

CAFE

at BOBBY

BREAKFAST

FRESH PRESSED JUICE

Natural Organic Fruit Juice	\$7
Natural Organic Vegetable Juice	\$7

BAKED GOODS *All items house-made or locally sourced and served with sweet cream butter and jam*

Croissant	\$7
Chocolate Croissant	\$7.5
Ham and Cheese Croissant	\$10
Cinnamon Roll	\$8
Muffins <i>Blueberry, Banana, or Bran</i>	\$6
Danish <i>Cream Cheese or Fruit</i>	\$6

OMELETS *Served with roasted potatoes*

* Ham and Cheddar	\$12
* Pimento Cheese and Bacon	\$12
* Spinach, Mushroom, Feta	\$12
* Ratatouille and Goat Cheese	\$12

DISHES

Fruit Cup or Bowl	\$6 / \$10
Lemon Honey Greek Yogurt	\$9
Plain Greek Yogurt	\$7
* Smoked Salmon Bagel Sandwich <i>Herbed Cream Cheese, Shaved Red Onion, Capers, Tomato</i>	\$11
* Avocado Toast <i>Radish, Olives, Red Onion, Tomato, Egg, Tabini, Ricotta Salata</i>	\$11
Steel Cut Oats <i>Brown Sugar, Maple, Dried Fruits, Pecans</i>	\$10
* Market Vegetable Frittata <i>Locally Sourced Vegetables, Herbed Feta, Roasted Potatoes</i>	\$13
* Quiche Lorraine <i>Bacon, Caramelized Onions, Gruyere, Market Lettuces</i>	\$14
* Croque Monsieur <i>Country Ham, Gruyere, Sauce Mornay, Brioche, Pommes Frites</i> <i>*Make it a Madame with Fried Egg for \$3</i>	\$13
Bananas Foster French Toast <i>Thick Cut Brioche, Rum-Butter Bananas, Whipped Cream</i>	\$11
Butter Pecan Waffles <i>Bourbon-Pecan Butter, Maple Syrup, Whipped Cream</i>	\$12

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

LUNCH & ALL DAY

MEATS & CHEESES

* Coppa, <i>'Nduja Artisans, Illinois</i>	\$8
* TenshooToe Ham, <i>The Hamery, Tennessee</i>	\$8.5
* Finocchiona, <i>Creminelli, Utah</i>	\$7.5
Griffin, <i>Cow, Sweetgrass Dairy, Georgia</i>	\$7
Caveman Blue, <i>Cow, Rogue Creamery, Oregon</i>	\$8
Humboldt Fog, <i>Goat, Cypress Grove, California</i>	\$7.5

APPETIZERS & SALADS

Market Radishes <i>Sweet Cream Butter, Salt</i>	\$8
Marinated Olives <i>Rosemary, Citrus, Extra Virgin Olive Oil</i>	\$9
Crudit� <i>Farmers' Market sourced and seasonal; Green Goddess, Whipped Goat Cheese and Herb</i>	\$15
* Avocado Toast <i>Radish, Olives, Red Onion, Tomato, Egg, Tabini, Ricotta Salata</i>	\$11
Baked Goat Cheese <i>B�chamel, Artichokes, Spinach, Grilled Baguette</i>	\$13
Onion Soup <i>Gruyere Gratin, Baguette</i>	\$9
* Tuna Nicoise <i>Seared Abi, Olives, Tomatoes, Sweet Potatoes, Soft Boiled Egg, Green Beans, Peppers</i>	\$17
* Frisee Salad <i>Poached Egg, Bacon Lardons, Blue Cheese, Walnuts, Sherry Vinaigrette</i>	\$13
Kale Salad <i>Ginger, Goat Cheese, Pistachios, Dried Fruit, Champagne Vinaigrette</i>	\$12

ENTR ES

* Bobby Burger <i>Cheddar or American, Green Tomato/Chili Jam, Lettuce, Onion, Toasted Brioche Bun, Pommes Frites *Add Bacon or Egg for \$3 Each</i>	\$12
* Quiche Lorraine <i>Bacon, Caramelized Onions, Gruyere, Arugula Salad</i>	\$14
* Croque Monsieur <i>Country Ham, Gruyere, Sauce Mornay, Brioche, Pommes Frites *Make it a Madame with Fried Egg \$3</i>	\$13
Poulet Roti <i>Thyme, Market Squash and Tomatoes, Eggplant, Chicken Jus</i>	\$23
* Steak Frites <i>Sliced Bistro Steak, Chimichurri, B�arnaise, Pommes Frites</i>	\$22
Sole Meuniere <i>Spinach, Roasted Potatoes, Sauce Meuniere</i>	\$28
* Market Fish <i>Beurre Blanc, Asparagus</i>	\$MP

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