Everything we prepare in our kitchen is made from scratch and sourced from local vendors when possible.

Our Story: good enough to eat has been a staple of the Upper West Side since 1981. Carrie Levin started the restaurant after spending many years developing her "good old-fashioned American food" menu from the best homemade ingredients. Her vintage recipes have kept people coming back for over three decades. With this menu we pay homage to her classic and beloved food that is truly good enough to eat!

Breakfast       Brunch
8am-5pm Mon-Fri | 9am-5pm Sat & Sun
Lunch
11:30am-5pm Mon-Fri
Dinner
5pm-10:30pm Daily

goodenoughtoeat.com
Starters 🍴

GRILLED CORN BREAD
good enough to eat style corn bread with whole kernel corn, served with a side of honey 7.5

CRISPY ONION RINGS
Light and fluffy buttermilk onion rings with homemade honey mustard 9

HOMEMADE POTATO CHIPS
With onion dip 8

BEER-BATTERED SHRIMP
Beer-battered shrimp served with tartar sauce 12

COCKTAIL SHRIMP
With our homemade cocktail sauce 14

FIG FOCACCIA
Mozzarella and blue cheese melted on our homemade focaccia bread with fig jam and asparagus 9

NONNA’S MEATBALLS
Our homemade meatballs with hearty tomato sauce 9

GUACAMOLE & CHIPS
Made to order 10

ZESTY HUMMUS
Served with celery, carrots and pita wedges 9

Soups & Salads 🥗

All salads come with fresh good enough to eat french bread.

SOUP OF THE DAY
Cup 5 / Bowl 7.5
Add a salad and biscuits 4

BEEF or VEGGIE CHILI
Your choice of a cup served with tortilla chips over brown rice 7.5
or
In a bowl with salad and griddled biscuits 14.5

CAESAR SALAD
Crispy hearts of romaine with garlic croutons and good enough to eat’s homemade caesar dressing topped with anchovies 14.5

SPINACH SALAD
Fresh baby spinach, cubes of Granny Smith apples, cajun-spiced walnuts, with crumbled blue cheese and sliced red onion with a light crumbly blue cheese vinaigrette 15

CHOPPED SALAD
Romaine, turkey, bacon, carrots, celery, corn, Vermont cheddar, tossed in our mustard vinaigrette 18.5

SMOKED SALMON SALAD
Mixed greens, red onions, garlic croutons, green peas & capers, tossed in a creamy ranch dressing and topped with smoked salmon 19.5

SALAD ADD-ONS
Grilled Chicken Breast 5
Shrimp 7
Steak 7
Salmon 7
Entreés
All served with side salad with house vinaigrette.

MACARONI & CHEESE
Ziti baked with cheddar, mozzarella, gruyère and parmesan cheese in a Mornay sauce 15

FISH & CHIPS
Beer-battered cod served with french fries, malt vinegar and tartar sauce 17.5

BEER-BATTERED CHICKEN FINGERS
Four large pieces served with honey mustard and BBQ dipping sauce and french fries 16.5
Shrimp 20.5

CHARCOAL-GRILLED NEW YORK STRIP STEAK
Charcoal-grilled prime angus 12 oz steak in a red wine reduction with mushrooms, mashed potatoes, and broccoli 29

TRADITIONAL TURKEY DINNER
Roasted turkey with corn bread apple raisin stuffing, gravy, cranberry relish, mashed potatoes and sautéed kale 19.5

MEATLOAF DINNER
Wrapped in bacon and served with a side of gravy, sweet mashed maple orange potatoes, peas and carrots with fresh dill butter 19

1/2 FREE-RANGE ROASTED CHICKEN
With roasted vegetables and mashed potatoes 19.5

GRILLED ATLANTIC SALMON
Served in a lemon caper sauce, served with spinach and brown rice 19

VEGETABLE MOUNTAIN
Stir-fried carrots, zucchini, radishes, broccoli and red and green cabbage served over brown sticky rice with ginger watercress sauce 16.5
Grilled Chicken Breast 5
Shrimp 7

CHIPOTLE SHRIMP
Shrimp tossed with pasta and mixed vegetables in a chipotle cream sauce served with our homemade focaccia 21

House Favorites

BUTTERMILK FRIED CHICKEN
Served with mashed potatoes and sautéed broccoli with country gravy 18.5

NONNA’S SPAGHETTI AND MEATBALLS
Two homemade meatballs in our hearty tomato sauce over spaghetti 18

CHICKEN POT PIE
Pulled free-range organic chicken with mushrooms, carrots, onions, roasted potatoes, celery, peas and gruyère in a bechamel sauce covered with our homemade biscuits 19

BEEF STEW
Tender pieces of sirloin slow cooked with garden vegetables, and potatoes in a hearty beef gravy 19.5

Prime Rib
Weekends
FRIDAY & SATURDAY
Slow-roasted salt-crusted USDA prime rib with beef jus served with mashed potatoes and asparagus 29

Sides
Mashed Potatoes 7
Hand-Cut French Fries 7
Sautéed Kale 6
Mixed Green Salad 5.5
Garlic Bread 5
Broccoli 7
Buttermilk Biscuits and Strawberry Butter 4
Mixed Vegetables 7
Spinach 6
Burgers & Sandwiches

THE BURGER
8 oz of our blend of beef on a brioche roll with lettuce, tomato, onion, and pickle and french fries 15

TURKEY BURGER
8 oz turkey burger on a brioche roll with lettuce, tomato, onion, pickle and french fries 15
Buffalo Style 16.5

VEGETABLE BURGER
Our own mix of grains, barley, sesame seeds and sautéed vegetables in a pita pocket with a side of tahini, served with a green salad with mustard vinaigrette 15

BBQ CHICKEN SANDWICH
Pulled roasted organic chicken with our BBQ sauce on a multigrain roll with homemade potato chips 15

GOOD ENOUGH TO EAT TURKEY CLUB
Roasted turkey, BLT with mayonnaise on our homemade dill onion toast and served with macaroni salad 16

ADDITIONAL TOPPINGS
Jazz up your burger or sandwich:

add 2
Sharp cheddar
Jalapeño jack
Mozzarella
Blue cheese
Gruyère

add 2
Sautéed mushrooms
Grilled onions
Roasted bell peppers

add 3
Bacon
Chili

Breakfast

LUMBERJACK
Two pancakes, two strips of bacon and two scrambled eggs, served with strawberry butter 15

BLT OMELETTE
With our double-smoked bacon, lettuce, tomato, & gruyère cheese 15

GRAMERCY PARK OMELETTE
With slices of Granny Smith apples and Vermont white cheddar cheese 14

MIGAS
Scrambled eggs, tri-colored tortilla chips, onions, cilantro, roasted bell peppers and cheddar cheese served with a side of sour cream, salsa and two flour tortillas 14

VEGAN TOFU SCRAMBLE
Served with sesame soy vegetables, house salad or brown rice
Choice of whole wheat toast or pita bread 14.5

Milkshakes

VANILLA
CHOCOLATE
STRAWBERRY
MINT CHOCOLATE CHIP

SPIKE IT WITH YOUR FAVORITE LIQUEUR
Add 5

Cocktails, Wine & Full Bar Too
**Cakes**

- Devil's Food Cake  8
- Banana Walnut Cake  9  
  (contains nuts)
- Carrot Cake  8
- Coconut Cake  9
- German Chocolate Cake  9  
  (contains nuts)
- Sour Cream Coffee Cake  7.5  
  (contains nuts)

**Pies**

- Pumpkin Pie  8
- Pecan Pie  9
- Fruit Crisp  8
- Seasonal Fruit Pie  7.5
- Cherry Pie  8
- Blueberry Pie  8

**Cookies & Co**

(May Contain Nuts – Ask!)

- Chocolate Walnut Brownie  5
- Cream Cheese Brownie  5
- Lemon Squares  5
- Raspberry Squares  5
- Cookies  3

**Ice Cream**

Ask About Our Daily Specials

- 1 Scoop  3
- 2 Scoops  5.5
- 3 Scoops  8
- A La Mode  3
- Banana Split  12

**Milkshakes**

- Vanilla
- Chocolate
- Strawberry
- Mint Chocolate Chip  8

SPIKE IT WITH YOUR FAVORITE LIQUEUR

Add 5
The GETE Story

Good Enough to Eat was founded by Carrie Levin in 1981. After completing college in Aix-en-Provence, France, Carrie attended Pru Leith’s School of Food and Wine in London, then moved to New York in 1979. After an initial apprenticeship under Sepp Renngli, then Head Chef at the Four Seasons, Carrie opened the restaurant in 1981 as a result of her desire to create and serve “good, old-fashioned American food.” She partnered with Ann Nickinson, a talented cook operating a small take-out and catering business on Amsterdam Avenue, and together they opened the first Good Enough to Eat restaurant. The eatery became a huge success, noted first for its all-day, bountiful breakfasts featuring omelets, pancakes, waffles, and buttermilk biscuits. It became even more well known when it began offering homemade soups, huge sandwiches, and classic Turkey and Meatloaf dinners, establishing Carrie as one of the first Chef’s in NYC to create and celebrate “traditional” American cuisine.

SCRATCH KITCHEN / SOURCING

“Everything We Prepare In Our Kitchen Is Proudly Made From Scratch”

That Means We Never Buy Anything Pre-made – Just Raw Ingredients. All Of Our Soups And Sauces Are Made Here Daily By Our Kitchen Team. We Bake All Of Our Own Bread, Biscuits, Cakes, Pies And Cookies Daily.

Our Selections Are Made From The Finest Sourced Ingredients This Country Has To Offer. Whenever Possible, We Support Our Local Farmers And Merchants.

“Organic Chicken & Turkey – Schatzie’s Butcher Shop, Uws, Manhattan Organic Maple Syrup – Doerfler Maple Farm, Canada Natural Farm Eggs – Brey’s, Bethel, Ny Fresh Seafood – Various Sources From The Northern Atlantic Coast Coffee – Porto Rico Coffee Company, Greeenwich Village Fresh Vegetables – Satur Farms, Long Island”
Serving American home cooking on the Upper West Side since 1981

http://goodenoughtoeat.com