-Faced Avocado Sandwich | \$15

roasted veggie romesco and a fried egg on whole wheat toast

### Pulled Pork & Coleslaw Sandwich | \$16

griddled bun, pickles, red onion, Arkansas sauce

### Fried Chicken | \$22

comes with one side or waffles

## SIDES

### Home Fries | \$5

### Two Eggs Any Style | \$6

### Coleslaw | \$5

### Market Salad | \$5

### Handcut French Fries | \$5

### Black Beans | \$5

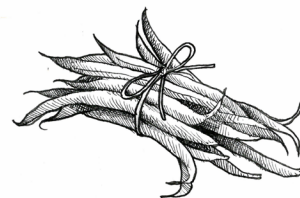
### Green Rice | \$5

### Sautéed Spicy Green Beans | \$5

### Toast | \$3

### Homemade Bagel with Cream Cheese | \$4

### Spinach: Sautéed, Steamed, or Cheesy Creamed | \$5



## DRINKS

### ESPRESSO & COFFEE

America's best 3rd wave roasters

### Bottomless Cup | \$4

### Espresso | \$3.50

### Americano • Macchiato | \$4

### Cappuccino | \$4.50

### Latte | \$5

### TEA | \$4

Bellocq Tea Atelier • Greenpoint, NY

### Bellocq Breakfast • Earl Grey • Sencha

### Majorelle Mint Wuyi Oolong • Chamomile

### Le Hammeau Blend • Jasmine White Needles

### ICED COFFEE & TEA

### Cold-Brewed Iced Coffee | \$5

### Iced Latte | \$5

### Iced Tea | \$4

### ICED DRINKS

### Arnold Palmer • Pink Lemonade | \$5

### HOT DRINKS

### Hot Chocolate • Spicy Apple Cider | \$6

### MILK

### Ice Cold Milk | \$4

### Homemade Almond Milk (16 oz.) | \$12

### HOMEMADE SODA

Made in-house to order

### Cola • Root Beer • Ginger Beer | \$5

### Orange • Grapefruit • Lemon-Lime | \$6

### FRESH SQUEEZED JUICE

### Orange • Grapefruit | \$6

### Cranberry | \$7

## ★ ORGANIC COLD PRESSED JUICES | \$10 ★

We use well-sourced organic fruits and vegetables.  
All juices are pressed in-house using a Norwalk juice extractor.

- Apple, Lemon, Ginger
- Immune Booster (4 oz.) | \$5
- Celery, Kale, Apple, Lemon
- orange, lemon, ginger,  
turmeric, cayenne,
- Carrot, Pineapple, Orange, Ginger
- honey, and sea salt
- Spinach, Pear, Celery, Cucumber
- Carrot, Apple, Beet, Lemon, Ginger

