

APPETIZERS & SNACKS

Red Hot Chicken Leg | \$4

Buffalo, NY-style with celery, carrots, and Maytag blue cheese

½ Deviled Egg Sandwich | \$3

farm egg salad with smoked paprika on white bread

½ 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

½ 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

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

Caesar | \$15

shaved parmesan, sourdough croutons, caesar dressing*

*Add chicken or seared salmon (\$7)

Tuna Nicoise | \$24

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

MAINS

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

Fried Chicken | \$22

comes with one side or buttermilk waffles

Pulled Pork & Coleslaw Sandwich | \$16

griddled bun, pickles, red onion, Arkansas sauce

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)



GRIDDLE

Griddle Special | \$19

choice of pancakes, eggs, meat

Bubby's Pancakes | \$15

James Beard recipe

Sourdough Pancakes | \$15

starter from 1890 - Klondike, Canada

Buckwheat Pancakes | \$15

sautéed apples and wild apple syrup; gluten-free

Waffles | \$15

old-fashioned malted waffles

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

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

SIDES

Mini Mac n' Cheese

Coleslaw

Handcut French Fries

Onion Rings

Black Beans

Green Rice

Spinach: Sautéed, Steamed, or Cheesy Creamed

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