



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

**Lunch**

11am-5pm Mon-Fri

**Brunch**

9am-5pm Sat & Sun

**• Dinner**

5pm-10:30pm Daily

# Starters

## SOUP SPECIAL

Cup 7.5 / Bowl 9.5 / Bowl with salad and biscuits 17

## BEEF or VEGGIE CHILI

Cup served with tortilla chips over brown rice 8.5 / Bowl 13  
Bowl with salad and griddled biscuits 19

## QUESADILLA SPECIAL MP

## SCRATCH GRIDDLED CORN BREAD

Good enough to eat style corn bread with whole kernel corn, local honey 10

## GRANDMA'S MEATBALLS

Our homemade meatballs with hearty tomato sauce 12

## GUACAMOLE & CHIPS

Made to order 11 Add: crudites 3

## ZESTY HUMMUS

Served with celery, carrots and pita wedges 11

## POW POW BRUSSELS SPROUTS

Sweet-n-spicy, peanuts, soy sauces 12

## RILLETES

Faroe island salmon, shallots, mushroom, cream cheese, crispy wonton 14

## WARM SPINACH & ARTICHOKE DIP

Served with homemade potato chips 12

## CRISPY CALAMARI

Marinara sauce, spicy aioli 13

## FLAT BREADS

- Gorgonzola, prosciutto, fig jam, arugula 15
- Wild mushrooms, robiola cheese, truffle oil 15

# Salads & Bowls

## CAESAR SALAD

Crispy hearts of romaine with garlic croutons and good enough to eat's homemade caesar dressing topped with anchovies 16

## GETE CHOPPED SALAD

Romaine, turkey, bacon, carrots, celery, corn, Vermont cheddar, tossed in our mustard vinaigrette 19

## GREEK SALAD

Crispy lettuce, feta, cucumbers, chickpeas, kalamata olives, red onion, dill, tomato, greek dressing 17.5

## WARM QUINOA SALAD

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

## VEGGIE BOWL (MOUNTAIN)

Stir-fried carrots, zucchini, radishes, broccoli and red and green cabbage served over brown sticky rice with ginger soy sauce 18



## ASK ABOUT — OUR — SPECIALS

SOUP  
QUESADILLAS

FISH

PASTA  
— OR —  
MEAT

## SALAD & BOWLS ADD-ONS

GRILLED  
CHICKEN BREAST 5

SHRIMP 6

STEAK 6

SALMON 6

ORGANIC TOFU 5

CHOPPED TRIPLE CUT  
SMOKED BACON 5



# House Favorites

## EVERYDAY IS THANKSGIVING DINNER

Roasted turkey with corn bread apple raisin stuffing, gravy, cranberry relish, mashed potatoes and sautéed mixed vegetables 21

## MEATLOAF DINNER

Wrapped in bacon and served with a side of gravy, sweet mashed maple orange potatoes, peas and carrots with fresh dill butter 21

## BUTTERMILK FRIED CHICKEN

Served with cheddar mashed potatoes and sautéed broccoli with country gravy 21



## Entreés

### GRILLED FAROE ISLAND SALMON

Served with spinach and brown rice in a lemon caper sauce 23

### BRICK CHICKEN

1/2 free range boneless chicken, sautéed veggies, mashed potato 21

### STEAK & FRIES

Marinated angus flat iron steak, truffle parmesan french fries, GETE steak sauce, bearnaise 24

### PASTA RIGGIES

Rigatoni, spicy pink sauce (or not spicy, your call) 18

Add: Organic Chicken 5 | Shrimp 6 | Steak 6 | Salmon 6 | Triple Cut Smoked Bacon 5 | Tofu 5

### CHICKEN BISCUIT POT PIE

Pulled organic chicken with mushrooms, carrots, onions, roasted potatoes, celery, peas, gruyère in a bechamel sauce 21

### MAC & CHEESE 17.5

### TRIPLE CUT SMOKED BACON MAC & CHEESE 22

### LOBSTER MAC & CHEESE 25

### PORK SHANK

Chickpeas, carrots, cabbage, potato, saffron chorizo broth 25

### GRANDMA'S SPAGHETTI AND MEATBALLS

Two homemade meatballs in our hearty tomato sauce 19

### HOMEMADE CHICKEN TENDERS

Served with honey mustard & BBQ dipping sauce, french fries 19

### FISH & CHIPS

Breaded haddock served with french fries, malt vinegar and tartar sauce 20

### FISH SPECIAL MP

## FRIDAY & SATURDAY

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# Prime Rib Weekends

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Slow-roasted salt-crusted USDA prime rib with beef au jus served with mashed potatoes and asparagus MP



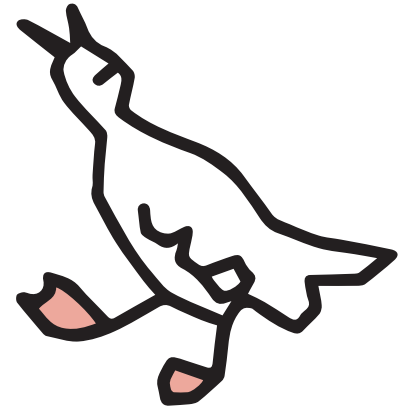
# Build-a-Burger or Sandwich 17

Served with Salad or Fries (or both for +3)

① **PICK:** Whole wheat bun, Brioche, Lettuce Wrap, or Substitute 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**

Add 1.5

- Sharp cheddar
- Gruyère
- Jalapeño jack
- Sautéed mushrooms
- Mozzarella
- Roasted bell peppers
- Blue cheese

Add 2

- Bacon
- Chili
- Guacamole

All Burgers Served with Lettuce, Tomato, Caramelized Onions, & Pickles



## Sandwiches

### GOOD ENOUGH TO EAT TURKEY CLUB

Roasted turkey, BLT with mayonnaise on our homemade dill onion toast and served with fries or salad 18

### MAINE-STYLE LOBSTER ROLL

Buttered bun, crème fraiche, fresh herbs, old bay fries 26

### HOUSE REUBEN SANDWICH

Homemade corned beef, gruyere, coleslaw, GETE sauce, dill onion bread- House salad or fries 18

## SIDES

Mashed Potatoes 8

Hand-Cut French Fries 7

Mixed Green Salad 6

Broccoli 7

Buttermilk Biscuits & Strawberry Butter 5.5

All American Vegetables 7

Spinach 7



## MILKSHAKES 9.5

- VANILLA
- CHOCOLATE
- STRAWBERRY
- MINT CHOCOLATE CHIP

SPIKE IT UP Add 7



## 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)



## Ice Cream

Ask About Our Daily Specials

1 Scoop 3

2 Scoops 5.5

3 Scoops 8

Banana Split 12

# DESSERTS



## 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



## Cookies & Co

(May Contain Nuts – Ask!)

Chocolate Walnut Brownie 5

Cream Cheese Brownie 5

Lemon Squares 5

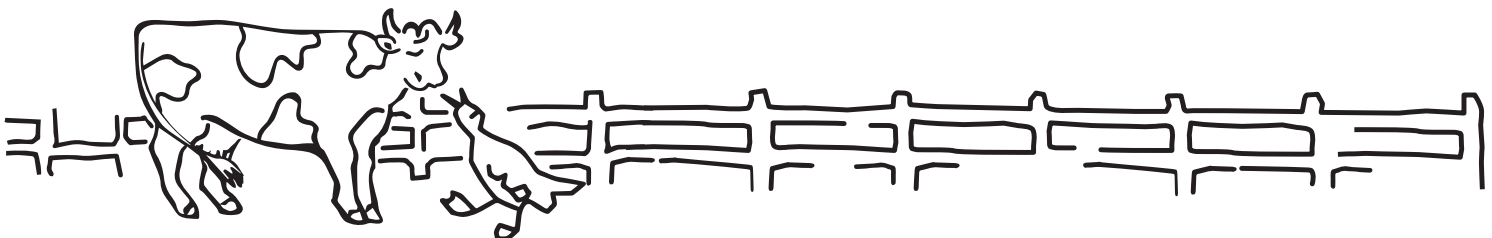
Cookies 4

## MILKSHAKES 9.5



VANILLA  
CHOCOLATE  
STRAWBERRY  
MINT CHOCOLATE CHIP

SPIKE IT UP Add 7





good enough to eat

## 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 Rennkli, the head chef at The Four Seasons. She then partnered with Ann Nickin-son 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 restaurateurs 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.**

**SERVING AMERICAN HOME COOKING ON  
THE UPPER WEST SIDE SINCE 1981**

**<http://goodenoughtoeat.com>**

