

good enough to eat

Chili & Salads

Available after 11am

All Salads Made With Homemade French Bread

CLASSIC BEEF CHILI

Served over brown rice and garnished with sour cream, cheddar and red onion.

Cup with tortilla chips 9

Bowl with salad and griddled biscuits 17

CAESAR SALAD

Crispy Romaine hearts and garlic croutons tossed with our caesar dressing and topped with anchovies 17

CHOPPED SALAD

Romaine, turkey, bacon, carrots, celery, and corn with Vermont cheddar cheese and our mustard vinaigrette 20

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 18.5

SALAD ADD-ONS

GRILLED CHICKEN BREAST 5 | SHRIMP 6

ORGANIC TOFU 5 | CHOPPED TRIPLE CUT SMOKED BACON 5

Sandwiches

Available after 11am

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 18

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 18

GOOD ENOUGH TO EAT CHICKEN SANDWICH

Grilled chicken, fresh mozzarella, roasted red peppers, avocado, basil, dill onion toast, tomato, house salad or home fries 18

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 17

HOUSE REUBEN SANDWICH

Homemade corned beef, gruyere, coleslaw, GETE sauce, dill onion bread, house salad or home fries 18

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 18

Homemade: Pancakes, French Toast & Waffles

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, wheat flour, and white flour. 15

BANANA WALNUT PANCAKES

Three pancakes with walnuts and sliced bananas 17.5

SEASONAL FRUIT PANCAKES

Three pancakes with seasonal fruit 17

PETER PAUL PANCAKES

Three pancakes with Belgian chocolate topped with toasted coconut 16

GOOD ENOUGH TO EAT WAFFLES

Two homemade waffles 16

STRAWBERRY ALMOND WAFFLE (SEASONAL)

One Waffle topped with toasted almonds & fresh strawberries 17

BACON WAFFLE Filled with pieces of our double smoked bacon and served with fresh fruit 18

GOOD ENOUGH TO EAT FRENCH TOAST

Made with our cinnamon swirl bread 16

Add a mixed topping of cocoa, sugar, raisins & walnuts 3

LUMBERJACK Two pancakes, two strips of bacon and two scrambled eggs 19

MAMA'S SILVER DOLLAR PANCAKES

Six small pancakes with a cup of fresh fruit 16

Breakfast, Brunch & Lunch

Eggs & Omelettes

Served w/ homemade biscuits & strawberry butter

Our Fresh And Local Omelette Style Is Traditional Loose Preparation. Tell Your Server If You Prefer Well-done. Sub. Egg Whites 2.5

THREE EGGS Cracked and cooked to order 14

SPECIAL SCRAMBLE Red onion, tomatoes, and fresh dill 14.5

COUNTRY SCRAMBLE Sliced new potatoes and sautéed onions 15

PROTEIN SPECIAL Two eggs with melted cheese and two meats (no biscuits – gluten free) 19

DEEP SOUTH Three scrambled eggs with biscuits and sausage gravy 17

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) 17

EGGS BENEDICT Poached eggs, hollandaise sauce, english muffin 19

EGGS FLORENTINE Poached eggs, hollandaise sauce, spinach, english muffin 19

SALMON BENEDICT Lox, poached eggs, hollandaise sauce, english muffin 21

PROVENÇAL OMELETTE With roasted red and green peppers, roasted onion and goat cheese 17

WALL STREET OMELETTE With baked ham and Vermont white cheddar cheese 17

GRAMERCY PARK OMELETTE With slices of granny smith apples and vermont white cheddar cheese 17

BLT OMELETTE With our double-smoked bacon, tomato and gruyere cheese (no lettuce!) 17

ASTORIA OMELETTE With our homemade sausage, fresh spinach & feta cheese 17

More Breakfast Selections

GETE GUAC TOAST Homemade whole wheat toast, guacamole, house salad or home fries 16 (add poached eggs 2)

TWO EGGS, ANY STYLE Served with home fries and your choice of bacon or sausage (gluten-free) 17

CORNED BEEF HASH Chunks of corned beef and potatoes with peppers, onions, two poached eggs and buttermilk biscuits 18

HAM AND SCRAMBLED EGG SANDWICH On a homemade multigrain roll Served with home fries 15.5

FARMHOUSE BREAKFAST Dill-onion toast topped with two poached eggs. Served with two pieces of pork sausage 16

VEGAN TOFU SCRAMBLE Served with sesame soy vegetables, house salad or brown rice. Choice of whole wheat toast or pita bread 18.5

FRESH SEASONAL FRUIT Cup 7

Bowl served over lowfat yogurt or cottage cheese 14

HOMEMADE GRANOLA With fresh fruit and milk or lowfat yogurt 14

Breakfast Extras

Bacon Or Ham 7

Homemade Turkey Sausage 7

Corned Beef Hash 9

Home Fries 6

Two Slices of French Toast 11

Two Pancakes 11

One Waffle 9.5

Toasted Homemade Bread 5

Two Biscuits w/Strawberry Butter 6

Sausage Gravy 6

Side Salad 6

Side of Two Eggs 8

Strawberry Butter 2

Extra Syrup 2

Add Cheese 2

Build-a-Burger or Sandwich 18

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

① Pick A Bun

Whole Wheat Bun

Brioche Bun

Gluten Free Roll (+2)

Lettuce

② Choose Your Base:

Angus House Blend

(Brisket, Chuck, Rib)

Grilled Organic Chicken Breast

Beyond Burger™ (Add \$2)

Turkey Burger

③ Jazz It Up

Sharp Cheddar +2

Jalapeño Jack +2

Mozzarella +2

Blue Cheese +2

Gruyère +2

Sautéed Mushrooms +2

Roasted Bell Peppers +2

Bacon +2

Chili +2

Guacamole +2

AVAILABLE AFTER 11AM

110522

NO SUBSTITUTIONS

Weekend Breakfast Minimum \$15 per guest

Drinks

Coffee & Tea

Org. French Roast Coffee
Herbal Tea Espresso
Cappuccino 5
Latte 5
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

Desserts

Ask About Our Daily Specials

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)

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
Cookies 4
Lemon Squares 5

Ice Cream

1 Scoop 3
2 Scoops 5.5
3 Scoops 8
Banana Split 12

Brunch Cocktails

LAVENDER MIMOSA
Orange juice, champagne, lavender 13
ROSE MIMOSA
Grapefruit juice, champagne, rose 13
ROSEMARY MIMOSA
Grapefruit juice, champagne, rosemary 14
CRUSH MIMOSA
Mango puree, prosecco & splash of grenadine 13
TROPICAL MIMOSA
Pineapple juice, coconut rum, prosecco 13
LAVENDER SANGRIA
Pinot grigio, lavender, apricot brandy, white rum, orange
& pineapple juice 14
GOOD ENOUGH TO EAT BLOODY MARY
Our classic bloody mary with celery garnish 12
BACON BLOODY
Our bloody mary with a strip of our thick-sliced
double-smoked bacon 13
LA MICHELADA
Our bloody mary topped with beer and a salted rim 12
PEAR PEAK
Champagne with st. Germain and pear puree 12.5
MAPLE BOURBON SMASH
Bulleit bourbon, maple syrup, orange, bitters and a slice
of our thick-cut bacon 14

MIMOSA BAR

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

Non Alcoholic Cocktails

WATERMELON SMASH Watermelon Puree, Fresh Basil, Lemon,
Honey, Soda, 7
STRAWBERRY FIELDS Strawberry Puree, Fresh Basil, Lemon,
Honey, Soda 7
CUCUMBER COOLER Cucumber, Mint, Lime Soda, 7
FLAVORED LEMONADE 7 each (Flavors: Rose, Lavender,
Strawberry, Watermelon, Flavor of the day)
Add 5.00 for a Shot of Tequila, Rum, Vodka, or Gin

Wines

RED WINE

PINOT NOIR, Nicolas idiart, france, 12 glass/ 42 btl
MALBEC, Inkarri, Argentina, 13 glass/ 45 btl
CABERNET, Liberty school, paso robles, ca, 14
glass / 50 btl

WHITE WINE

PINOT GRIGIO, Benvolio, Italy,
12 glass / 42 btl
CHARDONNAY, Nielson, Santa Barbara
County, 13 glass / 45 btl
SAUVIGNON BLANC, Selini, New
Zealand 13 glass / 45 btl

ROSE

DOMAINE DE LA CHAISE, France 13
glass/ 46 btl
SPARKLING ROSE, Paul de coste,
France 13 glass /46 btl

SPARKLING WINE

PAUL DE COSTE, Brut, 12 glass/ 45 btl

**FROZEN
MARGARITAS 12**
ADD FLAVOR 1.00

**Pomegranate, Passion Fruit, Strawberry,
Watermelon, White Peach, Pear,
Mango, Rose, Lavender,
Tropical (Coconut/Pineapple)**

Beer

BOTTLED BEER

CORONA EXTRA, (4.6% ABV)
Mexico, the original
pale ale 8
ITHACA APRICOT WHEAT, (4.9%
ABV) Ithaca, light refreshing american
wheat ale & a touch of apricot 9
HEINEKEN, (5.3% ABV) Amsterdam,
Full-Bodied premium lager 9
CORONA LIGHT, (4% ABV) Mexico,
Pilsner Style Lager, Light-moderate
herbal flavor, crisp clean finish 9
VOODOO RANGER, (9% ABV), New
Belgium IPA, Tropical aromas, Juicy
Flavors, Mosaic & Amarillo hops,
sublime finish 9.5
GUINNESS DRAUGHT STOUT,
(4.2% ABV) Ireland dry stout, malty
sweetness, and hoppy bitterness 9
**TOPO CHICO MARGARITA HARD
SELTZER**,(ABV 4.5%) Flavors: Straw-
berry Hibiscus, Prickly Pear, Tropical
Pineapple, Signature Margarita 8 (GF)

DRAFT BEER

STELLA ARTOIS, Belgium, european pale lager 9
GOOSE ISLAND IPA, Chicago, ipa with citrus
aroma, bold hop finish 9
BUD LIGHT, St louis, missouri, light lager, blend of
premium aroma hop varieties 8
BLUE POINT TOASTED LAGER, Long island, ny,
named for "toasted characteristics", flavor of malt
and hops, smooth finish 9

MILKSHAKES 9.5

**VANILLA
CHOCOLATE
STRAWBERRY
MINT CHOCOLATE CHIP**

goodenoughtoeat.com