

Beverages, Cocktails & Libations

COLD DRINKS

- fresh squeezed juice
- orange.....6
- grapefruit.....6
- cranberry.....7

LEMONADES

- pink.....5
- strawberry.....7
- peach.....7
- hot honey.....6

ICED TEAS

- ice tea.....4
- arnold palmer.....5

HOMEMADE SODAS

- cola.....5
- root beer.....5
- ginger beer.....5

FRESH PRESSES

- made with freshly squeezed cane sugar
- orange.....6
 - lemon.....6
 - lime.....6
 - lemon-lime.....6
 - cranberry-lime.....6
 - pineapple-lime.....6
 - grapefruit.....6
- ask your server about our seasonal presses!

-----COCKTAILS \$10-----

- APEROL SPRITZ**
aperol, prosecco & an orange slice
- PINEAPPLE SMASH**
flor de cana white rum, fresh lime juice, maraschino liqueur, berentzen apfel korn, simple syrup, pineapple juice slice ginger

- MARGARITA**
tequila, triple sec, fresh lime juice, choose from: strawberry, peach, celery/cucumber grapefruit or ask about seasonal selections

- CLASSIC MIMOSA**
champagne, fresh squeezed orange juice, or peach juice

- DARK & STORMY**
dark rum, muddled ginger, lime & bubby's homemade ginger beer

- WINTER CUPP**
pimm's #1, fresh lemon, orange liquor, mint, cranberries, bubby's ginger beer

- VILLAGE GREEN**
fresh cucumber juice, vodka, lemon, mint

- BUBBY'S OLD FASHIONED LEMONADE**
bitters, bourbon, orange zest and homemade lemonade

- LAST WORD FIZZ**
gin, marachino, fresh lemon juice, green chartreuse & soda

- BUBBY'S SPICY BLOODY MARY**
vodka, housemade bloody mary mix, lemon, celery

\$5 HAPPY HOUR

at the bar
all draught & well drinks
monday-friday 5pm-7pm

COFFEE & HOT DRINKS

- bottomless cup.....4
- pour over.....(mp)
(ground to order, brewed by the cup)
- espresso.....3
- americano.....3.25
- macchiato.....3.5
- cappuccino.....4
- latte.....5
- all espresso drinks are double shots
- cold-brewed iced coffee.....4

- TEA.....4**
hand selected, organic, artisan loose leaf tea
- jasmine green,
 - tieguayin oolong,
 - assam,
 - earl grey,
 - chamomile,
 - lavendar mint,
 - lemon verbena

- SPICY HOT APPLE CIDER**
from migliorelli farm

6

Bubby's gets our coffee from the finest roasters across the country.

-----BEER-----

- DRAUGHT**
- Brooklyn Lager7
 - Sierra Nevada Pale Ale.....7
 - Sixpoint Righteous Rye7
 - Duvel.....7
 - Stella7
 - Snake Dog IPA7
 - Guinness.....7
 - Coney Island Mermaid Pilsner.....7

- BOTTLE**
- Stovepipe Porter.....5
 - South Hampton Imperial Porter.....5
 - Tripel Karmeliet.....8
 - Delirium Tremens.....8
 - Foret.....9
 - Amstel Light.....7

Things we do at **Bubby's** to make **good food** for you:

We feel ever more strongly about defending the American table. This has become our mission. Here are some of the things we do: **We buy whole steers** from upstate farmers who raise their animals in pastures. **We grind our own burger** every day. We make buns. And dill pickles. We buy whole hogs for sausages, scrapple, pork chops and bacon. 600 pounds of bacon a week. **We know the people who harvest our salt**, by hand. They know the people who pick our pepper, and they have been picking pepper for over 5000 years. We get olive oil from our friends at Frankie's in Brooklyn who bring it to Brooklyn from their friends in Italy. All of **our soda pop is made in house**, to order. We squeeze cane sugar for our fresh pressed sodas. We buy fine heirloom grains that are ground for us to order from Anson Mills. We work with dozens of local farms for our produce. **We buy grass fed milk** from Battenkill dairy that we use for everything, from your coffee to the ice cream. We make our own ice cream. The coffee we use is from the finest roasters in the USA. We buy fish from a **small local fisherman**, Blue Moon, who catches it and brings it to us the very next day. **We smoke our own salmon**. We pit smoke barbecue from small farm-raised heritage breed hogs. We smoke the barbecue with cherry wood from our farm upstate. **We steal recipes from grandmas** and uncles all over America, heirloom family recipes that require stealth and sometimes outright lying to steal them. We **render our own lard** from the whole hogs we get in every week for pies, pastries and biscuits. We make **amazing hot chocolate**. We buy organic maple syrup from Doerfler's little farm near the Vermont border. We make jam from local fruit. We squeeze all the juices we serve, including cranberry, pineapple, pomegranate, blood orange. **We make all kinds of pickles**. Sauerkraut, too. The sourdough we use for pancakes & crackers is from a family in Klondike that has kept it alive since 1890. And, we write all this s&t ourselves.

American Cookery

Bubby's

BRUNCH

Bubbys works hard to find ingredients from sources that are open about their practices & do not rely on industrial methods & chemicals to grow their products. We support this expanding network of small farmers, ranchers & artisinal producers (mostly local) who are making progress toward restoring integrity to American Agriculture.

hot & cold cereals

anson mill's organic carolina grits	\$8.5
organic crusty cheese grits	\$9.5
18th century style stone cut organic oatmeal	\$10
anson mill oats w/sauteed banana, local apples & dried fruit	
bubby's homemade granola	\$15
anson mill oats toasted w/ dried fruit & nut	

winter fruit cocktail

local apples & pears, wild raspberries & wild blueberries, dried apricots, cranberries, & raisins in fresh squeezed sugar cane syrup & lemon	\$10
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brunch cocktails

bubby's spicy bloody mary	\$13
bubby's mimosa	\$13
bubby's bellini	\$13

HOMEMADE BAKED GOODS BASKET

seasonal fruit turnover, banana walnut bread, cinnamon sticky buns & anson mills' recipe blueberry corn muffin, w/organic butter & homemade jam
\$10

pancakes

STACK OF SOUR CREAM PANCAKES	\$15
STACK OF SOURDOUGH PANCAKES	\$15
starter from 1890, klondike, canada	
SAUTEED BANANA WALNUT PANCAKES	\$17
WILD MAINE BLUEBERRY PANCAKES	\$17

breakfast platters

EGGS BENEDICT	\$22
farm fresh poached eggs, hollandaise & canadian bacon on an english muffin	
EGGS FLORENTINE	\$22
farm fresh poached eggs, hollandaise & chopped local spinach	
HOUSE SMOKED ORGANIC SCOTTISH SALMON BENEDICT	\$24
farm fresh poached eggs, hollandaise, smoked salmon & chopped local spinach	
CORNED BEEF HASH & EGGS	\$23
farm fresh eggs, any style, toast	
BUBBY'S BREAKFAST	\$18
farm fresh eggs any style, homefries or grits, house-cured heritage bacon or housemade sausage or scrapple, toast & winter fruit cup	
GRIDDLE SPECIAL	\$17
Two sour cream or sourdough pancakes, two eggs any style, housemade sausage or house-cured slab bacon or scrapple	
HUEVOS RANCHEROS	\$18
eggs (any style), corn tortillas with ranchero sauce, avocado, cotija cheese, organic black beans & green rice	
CHERRY WOOD SMOKED ORGANIC SCOTTISH SALMON PLATTER	\$24
smoked salmon (cured & smoked in house), capers & onions, market green salad, kossar's bagel w/cream cheese	

• cash only •

soups

MATZO BALL	\$10
'fluffy style' matzo balls like ron's bubby made	
ROASTED VEGETABLE CHILI	\$8/10
sharp white cheddar, homemade corn chips & sour cream	
MARKET SOUP	\$8/10

salads

MARKET GREEN SALAD	\$9
local salad greens, radishes, jersey tomatoes, chickpeas, cucumber & green goddess dressing	
ROMAINE CAESAR SALAD	\$11
w/sourdough croutons, reggiano parmesan, caesar dressing	
add chicken	\$6
FRANKIE'S OLIVE OIL POACHED TUNA NICOISE	\$25
local spinach, boiled farm fresh egg, tomato, olives, fennel, new potatoes, green beans, red wine vinaigrette	

sides

homefries	\$8
short stack of pancakes	\$9
bubby's chicken apple sausage links	\$8
house-cured, heritage slab bacon*	\$8
housemade berkshire pork sausage*	\$8
housemade philly style scrapple*	\$8
toast: sourdough, whole wheat or rye	\$5
bagel**: plain, onion, poppy or sesame	\$5
one egg (any style)	\$4
two eggs (any style)	\$7

* from organically raised heritage breed hogs
** Kossar's bagels

sandwiches

MONTE CRISTO	\$17
house cured ham & gruyere, french toasted w/ spicy fruit and mustard jam	
ROASTED TURKEY	\$17
avocado, pepper jack cheese, chipotle mayo	
ROASTED MARKET VEGGIE	\$17
micro greens, w/homemade pickled chow chow, served with chickpea fries	
FRANKIE'S OLIVE OIL POACHED TUNA	\$18
artichoke relish, basil & arugula	
DI PALO ITALIAN MEAT & CHEESE SANDWICH	\$19
Salami Toscana, Finocchiona, Mortadella, Spicy Copa & Provolone w/winter garden peppered pickle relish	

burgers

BUBBY'S BURGER pasture raised, hormone & antibiotic free beef, ground in house daily	\$17
GRILLED TURKEY BURGER	\$16
HOUSEMADE VEGGIE BURGER served on housemade wholewheat bread	\$16

burger
add-ons

sharp white cheddar, maytag blue, swiss, american, mozzarella, garlification, avocado, caramelized onion, mushrooms (1.5 each) house-cured heritage bacon (3)

20% gratuity will be added on parties of 6 or more