

CAFE

at BOBBY

COFFEE + TEA

•• proud to partner with coava coffee roasters ••

SEASONAL CRAFT DRINKS \$6

HONEY LAVENDER OAT LATTE

HORCHATA SWEET
CREAM NITRO

MATCHA COLADA

GOLDEN TROPICAL TEA

BLUEBERRY
BUTTERFLY TEA

WATERMELON MINT BLACK TEA

HOT or ICED COFFEE

DOPPIO ESPRESSO \$3

NITRO COLD BREW \$4.5

LATTE \$4.5 / \$5.5

AMERICANO \$3.5 / \$4.5

CAPPUCCINO \$4.5 / \$5.5

FLAT WHITE \$4

CORTADO \$3.5

POUR OVER + SYPHON \$5

NATHALIA
MARIA
Red Apple, Honey Graham, Roasted Macadamia

RAYOS DEL SOL
Passionfruit, Hibiscus, Toffee

ROBINSON
FIGUEROA
White Wine, Vanilla, Baker's Chocolate

KILENSO
Lavender, Cantaloupe, Fresh Cream

LOOSE LEAF TEA \$3.5 or \$4.5

BOBBY'S BREAKFAST BLEND (*black*)

HIMALAYAN MOUNTAIN (*green*)

IRON GODDESS OF MERCY (*oolong*)

*all applicable taxes automatically added to all checks

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LIBATIONS

SPECIALTY COCKTAILS

Aperol Spritz \$13

Prosecco / Aperol /
Club Soda

Cure All \$12

Gin / Matcha /
Ginger Ale

Mimosa \$13

Prosecco / Orange Juice

Bobby's Bloody Mary \$12

New Amsterdam Vodka
/ Bloody Mix

L & T \$12

Lillet Blanc / Tonic

St. Bobby \$13

St. Germain / Prosecco /
Club Soda

Margarita \$12

Tromba Tequila /
Triple Sec / Lime Juice

*CLASSIC
COCKTAILS
MADE ON REQUEST*

BUBBLES / bottle

Champagne, Dom Perignon Brut, FR / \$ 500

Champagne, Moët Ice Impérial, FR / \$ 125

Champagne, Moët Ice Impérial, FR (x 2) / \$ 200

Champagne, Veuve Clicquot 1/2 Bottle, FR / \$ 55

Rosé, Chandon Sparkling Rosé, FR 187 mL \$ 20

BEER

DRAFT Truly Spiked Seltzer \$ 5

DRAFT Stella Artois \$ 7

CANNED Local and Craft \$ 7

CANNED Domestic \$ 5

WHITE & ROSÉ WINE

Dealer's Choice - By The Glass

Chardonnay \$12 // Sauvignon Blanc \$10

Sauvignon Blanc, Cloudy Bay, NZ \$ 70

Chardonnay, Zac Daniels, CA \$ 80

Albariño, Legado del Conde, SP \$ 50

RED WINE

Dealer's Choice - By The Glass

Cabernet Sauvignon \$15

Pinot Noir, Angeline, CA \$ 40

Cabernet Sauvignon, Angeline, CA \$ 40

Cabernet Franc, Owen Roe, WA \$ 80

Merlot, Chelsea Goldschmidt, CA \$ 60

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BREAKFAST

SWEETS

STEEL CUT OATMEAL \$10

Berries, Tennessee Honey, Housemade Granola, Oat Milk

AÇAI BOWL \$12

Housemade Granola, Coconut Yogurt, Banana, Fresh Berries

BUTTERMILK PANCAKES \$12

Tennessee Strawberry Compote, Whipped Mascarpone

BANANAS FOSTER FRENCH TOAST \$14

Thick-Cut Brioche, Rum Butter Bananas, Whipped Cream, Fresh Berries

SANDWICHES

BACON + EGG + CHEESE \$8

Soft Scramble, Applewood Bacon, American, Pugliese Roll

HAM + CHEESE \$12

Country Ham, Cheddar, Croissant

HONEY CHICKEN BISCUIT \$10

Chile-Spiced Honey Butter

MAINS

AVOCADO TOAST \$12

Dave's Radishes, Pickled Red Onion, Marinated Tomato, Herb Salad, Lemon Olive Oil

BREAKFAST BURRITO \$12

Scrambled Egg, Potato, Bacon, Pepperjack Cheese, Roasted Salsa, Avocado Crema

BOBBY'S BREAKFAST \$13

Choice of: Sausage, Bacon, or Country Ham; 2 Eggs; Roasted Potatoes; Toast or English Muffin
sub biscuit + \$1

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LUNCH & ALL-DAY

SHAREABLES

PIQUILLO PEPPER HUMMUS

Summer Vegetables, Pita \$12

AVOCADO TOAST

Dave's Radishes, Pickled Red Onion, Marinated Tomato, Herb Salad, Lemon Olive Oil \$12

SUMMER VEGETABLE CRUDITÉ

Green Goddess \$10

ROASTED VEGETABLE FLATBREAD

Zucchini, Peppers, Onion,
Goat Cheese, Basil Pesto \$18

BAKED GOAT CHEESE

Marinated Artichokes, Calabrian Chile, Spinach,
Grilled Bread \$13

MAINS

BOBBY BURGER

Cheddar or American, Green Tomato / Chili Jam,
Lettuce, Tomato, Onion, Toasted Brioche, Fries \$14
**add bacon +4, avocado +3, or egg +2*

GRILLED BISTRO STEAK FRITES

Chimichurri, Bearnaise, Arugula \$24

SOUPS & SALADS

add chicken + \$8, steak + \$12, or salmon + \$11

QUINOA GREEK SALAD

Marinated Olives, Cherry Tomato, Feta, Arugula,
Lemon Labneh, Oregano Vinaigrette \$13

KALE SALAD

Ginger, Pistachio, Dried Apricot, Goat Cheese,
Champagne Vinaigrette \$13

WATERMELON + HEIRLOOM TOMATO + FETA

Pickled Herbs, Pickled Onion, Pistachio Dukkah,
Pomegranate Molasses \$14

TOMATO FENNEL BISQUE

Brie Croutons \$10

VEGAN BURGER

Beyond Burger Patty, Vegan Cheddar,
Green Tomato / Chili Jam, Lettuce, Tomato, Onion,
Toasted Vegan Bun, Fries \$14

PAN ROASTED SALMON \$24

Sweet Corn, Bacon & Pickled Pepper Succotash,
Fried Okra, Green Goddess

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SATURDAY+SUNDAY BRUNCH

SWEETS

STEEL CUT OATMEAL

Berries, Tennessee Honey,
Housemade Granola, Oat Milk \$10

AÇAI BOWL

Housemade Granola, Coconut Yogurt,
Banana, Fresh Berries \$12

BUTTERMILK PANCAKES

Tennessee Strawberry Compote,
Whipped Mascarpone \$12

BANANAS FOSTER

FRENCH TOAST

Thick Cut Brioche, Rum Butter Bananas,
Whipped Cream, Fresh Berries \$14

MAINS

AVOCADO TOAST

Dave's Radishes, Pickled Red Onion, Marinated Tomato, Herb Salad, Lemon Olive Oil \$12

BREAKFAST BURRITO

Scrambled Egg, Potato, Bacon, Pepperjack Cheese, Roasted Salsa, Avocado Crema \$12

BOBBY'S BREAKFAST

Choice of Sausage, Bacon or Country Ham; 2 Eggs; Roasted Potatoes; Toast or English Muffin \$13
**sub biscuit +1*

BISCUITS + GRAVY

Buttermilk Biscuits, Sausage + Tasso Ham Gravy, Sunnyside Eggs \$14

GRILLED BISTRO STEAK + EGGS

Roasted Potatoes, Chimichurri, Bearnaise, Arugula \$24

BREAKFAST FLATBREAD

Bacon, Egg, Potato, Cheddar, Sausage Gravy \$18

BOBBY BURGER

Cheddar or American, Green Tomato + Chili Jam, Lettuce, Tomato, Onion, Toasted Brioche, Fries \$14
**add bacon +4, avocado +3, or egg +2*

VEGAN BURGER

Beyond Burger Patty, Vegan Cheddar, Green Tomato + Chili Jam, Lettuce, Tomato, Onion, Toasted Vegan Bun \$14

PAN ROASTED SALMON

Sweet Corn, Squash + Bacon Risotto, Pickled Peppers \$24

SOUPS & SALADS

add chicken + \$8, steak + \$12, or salmon + \$11

QUINOA GREEK SALAD

Marinated Olives, Cherry Tomato, Feta,
Arugula, Lemon Labneh, Oregano Vinaigrette \$13

KALE SALAD

Ginger, Pistachio, Dried Apricot,
Goat Cheese, Champagne Vinaigrette \$13

WATERMELON +

HEIRLOOM TOMATO + FETA

Pickled Herbs, Pickled Onion, Pistachio Dukkah,
Pomegranate Molasses \$14

TOMATO FENNEL BISQUE

Brie Croutons \$10