

STARTERS

GRIDDLED CORN BREAD	Good Enough to Eat style cornbread with whole kernel corn, served with a side of honey	6.50
CRISPY ONION RINGS	Light and fluffy buttermilk onion rings with BBQ dipping sauce	6.00
QUESADILLA OF THE DAY	See tonight's specials	market price
SPINACH SALAD	Baby spinach, Vermont sharp white cheddar cheese cubes, sliced Granny Smith apple, toasted pumpkin seeds, red onion and green peas tossed with a red wine vinaigrette	7.50
TRI-COLOR NACHOS	With cheese and Chili of the Day or Vegetarian Chili	7.00
BUFFALO SHRIMP	With carrot and celery sticks, served with blue cheese dip	8.75
BEER-BATTER CHICKEN FINGERS or SHRIMP	Served with honey mustard or BBQ dipping sauce	8.75
CHEESE BOARD TRIO WITH FRUIT	Ask your server for selections	12.00

SOUPS, SALADS & MORE!

~ Choice of Dressings: Mustard or Pesto Vinaigrette, Ranch, Blue Cheese, Mediterranean, Tomato Balsamic ~

SOUPS OF THE DAY	Cup: 3.75 Bowl: 6.50	Soup and salad with our homemade griddled biscuits	10.50
CHILI OF THE DAY	With sour cream, cheddar cheese, onions & tortilla chips over brown rice		
	Cup: 6.25	Bowl with salad and biscuits	12.50
SOUP SAMPLER	Two cups of today's soup with salad or French fries		12.00
CAESAR SALAD	Crispy hearts of romaine with garlic croutons and Good Enough to Eat's homemade Caesar dressing, topped with anchovies		13.50
	...with Cajun-grilled chicken breast, steak, shrimp or tuna		18.50
LARGE HOUSE SALAD	With mesclun greens, julienne red peppers, red onions, tomatoes, cucumbers and chick peas		12.00
	...add grilled chicken breast, steak, shrimp or salmon		17.00
SALMON NIÇOISE SALAD	Seared salmon, marinated string beans and new potatoes, chick peas, tomatoes, capers, thinly sliced red onion, Niçoise olives and hard-boiled egg over mixed greens, drizzled with pesto vinaigrette		18.00
CHOPPED SALAD	Romaine, turkey, bacon, carrots, celery, corn, your choice of cheese and our mustard vinaigrette		16.00
SMOKED SALMON SALAD	Mixed greens with green peas, red onion, garlic croutons and capers tossed with a creamy Ranch dressing, topped with slices of smoked salmon		17.00
VEGETABLE NAPOLEON	Roasted sliced Portobello mushrooms, sweet potato, red bell pepper, zucchini and yellow squash served on a bed of mixed greens with tomato balsamic vinaigrette and griddled focaccia bread...topped with crumbled goat cheese add 1.00		14.25
SEASONAL FRUIT	Cup 4.00	Bowl with side of cottage cheese or low fat yogurt	10.50
VEGAN TOFU SCRAMBLE	Served with a house salad or brown rice and choice of whole wheat toast or pita pocket		9.75
ASIAN VEGAN TOFU SCRAMBLE	With sesame soy vegetables, served with brown rice or salad and choice of whole wheat toast or pita pocket		10.75
GRAMERCY PARK OMELETTE	With slices of Granny Smith apple and Vermont sharp white cheddar cheese		9.75
MIGAS	Scrambled eggs with tri-color tortilla chips, cilantro, onions, roasted bell peppers and Velveeta cheese, served with a side of sour cream, salsa and two flour tortillas (instead of biscuits)		9.25
LUMBER JACK	Two pancakes, two strips of bacon and two scrambled eggs		11.00
TURKEY HASH	Roast fresh turkey, potatoes, red bell peppers, carrots, celery, two poached eggs & biscuits		11.00

MACARONI & CHEESE	Ziti baked with cheddar, mozzarella, gruyère and parmesan cheeses	13.50
FISH & CHIPS	Beer-batter white fish served with French fries, malt vinegar and tartar sauce	14.25
BBQ CHICKEN SANDWICH	Pulled roasted organic chicken with our BBQ sauce on an oat roll and served with homemade potato chips	12.50
GOOD ENOUGH TO EAT HAMBURGER or TURKEY BURGER or BUFFALO BURGER	8 oz. burger on a homemade pepper roll with lettuce, tomato, pickle and French fries	11.25
	...with sharp white cheddar, jalapeño jack, mozzarella, blue, gruyère or Velveeta...add 1.00	
	...with bacon, chili, sautéed mushrooms or grilled onions add 2.00	Buffalo Burger 13.25
VEGETABLE BURGER	Our own mix of grains, barley, sautéed vegetables, roasted peanuts and sesame seeds in a pita pocket with a side of tahini and served with a salad of field greens and mustard vinaigrette	12.50
GOOD ENOUGH TO EAT TURKEY CLUB	Roast turkey BLT with mayonnaise on our homemade dill onion toast served with macaroni salad	13.50
BEER-BATTER CHICKEN FINGERS... (or Shrimp add 3.00)	Served with honey-mustard or BBQ dipping sauce and French fries	13.75
TUNA MELT	Tuna salad, sliced tomato and cheddar on whole wheat toast served with a house salad or French fries	13.50
ENTRÉES		
<i>~ Served with assorted homemade breads and a house salad with our mustard vinaigrette dressing ~</i>		
LEMON PARMESAN CHICKEN BREAST	Served over fettuccine tossed with tomato conçassé and yellow squash	19.00
CHARCOAL-GRILLED NEW YORK STRIP STEAK	Prime Black Angus New York Strip 12oz. steak served with mushroom & red wine reduction, baked potato, and vegetable of the day	25.50
TRADITIONAL TURKEY DINNER	Roast Turkey with corn bread stuffing, gravy, cranberry relish, mashed potatoes and sautéed kale	18.75
MEATLOAF DINNER	Served with a side of gravy, mashed potatoes and peas & carrots with fresh dill butter	18.50
PORK CHOP DINNER	12oz. center cut pork chop with cider gravy served with maple orange mashed sweet potatoes and collard greens	18.75
½ FREE RANGE ROASTED CHICKEN	With seasonal roasted vegetables and mashed potatoes of the day	18.50
THREE BEAN VEGETARIAN CHILI	A medley of Southwestern-spiced vegetables topped with sour cream, chopped red onion and cheddar cheese served over brown rice with a side of griddled biscuits	15.50
SEASONAL VEGETARIAN PLATTER	Macaroni and cheese, sautéed kale and whiskey pear succotash	15.50
FISH OF THE DAY	Chef's fresh pick of the day...please see our Daily Specials!	Market Price
PASTA OF THE DAY	Please see our Daily Specials!	Market Price
VEGETABLE MOUNTAIN	Stir fried carrots, zucchini, red bell peppers, scallions, radish, broccoli and red and green cabbage served over brown sticky rice with ginger-watercress sauce	14.50
	...with grilled chicken breast, steak or shrimp	19.50
CHIPOTLE SHRIMP	Shrimp tossed with pasta and mixed vegetables in a chipotle cream sauce, served with our homemade focaccia	18.75

See the Daily Specials!

SIDES

Macaroni & Cheese 7.50	Collard Greens 5.50	Mashed Potatoes (regular, daily special or maple orange mashed sweet potato) 5.00
Sautéed Kale 4.50	Broccoli 5.50	Garlic Bread 3.75
Mixed Greens Salad 5.50	Vegetable of the Day 5.50	Baked Potato with sour cream 5.00
Caesar Salad 6.50	Portobello Mushroom 3.50	Hand cut French Fries or Potato Chips 4.50
Chicken Breast/Hanger Steak/Salmon/Shrimp 6.00		Griddled Buttermilk Biscuits & Strawberry Butter 2.75

SUBSTITUTIONS OR ADDITIONS 1.00

Weekend Breakfast Minimum 10.00 per person

We accept Visa, MasterCard, Discover & American Express. Sorry no checks.
 20% service charge for parties of 6 or more. No outside food or beverage on premises!
 Checks can only be split 2 ways. Dinner reservations accepted.

good enough to eat, est. 1981

Carrie Levin, Chef/Owner Michele Weber, Pastry Chef

goodenoughtoeat.com