



SERVING AMERICAN HOME COOKING ON
THE UPPER WEST SIDE SINCE 1981

BRUNCH & LUNCH

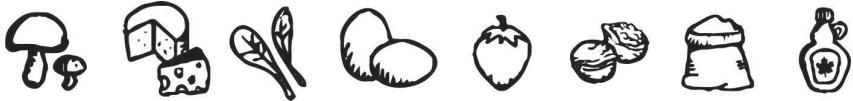
restaurant • bar • catering

520 Columbus Ave. at 85th St. New York, NY 10024

<http://goodenoughtoeat.com>



Breakfast



FOUR GRAIN PANCAKES (3pc) Oats, Cornmeal, Wheat Flour Whole & White
& HOMEMADE WAFFLES (2pc) Wheat Flour
& FRENCH TOAST (3pc) Cinnamon Swirl Bread

ALL BATTERS ARE MADE DAILY.

ALL DISHES SERVED WITH OUR FAMOUS STRAWBERRY BUTTER & MAPLE SYRUP / WHIPPED CREAM & POWDERED SUGAR

OPTIONS:

PLAIN 17

FRESH BANANAS WALNUTS 19

CARAMELIZED BANANAS 19

BLUEBERRY MEDLEY 19

CHOCOLATE TOASTED COCONUT 19

FRESH STRAWBERRIES, TOASTED ALMOND 19

NUTELLA, MARSHMALLOW 19

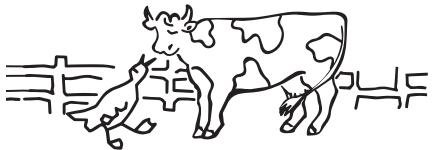
BERRY COMPOTE 19

CHOCOLATE CHIPS OR CHOCOLATE SAUCE 19

LUMBERJACK~ 2 PANCAKES, 2 BACON SLICES, 2 SCRAMBLED EGGS 22

6 SILVER DOLLAR PANCAKES, SIDE OF FRUIT 18

EGGS BENEDICT



EGGS BENEDICT 21

Poached eggs, hollandaise sauce, canadian bacon, english muffin
EGGS FLORENTINE 21

Poached eggs, hollandaise sauce, spinach, english muffin

SALMON BENEDICT 22

Lox, poached eggs, hollandaise sauce, english muffin

ALL SERVED WITH SALAD OR FRIES

EGGS & OMLETES

OUR EGGS ARE FREE RANGE FROM UPSTATE NEW YORK

OUR FRESH AND LOCAL OMELETTE STYLE IS TRADITIONAL LOOSE PREPARATION. TELL YOUR SERVER IF YOU PREFER WELL-DONE. SUBSTITUTE EGG WHITES IN YOUR BREAKFAST 2.5

SERVED WITH STRAWBERRY BUTTER & 2 BISCUITS

THREE EGGS 14

Cracked and cooked to order

SPECIAL SCRAMBLE 17

Red onion, tomatoes, and fresh dill

COUNTRY SCRAMBLE 17

Sliced new potatoes and sautéed onions

PROTEIN SPECIAL 20

Two eggs with melted cheese and two meats (no biscuits – gluten free)

DEEP SOUTH 19

Three scrambled eggs with biscuits and sausage gravy

MIGAS 19

Scrambled eggs with tri-colored tortilla chips, cilantro, onions, bell pepper and cheese served with sour cream, salsa & two flour tortillas (instead of biscuits)

PROVENÇAL OMELETTE 19

Roasted red and green peppers, roasted onion and goat cheese

WALL STREET OMELETTE 19

Baked ham and Vermont white cheddar cheese

GRAMERCY PARK OMELETTE 20

Slices of granny smith apples and Vermont white cheddar cheese

BLT OMELETTE 20

Housemade double-smoked bacon, tomato and gruyere cheese (no lettuce!)

ASTORIA OMELETTE 20

Homemade sausage, fresh spinach & feta cheese

More Breakfast



MORE BREAKFAST SELECTIONS

GETE GUAC TOAST 18

Homemade whole wheat toast, guacamole, house salad or home fries (add poached eggs 2)

TWO EGGS, ANY STYLE 18

Served with home fries and your choice of bacon or sausage (gluten-free)

CORNED BEEF HASH 19

Chunks of corned beef and potatoes with peppers, onions, two poached eggs and buttermilk biscuits

HAM AND SCRAMBLED EGG SANDWICH 18

On a homemade multigrain roll. Served with home fries

FARMHOUSE BREAKFAST 18

Dill-onion toast topped with two poached eggs. Served with two pieces of pork sausage

VEGAN TOFU SCRAMBLE 19

Served with sesame soy vegetables, house salad or brown rice. Choice of whole wheat toast or pita bread

FRESH SEASONAL FRUIT CUP 8

FRESH SEASONAL FRUIT BOWL 14

Served over lowfat yogurt or cottage cheese

HOMEMADE GRANOLA 15

with fresh fruit and milk or lowfat yogurt

*Serving up
goodness
to the upper west side*



NO SUBSTITUTIONS
Weekend Breakfast Minimum \$15 per guest

BREAKFAST EXTRAS

Bacon Or Ham 8

Homemade Turkey Sausage 8

Corned Beef Hash 9.5

Pork Sausage 8

Smoked Salmon side 11

Home Fries 7

Two Slices of French Toast 11

Two Pancakes 11

One Waffle 9.5

Toasted Homemade Bread 6

Two Biscuits w/Strawberry Butter 7

Sausage Gravy 8

Side Salad 7

Fruit 8

Side of Two Eggs 8

Strawberry Butter 2

Extra Syrup 2

Add Cheese 2

COFFEE & TEA

Organic French Roast Coffee

Herbal Tea

Iced Tea Or Coffee

Cappuccino

Latte (Seasonal, Vanilla, Rose, Caramel, Lavender +2)

Iced Latte (Seasonal, Vanilla, Rose, Caramel, Lavender +2)

Chai Latte (Seasonal, Vanilla, Rose, Caramel, Lavender +2)

Espresso

Hot Cocoa

Milk / Soy Milk

Chocolate Milk

Almond Milk

Oat Milk

JUICES & CO.

Apple Juice

Tomato Juice

Pineapple Juice

Lemonade

Orange Juice

Grapefruit Juice

Cranberry Juice

Pepsi Fountain Sodas

Chili & Salads

SERVED WITH BISCUITS

CLASSIC BEEF CHILI

Served over brown rice and garnished with sour cream, cheddar and red onion.

Cup with tortilla chips 11

Bowl with salad and griddled biscuits 18

CAESAR SALAD 18

Crispy Romaine hearts and garlic croutons tossed with our caesar dressing and topped with anchovies

CHOPPED SALAD 21

Romaine, turkey, bacon, carrots, celery, and corn with Vermont cheddar cheese and our mustard vinaigrette

GREEK SALAD 19

Romaine, kalamata olives, beef steak tomato, red onion, cucumber, feta cheese, oregano, thyme, greek dressing

WARM QUINOA SALAD 19

Butternut squash, cranberries, pumpkin seeds, red onion, spinach, fig balsamic dressing

SALAD ADD-ONS

GRILLED CHICKEN BREAST 5 | SHRIMP 6

ORGANIC TOFU 5 | CHOPPED TRIPLE CUT SMOKE BACON 5



AVAILABLE AFTER 11am

Build-a-Burger or Sandwich 20

SERVED WITH LETTUCE & TOMATO, PICKLE
& SALAD OR FRIES

Sandwiches

AVAILABLE AFTER 11am



Choice of Salad, hand cut fries, home fries,
or fresh fruit

TURKEY CLUB 19

Organic fresh roasted turkey with bacon, lettuce tomatoes and mayonnaise on dill onion bread

OPEN-FACED TUNA MELT 20

Tuna salad topped with sliced tomatoes and melted sharp cheddar on whole wheat bread

CHICKEN SANDWICH 19

Grilled chicken, fresh mozzarella, roasted red peppers, avocado, basil, dill onion toast, cilantro mayo, tomato

AVOCADO AND CHEDDAR SANDWICH 17

Avocado, Vermont white cheddar on lightly toasted whole wheat bread w/ basil mayonnaise, lettuce and tomatoes

REUBEN SANDWICH 20

Homemade corned beef, gruyere, coleslaw, GETE sauce, dill onion bread

BLT SANDWICH 19

Our double-smoked thick slab bacon with lettuce, tomatoes and basil mayonnaise on whole wheat toast

SMOKED SALMON 21

Cucumber, red onion, tomato, lettuce, feta cheese, lime juice sour cream, on dill onion toast

① PICK A BUN

Whole wheat bun

Brioche Roll

Lettuce wrap

Gluten free roll (+2)

② CHOOSE YOUR BASE

Angus house blend (brisket, chuck, rib)

Grilled organic chicken breast

Turkey burger

Beyond Burger™ (add \$2)

Black bean & veggie

③ JAZZ IT UP

Sharp cheddar +2

American +2

Mozzarella +2

Bleu +2

Gruyère +3

Goat +3

Sautéed mushrooms +2

Caramelized onions +2

Roasted bell peppers +2

Bacon +3

Chili +2

Guacamole +3

Brunch Cocktails



GOOD ENOUGH TO EAT BLOODY MARY 13

Our classic bloody mary with celery garnish

BACON BLOODY 14

Our bloody mary with a strip of our thick-sliced double-smoked bacon

LA MICHELADA 13

Our bloody mary topped with beer & salted rim

MAPLE BOURBON SMASH 13

Bourbon, maple syrup, orange, bitters and a slice of our thick-cut bacon

SANGRIA 14

Pinot grigio, apricot brandy, white rum, orange & pineapple juice

ADD: Rose or Lavender +1

Beers

BOTTLED BEER

CORONA EXTRA 8.5

(4.6% ABV) Mexico, the original pale ale

ITHACA APRICOT WHEAT 9

(4.9% ABV) Ithaca, light american wheat ale & a touch of apricot

HEINEKEN 9

(5.3% ABV) Amsterdam, full-bodied lager

CORONA LIGHT 9

(4% ABV) Mexico, pilsner style lager, light-moderate herbal flavor, crisp clean finish

VOODOO RANGER 10

(9% ABV), New Belgium IPA, Tropical aromas, Juicy Flavors, Mosaic & Amarillo hops, sublime finish

GUINNESS DRAUGHT STOUT 9

(4.2% ABV) Ireland dry stout, malty sweetness, and hoppy bitterness

MYTHOS 8

(4.7% ABV) Greece, mildly sweet corny aroma off set by toasted grain

MODELO CAN 9

(4.4% ABV) Mexico, rich, full flavored pilsner lager, crisp & refreshing

DRAFT BEER

STELLA ARTOIS 9.5

Belgium, European pale lager

GOOSE ISLAND IPA 9.5

Chicago, IL, IPA with citrus aroma, bold hop finish

KONA BIG WAVE 8

St.Louis, MO, Light body and bright hop aroma

BLUE POINT TOASTED LAGER 9

Long island, NY, named for toasted flavor of malt & hops

NON-ALCOHOLIC BEER

HEINEKEN NA 9

FROZEN MARGARITAS 14

ADD FLAVOR 1.00

Specialty Mimosa 13.50

Lavender: Orange juice, lavender syrup

Rose: Grapefruit juice, rose syrup

Rosemary: Grapefruit juice, fresh rosemary

Crush: Mango puree, grenadine

Pear Peak: St. Germain, pear puree

Tropical: Coconut, pineapple

Mimosa Bar 13

Sparkling wine with your choice of:
Orange juice, pineapple juice, grapefruit juice,
pomegranate juice, cranberry juice, peach puree,
or pear puree.

Wines

RED WINE

PINOT NOIR, Nicolas Idiart, France, 12 glass/ 42 btl

MALBEC, Inkari, Argentina, 13 glass/ 45 btl

CABERNET, Liberty School, Paso Robles, CA, 14 glass / 50 btl

WHITE WINE

PINOT GRIGIO, Benvolio, Italy, 12 glass / 42 btl

CHARDONNAY, Nielson, Santa Barbara CA, 13 glass / 45 btl

SAUVIGNON BLANC, Sileni, NZ, 13 glass / 45 btl

ROSE

DOMAINE DE LA CHAISE, France 13 glass/ 45 btl

SPARKLING WINE

PAUL DE COSTE Rose, France 13 glass /46 btl

PAUL DE COSTE Brut, France 12 glass /45 btl

Cocktails Non Alcoholic

WATERMELON SMASH 8

Watermelon Puree, Fresh Basil, Lemon, Honey, Soda

STRAWBERRY FIELDS 8

Strawberry Puree, Fresh Basil, Lemon, Honey, Soda

CUCUMBER COOLER 8

Cucumber, Mint, Lime Soda

FLAVORED LEMONADE 7

Flavors: Rose, Lavender, Strawberry, or Flavor of the day

Add 5.00 for a Shot of Tequila, Rum, Vodka, or Gin

Pomegranate, Passion Fruit, Strawberry, Watermelon, White Peach, Pear Puree, Mango Puree, Rose Syrup, Lavender Syrup, Tropical (Coconut/Pineapple)

DESSERTS



ALL MADE ON PREMISES DAILY

Cakes 11

A LA MODE +2

Devil's Food Cake

Banana Walnut Cake (contains nuts)

Carrot Cake

Coconut Cake

Sour Cream Coffee Cake (contains nuts)

Banana Chocolate Chip Peanut Butter

(contains nuts)

Full cakes available with 48 hour notice

Pies 10

A LA MODE +2

Pumpkin Pie (Seasonal)

Pecan Pie

Apple Pie

Seasonal Fruit Pie

Cherry Pie

Blueberry Pie

Fruit Crisp

Cookies & Co 6

(May Contain Nuts – Ask!)

Raspberry Squares

Cream Cheese Brownie

Lemon Squares

2 Cookies

Milkshakes 10

Vanilla

Chocolate

Strawberry

Mint Chocolate Chip

Spike It Up Add 5

Ice Cream

Ask About Our Daily Specials

1 Scoop 5

2 Scoops 7.5

3 Scoops 9

