

# American Cookery

# Bubby's

**LUNCH**  
served 11am-4pm  
monday-friday

## starters

NACHOS	\$9
WARM HAND CUT POTATO CHIPS with maytag blue cheese sauce	\$10

## soups

MATZO BALL 'fluffy style' matzo balls like ron's bubby made	\$10
ROASTED VEGETABLE CHILI with sharp white cheddar, homemade corn chips & sour cream	\$8/10
MARKET SOUP	\$9/11

## starter salads

MARKET GREEN SALAD local salad greens, radishes, jersey tomatoes, chickpeas, cucumber & green goddess dressing	\$9
CLASSIC WEDGE iceburg, tomatoes, bacon bits, red onion, maytag blue cheese dressing	\$11
SPINACH SALAD w/bacon bits, red onions, sourdough croutons & buttermilk ranch	\$12
ROMAINE CAESAR SALAD w/sourdough croutons, reggiano parmesan, caesar dressing add chicken...\$6	\$11

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.

## sandwiches

choice of one side

MONTE CRISTO* house cured ham & gruyere, french toasted w/ spicy fruit and mustard jam	\$17
FRIED CHICKEN BISCUIT* cayenne honey mustard & chopped mustard greens	\$17
ROASTED TURKEY avocado, pepper jack cheese, chipotle mayo	\$17
ROASTED MARKET VEGGIE micro greens, w/homemade pickled chow chow, served with chickpea fries	\$17
FRANKIE'S OLIVE OIL POACHED TUNA artichoke relish, basil & arugula	\$18
SICILIAN LAMB MEATBALL SUB chopped broccoli rabe and pine nuts	\$18
MAPLE GLAZED BERKSHIRE PORK BELLY & FRIED EGG	\$18
HOMEMADE PASTRAMI REUBEN house cured sauerkraut, gruyere and russian dressing	\$18
DI PALO ITALIAN MEAT & CHEESE SANDWICH salami toscana, finocchiona, mortadella, spicy copa & provolone w/winter garden peppered pickle relish	\$19

## combos

cup of soup & select half sandwiches or house/caesar salad	\$15
bowl of soup & select half sandwiches or house/caesar salad	\$17

\*not available with combo

## entree salads

- THE BROWN DERBY'S COBB SALAD \$19  
chopped lettuce, roasted chicken, avocado,  
house-cured heritage bacon, boiled egg, tomato,  
maytag blue cheese w/cobb vinaigrette
- LOCAL MIGLIORELLI APPLE WALDORF SALAD \$16  
with roasted chicken on a bed of greens
- FRANKIE'S OLIVE OIL POACHED TUNA NICOISE \$25  
local spinach, boiled farm fresh egg, tomato, olives,  
fennel, new potatoes, green beans, red wine vinaigrette

Bubby's soda's & presses  
are all house made to  
order with no chemicals  
or additives. Our fruit  
presses are made with  
freshly squeezed sugar  
cane juice.

---

## mains

choice of two sides

- MACARONI AND CHEESE \$16  
macaroni with millport dairy sharp white  
cheddar cheese & cornflake crumb crust
- BACON WRAPPED MEATLOAF \$18  
organically raised beef and heritage pork meatloaf

## 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

## burgers

choice of one side

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

**burger  
add-ons**

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

---

## sides \$ 7

sauteed green beans / collard greens with pot likker & cornbread / coleslaw  
lumpy mashed potatoes / hand cut fries / onion straws / mac & cheese / hush puppies  
baked beans / vegetable matchstick fries / black eyed peas / local black beans  
local pickled beets / broccoli (steamed or sauteed with garlic) / side salad  
local spinach (steamed, creamed or sauteed)

---