

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
Pork Rillettes Herbed Dijon, Peach Compote, Crispy Baguette	\$ 13
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
Crudit�e 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

ENTR ES

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, B�ernaيسة, Pommes Frites	\$ 23
Trout Amandine * Beurre Noisette, Toasted Almonds, Lemon, Haricot Vertes	\$ 24
Roasted Chicken Provençal * Roasted Garlic and Shallots, Roasted Potatoes, Vermouth	\$ 22

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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

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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

SIPHON || please allow 7 min for preparation

Sumatran || crispy sweet & spicy pecan \$5

Ethiopian Yirgacheffe || caramelized 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

Veuve Clicquot, Brut Champagne

|| \$150

Veuve Clicquot, Rosé Champagne

|| \$150

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

OTHER BEVERAGES

Soft Drinks, Iced Tea, and Juice

\$3

Muse + Mettā Mango Chili Saffron Kombucha

\$4.5

Muse + Mettā Wildberry Kombucha

\$4.5

OSA CBD + Honey Cold Brew

\$9

OSA Regular Cold Brew

\$5