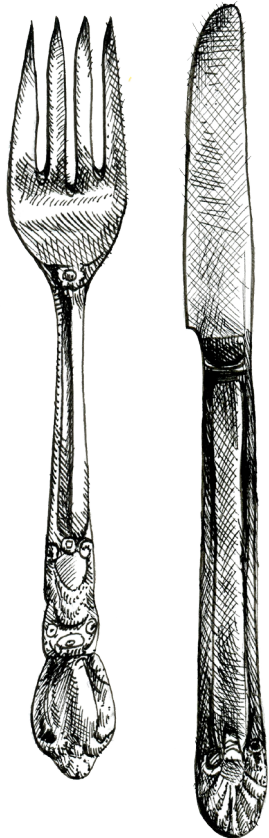


Bubby's

BRUNCH

all day every day • 7am-4pm

**Fried Chicken &
Bubby's Buttermilk Biscuit • 26**
made to order - served from 11 am



FROM THE BAKERY

Bubby's Buttermilk Biscuits • 10

four biscuits with Vermont Creamery Butter and homemade jam

Bubby's Pancakes • 19

James Beard's classic recipe with Doerfler's Maple Syrup, fresh fruit and seasonal compote

Savory Bread Pudding with Red Eye Gravy • 7

house-smoked pork shoulder

Homemade Granola • 15

with Greek yogurt and fresh fruit

Sourdough Toast • 4

1890 Klondike sourdough starter with Vermont Creamery Butter and homemade jam

SALADS

Bubby's Wedge Salad • 18

baby gem lettuce, Maytag blue cheese, smoked tomato, onions and lardons

Smoked Salmon Platter • 19

mixed greens with capers, onions and choice of bagel, biscuit or sourdough toast

Kale Cobb Salad • 22

smoked chicken, boiled egg, avocado, tomato, house-cured bacon and Vermont white cheddar

Arugula Salad • 15

with apples, smoked walnuts and pecorino

MAIN COURSE

Bubby's Breakfast • 20

three eggs any style with chorizo, house-cured bacon and hash browns

Eggs Benedict • 22

over Bubby's Buttermilk Biscuit with house-cured bacon and arugula salad

Bubby's BBQ Benedict • 24

house-smoked pulled pork, smoked hollandaise sauce and hash browns

Huevos Rancheros • 19

corn tortillas, sunny side eggs, avocado, black beans, green rice and queso fresco

Market Omelet • 20

three egg omelet with seasonal ingredients and arugula salad

SANDWICHES

add egg (+3)

Bubby's Brisket Biscuits • 15

swiss, homemade pickled onion mayo

Egg & Cheese • 15

choice of chorizo or house-cured bacon

Turkey BLT • 15

roast turkey, house-cured bacon and avocado cream on homemade sourdough

Double Decker Grilled Cheese • 15

fontina and gruyere with onions and avocado on homemade sourdough

BURGERS

with handcut fries

Bubby's Burger • 19

house-butchered and fresh ground Meiller's beef on a homemade bun

Double Bubby's • 22

double patty and double bacon with American cheese and homemade sauce

Veggie Burger • 17

lentil and vegetable patty with pickled daikon on a whole wheat bun

Burger Toppings:

swiss, cheddar, mushrooms, caramelized onions (+1), avocado, Maytag blue cheese (+2), house-cured bacon (+4)

SHARED PLATES **3 for 18**

Mac 'n Cheese • 7

Bubby's House-cured Bacon • 9

Smoked Salmon • 7

Chorizo • 7

Hash Browns • 7

Handcut Fries • 7

House Salad • 7

Fresh Fruit • 7

DESSERT

Bubby's Pie • 5

and other desserts available

 @bubbyspiecompany

 @bubbyspieco  @bubbys

Cocktails



FAVORITES

- Spiked Blackberry Lemonade • 12**
blackberry purée, homemade lemonade, vodka
- Bubby's Punch • 10**
fresh squeezed cranberry and orange juice, lemon, soda, vodka
- Mimosa • 10**
fresh squeezed orange juice, prosecco
- Bourbon Sweet Tea • 10**
homemade sweet tea, lemon, Buffalo Trace bourbon

HANDCRAFTED

- Bubby's Bloody Mary • 12**
homemade bloody mary mix, vodka
- Pickle Brine Bloody • 12**
homemade bloody mary mix, vodka, pickle brine
- Bubby's BBQ Bloody Mary • 12**
homemade bloody mary mix with Texas style BBQ and beef stock, vodka
- Blackberry Gin Fizz • 12**
blackberry purée, St. Germain lemon, gin
- Aperol Spritz • 12**
aperol, prosecco, soda
- Market Margarita • 12**
changes daily

Shots

- The Pickleback • 9**
Bubby's homemade pickle brine back, Jameson
- Retox • 9**
celery-kale-apple-lemon back, Russian Standard



Wine

WHITE

- Grechetto – Orvieto, Italy 2011 | 11 • 40
- Viognier, Domain Gayda – France 2013 | 11 • 40
- Riesling, Karl Josef – Mosel, Germany 2012 | 11 • 40
- Chardonnay, Bread and Butter – Napa, California 2013 | 11 • 40
- Sauvignon Blanc, Domaine de la Motte – Languedoc | 9 • 34

RED

- Malbec, Bodagas Goulart– Mendoza, Argentina 2011 | 9 • 34
- Bordeaux, Cru Monplaisir – France 2010 | 12 • 44
- Cabernet, If You See Kay – Sonoma, California 2012 | 12 • 44
- Pinot Noir, Plowbuster – Oregon 2011 | 13 • 49
- Merlot Cabernet Franc, Red Hook Pier 41 - Brooklyn, NY 2011 | 14 • 52

SPARKLING

- Prosecco, Latransa – Veneto, Italy | 12 • 48
- Cava, Grand Sarao Brut – Penedes, Spain | 10 • 36

ROSÉ

- Chateau Routas– France, Provence 2014 | 9 • 34

Beer

Bottles • 8

- Amstel Light
- 1911 Cider
- Left Hand Milk Stout
- Not Your Father's Root Beer
- Ommegang Witte

Drafts • 8

- Brooklyn Lager
- Stone IPA
- Oskar Blues Momma's Little Yells Pilsner
- Seasonal



COFFEE

- Bottomless Cup • 4
- Americano • Macchiato • 4
- Espresso • 3.50
- Cappuccino • 4.50
- Latte • 5
- Cold-Brewed Iced Coffee • 5



TEA • 4

- English Breakfast
- Earl Grey
- Ginger Chamomile
- Mint
- Genmaicha
- Classic Iced Tea
- Arnold Palmer • 5

FRESH SQUEEZED JUICE

- Orange • 6 | Grapefruit • 7 | Cranberry • 7
- Celery-Kale-Apple-Lemon • 7

Blackberry Lemonade • 7

FRESH PRESSED SODA • 5

- Fresh fruit cut-to-order

- Grapefruit • Orange • Lemon-Lime

HOMEMADE SODA • 4

- Syrups made in-house from scratch with real sugar

- Root Beer
- Ginger