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

Four Grain Pancakes, Homemade Waffles & French Toast

*All batters are made daily. All dishes served with our famous strawberry butter and maple syrup.*

#### GOOD ENOUGH TO EAT PANCAKES
Three pancakes made with oats, cornmeal, whole wheat flour, and white flour.  **13**

**APPLE PANCAKE**
One large pancake filled with apple slices, topped with apple-raisin compote, sour cream and sprinkled with cinnamon sugar  **14.**

**BANANA WALNUT PANCAKES**
Three pancakes with walnuts and sliced bananas  **14.5**

**SEASONAL FRUIT PANCAKES**
Three pancakes with seasonal fruit  **14**

**PETER PAUL PANCAKES**
Three pancakes with Belgian chocolate topped with toasted coconut  **14.5**

**MAMA’S SILVER DOLLAR PANCAKES**
Six small pancakes with a cup of fresh fruit  **14**

**LUMBERJACK**
Two pancakes, two strips of bacon and two scrambled eggs  **15**

#### GOOD ENOUGH TO EAT WAFFLES
Two homemade waffles  **13**

**STRAWBERRY ALMOND WAFFLE (SEASONAL)**
One Waffle topped with toasted almonds & fresh strawberries  **15**

**BACON WAFFLE**
Filled with pieces of our double smoked bacon and served with fresh fruit  **14**

#### GOOD ENOUGH TO EAT FRENCH TOAST
Made with our cinnamon swirl bread  **13**

Add a mixed topping of cocoa, sugar, raisins & walnuts  **3**

**PUMPKIN FRENCH TOAST**
Our homemade pumpkin bread topped with pear & cranberry compote  **14**

### Eggs & Omelettes

*All served with homemade biscuits and strawberry butter*

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

#### THREE EGGS
Cracked and cooked to order  **11**

**SPECIAL SCRAMBLE**
Red onion, tomatoes, and fresh dill  **12.5**

**COUNTRY SCRAMBLE**
Sliced new potatoes and sauteed onions  **12.5**

**PROTEIN SPECIAL**
Two eggs with melted cheese and two meats (no biscuits – gluten free)  **16.5**

**DEEP SOUTH**
Three scrambled eggs with biscuits and sausage gravy  **14.5**

**MIGAS**
Scrambled eggs with tri-colored tortilla chips, cilantro, onions, bell pepper and cheese served with sour cream, salsa & two flour tortillas (instead of biscuits)  **13.5**

**MEXICAN SCRAMBLE**
Topped with pepper jack cheese and served with salsa and two flour tortillas (instead of biscuits)  **12.5**

#### PROVENCAL OMELETTE
With roasted red and green peppers, roasted onion and goat cheese  **14**

**ASTORIA OMELETTE**
With our homemade sausage, fresh spinach & feta cheese  **14.5**

**WALL STREET OMELETTE**
With baked ham and Vermont white cheddar cheese  **14.5**

**GRAMERCY PARK OMELETTE**
With slices of granny smith apples and vermont white cheddar cheese  **14.5**

**LITTLE ITALY OMELETTE**
With roasted mushrooms, sun dried tomatoes and fresh mozzarella cheese  **14**

**UPPER WEST SIDE OMELETTE**
With smoked salmon, cream cheese and dill  **16**

**BLT OMELETTE OMELETTE**
With our double-smoked bacon, tomato and gruyere cheese (no lettuce!)  **15**
Breakfast

MORE BREAKFAST SELECTIONS

TWO EGGS, ANY STYLE
Served with home fries and your choice of bacon or sausage (gluten-free) 14

CORNED BEEF HASH
Chunks of corned beef and potatoes with peppers, onions, two poached eggs and buttermilk biscuits 14

HAM AND scrambleD EGG sANDWICH
On a homemade multigrain roll
Served with home fries 13

FARMHOUSE BREAKFAST
Dill-onion toast topped with two poached eggs.
Served with two pieces of pork sausage 13

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

FRESH SEASONAL FRUIT
Cup 6
Bowl served over lowfat yogurt or cottage cheese 11.5

HOMEMADE GRANOLA
With fresh fruit and milk or lowfat yogurt 12.5

STEEL CUT OATMEAL
With brown sugar and cinnamon toast 9.5
Add bananas or raisins 2

BREAKFAST EXTRAS

BACON or HAM 6
SMOKED SALMON 7
HOMEMADE PORK SAUSAGE 5.5
HOMEMADE TURKEY SAUSAGE 5.5
CORNED BEEF HASH 6.75
HOME FRIES 4.25
GRITS 4 ADD CHEESE 1
TWO SLICES OF FRENCH TOAST 9
TWO PANCAKES 9
ONE WAFFLE 8.5
TOASTED HOMEMADE BREAD 2.75
TWO BUTTERMILK BISCUITS 4
SAUSAGE GRAVY 4.5
CUP OF GRANOLA 6.5
CUP OF OATMEAL WITH BROWN SUGAR 5.5
CUP OF YOGURT or COTTAGE CHEESE 4
SIDE SALAD 5.5
SIDE OF TWO EGGS 8
STRAWBERRY BUTTER 3

COFFEE & TEA

Organic French Roast Coffee
Herbal Tea
Espresso
Cappuccino, Latte Or Chai Latte
Milk / Soy Milk
Hot Cocoa
Hot or Cold Cider
Iced Tea Or Coffee
Iced Latte
Chocolate Milk

JUICES & Co.

Orange Juice
Grapefruit Juice
Craberry Juice
Apple Juice
Tomato Juice
Pineapple Juice
Pink Lemonade
Pepsi Fountain Sodas
Bottled Root Beer
Ginger Beer
Soups, Salads & Such

ALL SALADS MADE WITH HOMEMADE FRENCH BREAD

**BOWL OF SOUP AND SALAD**
Soup of the day served with a house salad tossed with our mustard vinaigrette with homemade griddled biscuits 12

**SOUP AND HALF SANDWICH**
Soup of the day with half a sandwich on homemade bread 13.5

**CLASSIC BEEF CHILI**
Served over brown rice and garnished with sour cream, cheddar and red onion.
Cup with tortilla chips 7.5
Bowl with salad and griddled biscuits 14

**SMOKED SALMON SALAD**
Mixed green with green peas and red onion garlic croutons and capers tossed with a creamy ranch dressing and topped with smoked salmon 18

**CAESAR SALAD**
Crispy Romaine hearts and garlic croutons tossed with our caesar dressing and topped with anchovies 14
Add chicken breast 4
Add grilled shrimp 7

**CHOPPED SALAD**
Romaine, turkey, bacon, carrots, celery, and corn with Vermont cheddar cheese and our mustard vinaigrette 17.5

**SPINACH SALAD**
Fresh baby spinach, sliced Granny Smith apples, cajun-spiced walnuts and sliced red onion with a crumbled blue cheese and creamy bleu vinaigrette 15

**BLT SANDWICH**
Our double-smoked thick slab bacon with lettuce, tomatoes and basil mayonnaise on whole wheat toast
Served with french fries or fresh fruit 15

**GOOD ENOUGH TO EAT TURKEY CLUB**
Organic fresh roasted turkey with bacon, lettuce, tomatoes and mayonnaise on dill onion bread, served with macaroni salad 15.5

**AVOCADO AND CHEDDAR SANDWICH**
Avocado, Vermont white cheddar on lightly toasted whole wheat bread with basil mayonnaise, lettuce and tomatoes, served with a house salad or french fries. 15

**OPEN-FACED TUNA MELT**
Tuna salad topped with sliced tomatoes and melted sharp cheddar on whole wheat bread served with a house salad with mustard vinaigrette 15.5

**OLD FASHIONED GRILLED CHEESE SANDWICH**
Vermont sharp cheddar on white bread with house salad with mustard vinaigrette 12
With tomatoes add 1.5
With ham or bacon add 3

**SMOKED SALMON SANDWICH**
Smoked Salmon with cucumbers, tomato, watercress and goat cheese on whole wheat toast, served with fresh fruit or salad 18

**MAC & CHEESE**
Ziti baked with sharp white cheddar, mozzarella, gruyère and parmesan cheeses in a mornay sauce 13.5

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**Burgers**

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

**TURKEY BURGER**
8 oz of fresh ground turkey on an pepper roll with lettuce, tomatoes, onions, and pickle with french fries 15

**VEGETABLE BURGER**
Our own mix of grains, barley, sesame seeds and sauteed vegetables in a pita pocket with a side of tahini, served with a green salad with mustard vinaigrette 14.5

Add Monterey jack, sharp cheddar, gruyere, mozzarella, bleu or goat cheese 2
Add buffalo sauce 2
Add bacon 3

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**Milkshakes**

**VANILLA**
**CHOCOLATE**
**STRAWBERRY**
**MINT CHOCOLATE CHIP**
8

**SPIKE IT WITH YOUR FAVORITE LIQUEUR**
Add 5
Cakes
Devil's Food Cake  7.5
Banana Walnut Cake  7.5
Carrot Cake  7.5
Coconut Cake  8.
German Chocolate Cake  8.
Coffee Cake  7.
Yellow Cake
With Chocolate Frosting  8.
(Monday Nights)
Banana Chocolate Chip Cake
With Peanut Butter Frosting  8.
(Thursday Nights)

Ice Cream
Ask About Our Daily Specials

1 Scoop  3.00
2 Scoops  5.50
3 Scoops  8.00
A La Mode  3.00
Banana Split  12.00

Pies
Pumpkin Pie  7.5
Pecan Pie  8.
Fruit Crisp  7.
Seasonal Fruit Pie  7.5
Lemon Meringue (Wed Night)  8.

Cookies & Co
(May Contain Nuts – Ask!)
Chocolate Walnut Brownie  5.
Cream Cheese Brownie  5.
Lemon Squares  5.
Raspberry Squares  5.
Cookies  3.

Milkshakes
Vanilla
Chocolate
Strawberry  7.75
Super Shakes  8.5
Red Velvet Or Mint Chocolate Chip
Spike It!  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 Seppi 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, Greeeenwich Village Fresh Vegetables – Satur Farms, Long Island”
restaurant ● bar ● catering
520 Columbus Ave. at 85th St. New York, NY 10024

SERVING AMERICAN HOME COOKING ON
THE UPPER WEST SIDE SINCE 1981

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