

American Cookery

Bubby's

Dinner
6PM-11PM

starters

Flaky homemade biscuits	\$4
House smoked berkshire pulled pork slider	\$5
Warm artichoke dip & sourdough toast	\$7
Nachos	\$9

soups

Market soup	\$8/10
Vegetarian chili	\$8/10
Matzo ball	\$10

salads

MARKET GREEN SALAD local salad greens, radishes, jersey tomatoes, chickpeas, cucumber & green goddess dressing	\$9
ROMAINE CAESAR SALAD w/sourdough croutons, reggiano parmesan, caesar dressing	\$11

mains

STEAK OF THE DAY	(MP)
WILD CAUGHT FISH OF THE DAY	(MP)
TODAY'S ROASTED CHICKEN (A Daily Adventure with Locally Raised Delicious Birds)	(MP)
FRIED CHICKEN brined for 24 hours, fried to order with choice of 2 sides	\$24
HOUSE-CURED HERITAGE BACON WRAPPED MEATLOAF with choice of 2 sides	\$20
FRANKIE'S OLIVE OIL POACHED TUNA NICOISE local spinach, boiled farm fresh egg, tomato, olives, fennel, new potatoes, green beans, red wine vinaigrette	\$25
COBB SALAD chopped lettuce, roasted chicken, avocado, house-cured heritage bacon, boiled egg, tomato, maytag blue cheese w/cobb vinaigrette	\$19

taco plates

one-\$10, two-\$15 or three-\$20

chicken with red mole, chicken with green mole or pork cochinita pibil
hand pressed corn tortillas served with green rice & black beans

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

**burger
add-ons**

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

sides \$ 7

sauteed green beans with shallots / collard greens with pot likker and cornbread
lumpy mashed potatoes / fried okra / hand cut fries / onion straws / mac & cheese / hush puppies
baked beans / black eyed peas / buttermilk waffle / broccoli with crispy garlic chips
james beard's cauliflower / local spinach (steamed, creamed or sauteed) / coleslaw