good enough to eat

FARM TO TABLE & SCRATCH COOKING FOR 39 YEARS

restaurant ● bar ● catering

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

Breakfast
8am-5pm Mon-Fri

Brunch
9am-5pm Sat & Sun

Lunch
11am-5pm Mon-Fri

Dinner
5pm-10:30pm Daily
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.  14

APPLE PANCAKE
One large pancake filled with apple slices, topped with apple-raisin compote, sour cream and sprinkled with cinnamon sugar  15

BANANA WALNUT PANCAKES
Three pancakes with walnuts and sliced bananas  16.5

SEASONAL FRUIT PANCAKES
Three pancakes with seasonal fruit  15.50

PETER PAUL PANCAKES
Three pancakes with Belgian chocolate topped with toasted coconut  16

MAMA’S SILVER DOLLAR PANCAKES
Six small pancakes with a cup of fresh fruit  15

GOOD ENOUGH TO EAT WAFFLES
Two homemade waffles  15

STRAWBERRY ALMOND WAFFLE (SEASONAL)
One Waffle topped with toasted almonds & fresh strawberries  16

BACON WAFFLE
Filled with pieces of our double smoked bacon and served with fresh fruit  15.5

GOOD ENOUGH TO EAT FRENCH TOAST
Made with our cinnamon swirl bread  14
Add a mixed topping of cocoa, sugar, raisins & walnuts 3.5

PUMPKIN FRENCH TOAST
Our homemade pumpkin bread topped with pear & cranberry compote 15.5

LUMBERJACK
Two pancakes, two strips of bacon and two scrambled eggs  17

Eggs & Omelettes

ALL SERVED WITH HOMEMADE BISCUITS AND STRAWBERRY BUTTER

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

THREE EGGS
Cracked and cooked to order  12

SPECIAL SCRAMBLE
Red onion, tomatoes, and fresh dill  13.5

COUNTRY SCRAMBLE
Sliced new potatoes and sauteed onions  13.5

PROTEIN SPECIAL
Two eggs with melted cheese and two meats (no biscuits - gluten free)  17.5

DEEP SOUTH
Three scrambled eggs with biscuits and sausage gravy  15.5

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)  15.5

MEXICAN SCRAMBLE
Topped with pepper jack cheese and served with salsa and two flour tortillas (instead of biscuits)  14

PROVENCAL OMELETTE
With roasted red and green peppers, roasted onion and goat cheese  15

ASTORIA OMELETTE
With our homemade sausage, fresh spinach & feta cheese  16

WALL STREET OMELETTE
With baked ham and Vermont white cheddar cheese  15

GRAMERCY PARK OMELETTE
With slices of granny smith apples and vermont white cheddar cheese  15

LITTLE ITALY OMELETTE
With roasted mushrooms, sun dried tomatoes and fresh mozzarella cheese  15

UPPER WEST SIDE OMELETTE
With smoked salmon, cream cheese and dill  17

BLT OMELETTE OMELETTE
With our double-smoked bacon, tomato and gruyere cheese (no lettuce!)  16
### More Breakfast

#### More Breakfast Selections

**Get Guac Toast**  
Homemade whole wheat toast, guacamole, poached eggs, house salad or home fries 15

**Two Eggs, Any Style**  
Served with home fries and your choice of bacon or sausage (gluten-free) 15

**Corned Beef Hash**  
Chunks of corned beef and potatoes with peppers, onions, two poached eggs and buttermilk biscuits 15.5

**Ham and Scrambled Egg Sandwich**  
On a homemade multigrain roll  
Served with home fries 14

**Farmhouse Breakfast**  
Dill-onion toast topped with two poached eggs. Served with two pieces of pork sausage 14

**Vegan Tofu Scramble**  
Served with sesame soy vegetables, house salad or brown rice.  
Choice of whole wheat toast or pita bread 16

**Fresh Seasonal Fruit**  
Cup 6.50  
Bowl served over lowfat yogurt or cottage cheese 12.5

**Biscuits Benny**  
Buttermilk biscuits, poached eggs, hollandaise sauce  
Smoked salmon or bacon, house salad 17

**Country Biscuits Benny**  
Buttermilk biscuits, scrambled eggs, sausage gravy  
Bacon or turkey sausage, home fries 17

#### Breakfast Extras

- Bacon Or Ham 7
- Smoked Salmon 9
- Homemade Pork Sausage 6.5
- Homemade Turkey Sausage 7
- Corned Beef Hash 9
- Home Fries 6
- Grits 4 Add Cheese 2
- Two Slices Of French Toast 10
- Two Pancakes 10
- One Waffle 8.75
- Toasted Homemade Bread 4.5
- Two Buttermilk Biscuits 4.25
- Sausage Gravy 6
- Cup Of Granola 6.75
- Cup Of Oatmeal With Brown Sugar 6.5
- Cup Of Yogurt Or Cottage Cheese 5
- Side Salad 6
- Side Of Two Eggs 8
- Strawberry Butter 3

#### Coffee & Tea

- Organic French Roast Coffee
- Herbal Tea
- Espresso
- Cappuccino, Latte Or Chai Latte 5
- Milk / Soy Milk
- Hot Cocoa 5
- Hot or Cold Cider
- Iced Tea Or Coffee
- Iced Latte 5
- 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

#### Granola & Oats

**Homemade Granola**  
With fresh fruit and milk or lowfat yogurt 13

**Steel Cut Oatmeal**  
With brown sugar and cinnamon toast 11  
Add bananas or raisins 2.5

**Pumpkin Pie Overnight Oats**  
Oats, pumpkin puree, almond milk, chia, spices, pecan, maple syrup 14

**Apple Cinnamon Overnight Oats**  
Oats, yogurt, almond milk, apple, spices, chia, honey, almonds 14
Soups, Salads & Bowls

**BOWL OF SOUP AND SALAD**
Soup of the day served with a house salad tossed with our mustard vinaigrette with homemade griddled biscuits 13.5

**CLASSIC BEEF CHILI**
Served over brown rice and garnished with sour cream, cheddar and red onion.
Cup with tortilla chips 8
Bowl with salad and griddled biscuits 15

**MAC & CHEESE**
Ziti baked in a mornay sauce 14.5
Add: Triple smoked bacon 3 | Lobster 9

**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 16

CAESAR SALAD
Crispy Romaine hearts and garlic croutons tossed with our caesar dressing and topped with anchovies 15

CHOPPED SALAD
Romaine, turkey, bacon, carrots, celery, and corn with Vermont cheddar cheese and our mustard vinaigrette 18.5

GREEK SALAD
Romaine, kalamata olives, cherry tomato, red onion, cucumber, feta cheese, oregano, thyme, greek dressing 18

WARM QUINOA SALAD
Butternut squash, cranberries, pumpkin seeds, red onion, spinach, fig balsamic dressing 18

**SALAD ADD-ONS**

| GRILLED CHICKEN BREAST 5 | SHRIMP 6 |
| ORGANIC TOFU 5 | CHOPPED TRIPLE CUT SMOKED BACON 5 |

Sandwiches

**GOOD ENOUGH TO EAT TURKEY CLUB**
Organic fresh roasted turkey with bacon, lettuce, tomatoes and mayonnaise on dill onion bread, served with home fries or salad 17

**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 16.5

**GOOD ENOUGH TO EAT CHICKEN SANDWICH**
Grilled chicken, fresh mozzarella, roasted red peppers, avocado, basil, dill onion toast, tomato, house salad or home fries 17

**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 16

**SMOKED SALMON SANDWICH**
Smoked Salmon with cucumbers, tomato, watercress and goat cheese on whole wheat toast, served with fresh fruit or salad 19

**HOUSE REUBEN SANDWICH**
Homemade corned beef, gruyere, coleslaw, GETE sauce, dill onion bread, house salad or home fries 16.5

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
   - Grass fed burger (add $2)
   - Beyond Burger™ (add $2)
   - Grilled tuna (add $2)

3. **Jazz It Up**
   - Sharp cheddar +1.5
   - Jalapeño jack +1.5
   - Mozzarella +1.5
   - Blue cheese +1.5
   - Gruyère +1.5
   - Sautéed mushrooms +1.5
   - Roasted bell peppers +1.5
   - Bacon +2
   - Chili +2
   - Guacamole +2

Build-a-Burger or Sandwich
Served with Salad or Fries (or both for +3)

Bloody Marys & Mimosas & Cocktails & Wine & Full Bar Too

NO SUBSTITUTIONS
Weekend Breakfast Minimum $15 per guest
Brunch Cocktails

MIMOSA BAR  Champagne with your choice of Orange Juice, Pineapple, Grapefruit, Cranberry, Peach Puree, Pear Puree, or Pomegranate 12.5

GOOD ENOUGH TO EAT BLOODY MARY
Our classic bloody mary with celery garnish 12
BLUE BLOOD
Our famous bloody mary with a skewer of maytag blue cheese-stuffed olives 13
BACON BLOODY
Our bloody mary with a strip of our thick-sliced double-smoked bacon 13
THE ALL-IN BLOODY
With a slice of our delicious bacon and skewer of blue cheese-stuffed olives 14
LA MICHELADA
Our bloody mary topped with beer and a salted rim 12

DESSERTS

Cakes
A LA MODE +3
Devil’s Food Cake  8
Banana Walnut Cake  9  (contains nuts)
Carrot Cake  8
Coconut Cake  9
Sour Cream Coffee Cake  7.5  (contains nuts)

Cookies & Co
(May Contain Nuts – Ask!)
Chocolate Walnut Brownie  5
Cream Cheese Brownie  5
Lemon Squares  5
Cookies  4

Ice Cream
Ask About Our Daily Specials
1 Scoop  3
2 Scoops  5.5
3 Scoops  8
Banana Split  12

Milkshakes  9.5
Vanilla
Chocolate
Strawberry
Mint Chocolate Chip
Spike It Up  Add 7

Pies
A LA MODE +3
Pumpkin Pie  8
Pecan Pie  9
Fruit Crisp  8
Seasonal Fruit Pie 7.5
Cherry Pie  8
Blueberry Pie  8
The GETE Story

Good Enough to Eat was founded by Carrie Levin in 1981. Carrie studied in Aix-en-Povence and London before moving to NYC to apprentice under Seppi Renngli, the head chef at The Four Seasons. She then partnered with Ann Nickinson to open Good Enough to Eat in its original location on Amsterdam Avenue, with the goal of serving “good, old-fashioned American food”, using fresh ingredients and home-style cooking.

The eatery became a huge success, noted first for its all-day, bountiful breakfasts where everything was made from scratch. 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.

In 1981, no one was talking about Farm to Table but that is what Carrie and Ann were doing. While cooking traditional food, they were also in the vanguard of sustainability and led the way for many restauranteurs that followed.

Today, we continue to honor that tradition. All our breads, cakes, cookies, and pies are made on-site, we offer wild caught Pacific shrimp, grass fed beef, humanely raised, antibiotic free chicken, eggs from pasture raised chickens that are delivered fresh from Sullivan County Farm, and locally roasted organic coffee from Kobrick’s. Our organic, Tree Brand Grade A maple syrup is delivered weekly from Doerfler Farm in Vermont and our cooking oil is recycled.