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
Entrees

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

Prime Rib Weekends
Slow-roasted salt-crusted USDA prime rib with beef au jus served with mashed potatoes and asparagus MP
Build-a-Burger or Sandwich

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

<table>
<thead>
<tr>
<th>Add 1.5</th>
<th>Add 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sharp cheddar</td>
<td>Gruyère</td>
</tr>
<tr>
<td>Jalapeño jack</td>
<td>Sautéed mushrooms</td>
</tr>
<tr>
<td>Mozzarella</td>
<td>Roasted bell peppers</td>
</tr>
<tr>
<td>Blue cheese</td>
<td>Bacon</td>
</tr>
<tr>
<td></td>
<td>Chili</td>
</tr>
<tr>
<td></td>
<td>Guacamole</td>
</tr>
</tbody>
</table>

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 fraîche, fresh herbs, old bay fries 26

HOUSE REUBEN SANDWICH
Homemade corned beef, gruyère, 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
Carrot Cake 8
Coconut Cake 9
Sour Cream Coffee Cake 7.5

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

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
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 Kobbick’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