

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 16.50

SEASONAL FRUIT PANCAKES

Three pancakes with fresh 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

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

GOOD ENOUGH TO EAT FRENCH TOAST

Made with our cinnamon swirl bread 14
Add a mixed topping of cocoa, sugar, raisins & walnuts 3

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 sautéed 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

PROVENÇAL 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

With our double-smoked bacon, tomato and gruyere cheese (no lettuce!) 16

More Breakfast



MORE BREAKFAST SELECTIONS

GETE 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

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

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 BISCUITS WITH STRAWBERRY BUTTER 5.5

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

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

**NO SUBSTITUTIONS
Weekend Breakfast Minimum \$15 per guest**

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 13

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

SMOKED SALMON SALAD

Mixed green with green peas and red onion garlic croûtons and capers tossed with a creamy ranch dressing and topped with smoked salmon 20

CAESAR SALAD

Crispy Romaine hearts and garlic croûtons tossed with our caesar dressing and topped with anchovies 14.5

Add chicken breast 6

Add grilled shrimp 8

CHOPPED SALAD

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

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 16

GREEK SALAD

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

add chicken or tofu \$6 | add shrimp \$8

WARM QUINOA SALAD

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

SOUP AND HALF SANDWICH

Soup of the day with half a sandwich on homemade bread 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 16.5

GOOD ENOUGH TO EAT TURKEY CLUB

Organic fresh roasted turkey with bacon, lettuce, tomatoes and mayonnaise on dill onion bread, served with french fries or salad 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

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

OLD FASHIONED GRILLED CHEESE SANDWICH

Vermont sharp cheddar on white bread with house salad with mustard vinaigrette 13

With tomatoes add 2

With ham or bacon add 3.5

SMOKED SALMON SANDWICH

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

MAC & CHEESE

Ziti baked in a mornay sauce 14.5

Add: Triple smoked bacon 3 | Lobster 9

HOUSE REUBEN SANDWICH

Homemade corned beef, gruyere, coleslaw, GETE sauce, dill onion bread

House salad or home fries 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

Milkshakes 10

VANILLA | CHOCOLATE
STRAWBERRY | MINT CHOCOLATE CHIP
SPIKE IT WITH YOUR FAVORITE LIQUEUR

Add 8



Build-a-Burger or Sandwich

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

① Pick a Bun

Whole wheat bun
Brioche Bun
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

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

PEAR PEAK

Champagne with St. Germain and pear puree 12.5

BUBBULICIOUS

Acai liqueur and grapefruit juice topped with champagne 12.5

MAPLE BOURBON SMASH

Bulleit bourbon, maple syrup, orange, bitters and a slice of our thick-cut bacon 14

WAVY LEMONADE

Citron vodka with St. Germain and homemade pink lemonade 12.5

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

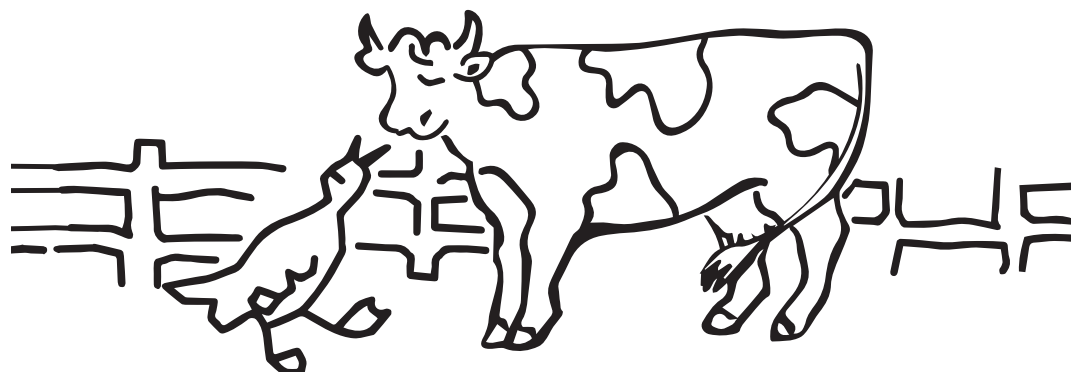
Pecan Pie 9

Fruit Crisp 8

Seasonal Fruit Pie 7.5

Cherry Pie 8

Blueberry Pie 8





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 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 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>

