CAFE at BOBBY

BREAKFAST

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 *Blueberry or Bran*	$ 4
Danish *Cream Cheese or Fruit*	$ 7

OMELETS *Served with roasted potatoes*

Ham and Cheddar *	$ 13
Pimento Cheese and Bacon *	$ 13
Spinach, Mushroom, Feta *	$ 13
Ratatouille and Goat Cheese *	$ 13

DISHES

Fruit Cup or Bowl	$6 / $10
Lemon / Honey Greek Yogurt	$ 9
Plain Greek Yogurt	$ 7
Smoked Salmon Bagel Sandwich * *Herbed Cream Cheese, Shaved Red Onion, Capers, Tomato*	$ 13
Avocado Toast * *Radish, Olives, Red Onion, Tomato, Egg, Tahini, Ricotta Salata*	$ 12
Steel Cut Oats *Brown Sugar, Maple, Dried Fruits, Pecans*	$ 10
Quiche Florentine * *Spinach, Caramelized Onion, Parmesan, Market Lettuces*	$ 14
Quiche Lorraine * *Bacon, Caramelized Onion, Gruyere, Market Lettuces*	$ 14.5
Café Breakfast * *Choice of Sausage, Bacon, Country Ham; 2 Eggs; Roasted Potatoes; Toast, English Muffin *Sub Biscuit for $1*	$ 13
Croque Monsieur * *Country Ham, Gruyere, Sauce Mornay, Brioche, Pommes Frites *Make it a Madame with Fried Egg for $3*	$ 15
Bananas Foster French Toast *Thick Cut Brioche, Rum Butter Bananas, Whipped Cream*	$ 12
Butter-Pecan Waffle *Bourbon-Pecan Butter, Maple Syrup, Whipped Cream*	$ 12

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

LUNCH & ALL DAY

MEATS & CHEESES

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

APPETIZERS & SALADS

Eggplant Caponata *Capers, Toasted Pine Nuts, Basil Oil, Herbed Crostini*	$ 10
Avocado Toast * *Radish, Olives, Red Onion, Tomato, Egg, Tahini, Ricotta Salata*	$ 12
Marinated Olives *Rosemary, Citrus, Extra Virgin Olive Oil*	$ 9
Onion Soup *Gruyere Gratin, Baguette*	$ 10
Tuna Nicoise * *Seared Ahi Tuna, Olives, Tomatoes, Sweet Potatoes, Soft Boiled Egg, Green Beans, Peppers*	$ 18
Crudité *Farmers' Market sourced and seasonal; Green Goddess, Whipped Goat Cheese and Herb*	$ 15
Frisee Salad * *Poached Egg, Bacon Lardons, Blue Cheese, Walnuts, Sherry Vinaigrette*	$ 13
Kale Salad *Ginger, Goat Cheese, Pistachio, Dried Fruit, Champagne Vinaigrette*	$ 12

ENTRÉES

Bobby Burger * *Cheddar or American, Green Tomato/Chili Jam, Lettuce, Onion, Toasted Brioche Bun, Pommes Frites* **Add Bacon or Egg for $3 Each*	$ 13
Quiche Florentine * *Spinach, Caramelized Onion, Parmesan, Market Lettuces*	$ 14
Quiche Lorraine * *Bacon, Caramelized Onion, Gruyere, Arugula Salad*	$ 14.5
Croque Monsieur * *Country Ham, Gruyere, Sauce Mornay, Brioche, Pommes Frites *Make it a Madame with Fried Egg $3*	$ 15
Moules Frites *Sauvignon Blanc, Dill, Tomato, Bacon Lardons, Sweet Cream Butter, Pomme Frites*	$ 16
Steak Frites * *Sliced Bistro Steak, Chimichurri, Béarnaise, Pommes Frites*	$ 23
Salmon Amandine * *Beurre Noisette, Marcona Almonds, Lemon, Haricot Verts*	$ 24
Roasted Chicken Provencal * *Roasted Garlic and Shallots, Roasted Potatoes, Vermouth*	$ 22

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

BOBBY
HOTEL

BRUNCH MENU

saturday and sunday until 2pm

BAKED GOODS

all items house-made or locally sourced & served with sweet cream butter & jam

Croissant
Original *7*
Chocolate *7.5*
Ham & Cheese *10*

Danish
cream cheese or fruit *7*

SWEET TOOTH

Butter-Pecan Waffle 12
bourbon-pecan butter, maple syrup, whipped cream

Bananas Foster French Toast 12
thick cut brioche, rum-butter bananas, whipped cream

TAVERN BREAKFAST* *13*
choice of sausage, bacon, or country ham; 2 eggs; roasted potatoes; toast or english muffin *sub biscuit + 1*

OMELETS

Ham & Cheddar 13*
Pimento Cheese & Bacon 13*
Spinach, Mushroom, Feta 13*
Ratatouille & Goat Cheese 13*

MEATS & CHEESES

Meats
Coppa*, 'Nduja Artisans*, Illinois* *8*
Tennshootoe Ham*, The Hamery*, Tennessee* *8.5*
Finocchiona*, Creminelli*, Utah* *7.5*

Cheeses
Griffin, Cow, Sweetgrass Dairy, Georgia *7*
Caveman Blue, Cow, Rogue Creamery, Oregon *8*
Humboldt Fog, Goat, Cypress Grove, California *7.5*

APPETIZERS

Shishito Peppers 12
toasted sesame, salsa verde, jalapeño crema

Marinated Olives 9
rosemary, citrus, extra virgin olive oil

Avocado Toast 12*
radish, olives, red onion, tomato, egg, tahini, ricotta salata

Baked Goat Cheese 13
béchamel, artichokes, spinach, grilled baguette

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

SALADS

Kale Salad 12
ginger, goat cheese, pistachios, dried fruits, champagne vinaigrette

Butter Lettuce Salad 12
grapefruit, pumpkin seeds, cotija, avocado, smoked poblano ranch, red onions

Market Lettuce Salad 11
winter vegetables, sherry vinaigrette

Iceberg Salad 12
bacon, blue cheese, red onion, tomato, green goddess

Watermelon 12
heirloom tomato, feta, mint and basil, balsamic, pickled rind

DESSERTS

Panna Cotta 8*
white chocolate, salted graham cracker, citrus

Ice Cream Sandwich 8
blueberry + lavender ice cream, snickerdoodle

SANDWICHES & ENTRÉES

Bobby Burger 13*
cheddar or american, green tomato/chili jam, lettuce, onion, toasted brioche bun
add bacon + 3 or egg + 3

Croque Monsieur 15*
country ham, gruyere, sauce mornay, brioche, pommes frites
make it a madame with fried egg +3

Quiche Lorraine 14.5*
bacon, caramelized onions, gruyere, market lettuces

Steak Frites 22*
sliced bistro steak, chimichurri, béarnaise, pommes frites

*Biscuits and Gravy * 14*
house buttermilk biscuits, sausage & tasso gravy, sunny-side egg

Smoked Salmon Bagel Sandwich 13*
herbed cream cheese, shaved red onion, capers, tomato

Churros 8
cinnamon sugar churro, cinnamon + chili mousse

Chocolate Bread Pudding 8
toasted brioche, salted caramel

CAFE
at BOBBY

COFFEE

REGULAR
$3 12oz || $4 16oz

DECAF
$3 12oz || $4 16oz

ICED COFFEE
$3 12oz || $4 16oz

NITRO COLD BREW
on draft || $4.5 16oz

HOT or ICED COFFEE

			12 oz	16 oz
Single Espresso	$3	Americano	$3.5	$4.5
Doppio Espresso	$4	Latte	$4.5	$5.5
		Cappuccino	$4.5	$5.5

POUR-OVER // please allow 3 min for preparation

Sumatran || crispy sweet & spicy pecan $5

Ethiopian Yirgacheffe || carmelized orange, milk chocolate & molasses $5

Guatemalan Antigua || black cherry, nutmeg, clove & molasses $5

Costa Rican Tarrazu || black cherry, molasses & honey $5

Add flavors vanilla, caramel, hazelnut, white or dark chocolate *+$0.5*

Add a 1 oz shot of Baileys, Kahlua, Frangelico *+$3*

Sub dairy for almond milk, coconut milk, soy milk, oat milk *+$0.75*

SPECIALTY DRINKS

CARDAMOM HONEY OAT LATTE
$5.5

HIMALAYAN SPICED CHAI LATTE
$5.5

ORANGE SWEET CREAM NITRO COLD BREW
$5.5

RASPBERRY GREEN TEA LEMONADE
$5.5

ROSE MATCHA TEA
$5.5

HOT TEA by *FIREPOT* — $3.5

Bobby's Breakfast Blend (Black)	Himalayan Mountain (Green)
Italian Grey (Black)	Iron Goddess of Mercy (Oolong)
Hibiscus Elixir (Herbal)	Indian Rose Garden (Herbal)

BEER, WINE & COCKTAILS

BEER

Bearded Iris	$8
Black Abbey Crossroads	$8

SPARKLING, WHITE & ROSÉ

	glass	bottle
Le Grand Courtage, Blanc de Blanc	$12	$60
Le Grand Courtage, Sparkling Rosé	$12	$60
Bellafina, Secco on draft	$10	
La Vielle Ferme, Rosé on draft	$10	
Chateau Minuty, Rosé		$55
Matanzas, Sauvignon Blanc	$12	$40
Pierre, Chardonnay	$12	$40

RED

Straight Shooter, Pinot Noir	$13	$45
Rabble, Cabernet Sauvignon	$13	$45
Camino de Navaherros, Granacha	$13	$45

COCKTAILS

Bobby's Mary ‖ hangar vodka, house mary mix	$8
Mimosa ‖ bellafina secco on draft, choice of orange juice, cranberry juice or grapefruit juice	$8
Hibiscus Ginger Mule ‖ hangar vodka, hibiscus tea, ginger beer	$8

**prices exclude LBD tax.*

OTHER BEVERAGES

Soft Drinks, Iced Tea, and Juice	$3
Muse + Mettā Mango Chili Saffron Kombucha	$4.5
Muse + Mettā Wildberry Kombucha	$4.5
Natalie's Juices	$6.5