

CAFE

at BOBBY

BREAKFAST

FRESH PRESSED JUICE

Chef's Daily 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	\$ 6
Muffins <i>Blueberry or Bran</i>	\$ 5
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
Short Rib Hash and Goat Cheese *	\$ 15

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>	\$ 12
Avocado Toast * <i>Radish, Olives, Red Onion, Tomato, Egg, Tahini, Ricotta Salata</i>	\$ 11
Steel Cut Oats <i>Brown Sugar, Maple, Dried Fruits, Pecans</i>	\$ 10
Biscuits and Gravy * <i>House Buttermilk Biscuits, Sausage & Tasso Gravy, Sunny-Side Egg</i>	\$ 14
Quiche Lorraine * <i>Bacon, Caramelized Onions, Gruyere, Market Lettuces</i>	\$ 14
Tavern Breakfast * <i>Choice of Sausage, Bacon, Country Ham; 2 Eggs; Roasted Potatoes; Toast, English Muffin *Sub Biscuit for \$1</i>	\$ 12
Croque Monsieur * <i>Country Ham, Gruyere, Sauce Mornay, Brioche, Pommes Frites *Make it a Madame with Fried Egg for \$3</i>	\$ 14
Bananas Foster French Toast <i>Thick Cut Brioche, Rum Butter Bananas, Whipped Cream</i>	\$ 12
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
Tennshoote 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

Marinated Olives <i>Rosemary, Citrus, Extra Virgin Olive Oil</i>	\$ 9
Avocado Toast * <i>Radish, Olives, Red Onion, Tomato, Egg, Tahini, Ricotta Salata</i>	\$ 11
Baked Goat Cheese <i>Béchéamel, Artichokes, Spinach, Grilled Baguette</i>	\$ 13
Gumbo <i>Gulf Seafood, Okra, Andouille, Steamed Rice</i>	\$ 15
Man'oushe <i>Butternut Squash, Pumpkin Seed "Pesto," Kale, Sage, Goat Cheese</i>	\$ 15
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

ENTRÉES

Bobby Burger * <i>Cheddar or American, Green Tomato/Chili Jam, Lettuce, Onion, Toasted Brioche Bun, Pommes Frites</i> <i>*Add Bacon or Egg for \$3 Each</i>	\$ 13
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>	\$ 14
Roasted 1/2 Chicken <i>Sweet Tea Brine, Roasted Root Vegetables, Potatoes, Pan Jus</i>	\$ 23
Steak Frites * <i>Sliced Bistro Steak, Chimichurri, Béarnaise, Pommes Frites</i>	\$ 22
Duck Confit * <i>Jerusalem Artichoke, Charred Carrots, Parsley, Port</i>	\$ 17
Pan Roasted Salmon * <i>Green Lentils, Winter Squashes, Bacon, Dill</i>	\$ 22

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