

Red Hot Chicken Leg | \$4 Buffalo, NY-style with celery, carrots, and Mavtaa blue cheese

¹/₂ Deviled Egg Sandwich | \$3 farm egg salad with smoked paprika on white bread

 $\frac{1}{2}$ Grilled Cheese Sandwich | \$4 aged cheddar grilled on white bread

Homemade Organic Peanut Butter & Jelly | \$5

Chex Mix with Organic Peanuts | \$3

Maple Bacon Almonds | \$8

¹/₂ Pimento Cheese Sandwich | \$3 a southern classic on sourdough

Spicy Pork Cracklins | \$5

Farmer's Market Crudite | \$8 with Green Goddess dip

Sloppy Joe Sliders | \$4

Potato Chips and Green Onion Dip | \$5 handcut potato chips

Ants on a Log with Dried Cranberries & Zante Currants | \$3 celery, organic peanut butter



Matzo Ball Soup | \$10 chicken and vegetables, "fluffy style" homemade matzo balls

Vegetarian Chili | \$10 roasted vegetables, tortilla chips, sour cream, Cabot cheddar

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 Cobb *with* Crispy Chicken Skin | \$22 Bell & Evans chicken breast, avocado, house-cured bacon, boiled egg, tomatoes, red wine shallot vinaigrette

Tuna Nicoise | \$24

Market Green | \$9

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





Bubby's Breakfast | \$19 choice of eggs, meat, home fries or grits, toast, fruit

Griddle Special | \$19 choice of pancakes, eggs, meat

Buttermilk, Sourdough or Buckwheat Pancakes | \$15 choice of one side

Fried Chicken | \$22 comes with one side or waffles

Lemon Garlic Rosemary Brick Chicken | \$23 choice of one side

Mini Meatloaf with Mashed Potatoes | \$20 onion gravy

Shrimp & Grits | \$25 with redeye gravy, cornbread, and collard greens

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

Burger Toppings | \$1 onions, mushroom, avocado, Swiss, cheddar, blue, house-cured bacon (\$3)





Coleslaw Market Salad Handcut French Fries **Onion Rings** Hush Puppies with Chow Chow Spinach: Sautèed, Steamed, or Cheesy Creamed Collard Greens with Potlikker and Cornbread **Boston Baked Beans** Black Beans **Green** Rice Sautéed Spicy Green Beans 3-Side Combo (\$14)

5-Side Combo (\$22)



ESPRESSO & COFFEE

America's best 3rd wave roasters

Bottomless Cup | \$4 Espresso | \$3.50 Americano • Macchiato | \$4 Cappuccino | \$4.50 Latte | \$5

TEA I \$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 SOUEEZED 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
- Celery, Kale, Apple, Lemon
- Carrot, Pineapple, Orange, Ginger
- Spinach, Pear, Celery, Cucumber
- Carrot, Apple, Beet, Lemon, Ginger















DRINKS