

breakfast/lunch



**restaurant • bar • catering**

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

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

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**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**

8am-5pm Mon-Fri | 9am-5pm Sat & Sun

**Brunch**

**Lunch**

11:30am-5pm Mon-Fri

**Dinner**

5pm-10:30pm Daily



[goodenoughtoeat.com](http://goodenoughtoeat.com)





# 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 2

### 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

### NO SUBSTITUTIONS

Weekend Breakfast Minimum \$12 per guest



**BLOODY MARYS & MIMOSAS**  
COCKTAILS, WINE & FULL BAR TOO



## 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

Cranberry Juice

Apple Juice

Tomato Juice

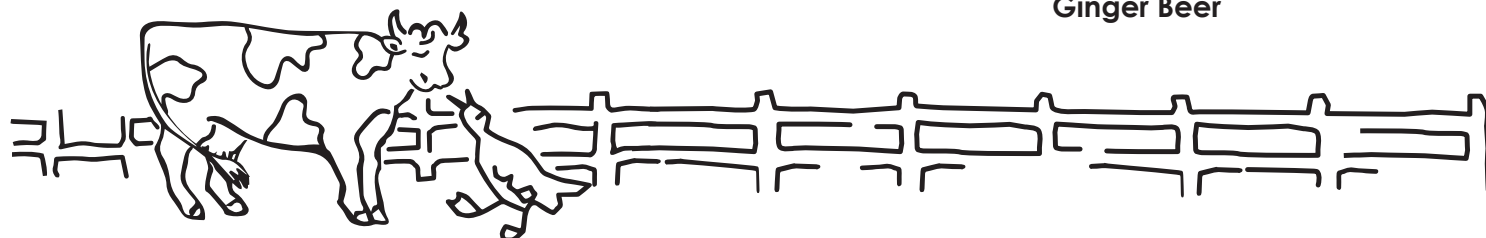
Pineapple Juice

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



# 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

## 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



# Milkshakes

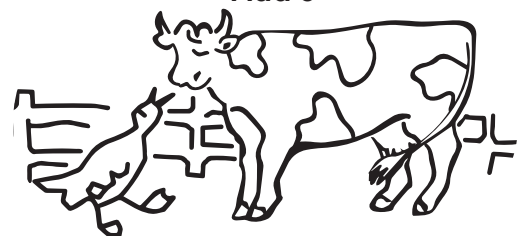


VANILLA  
CHOCOLATE  
STRAWBERRY  
MINT CHOCOLATE CHIP

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

# DESSERTS



## 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.



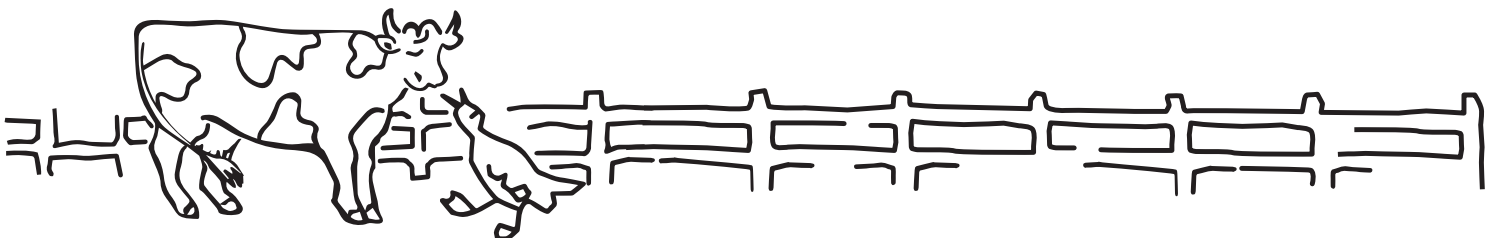
## Milkshakes

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 Renggli, 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 Chefs 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, Greenwich Village Fresh Vegetables – Satur Farms, Long Island"

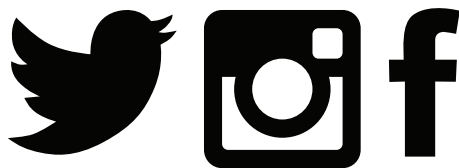


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SERVING AMERICAN HOME COOKING ON  
THE UPPER WEST SIDE SINCE 1981

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/GoodEnoughToEat

