2017

Brother Hubbards South 2017

Brother Hubbard

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**breakfast.**
served until 11.30am

* the morning deal
  coffee/tea & a scone or scroll 4.95

* the breakfast special 10.95
  1. choose any hot drink*
  2. choose toast or a scone or scroll
  3. choose a medium portion of granola, porridge or baked beans*
  4. enjoy with a small orange juice!
  * filter coffee / hot chocolate / mocha + 1.50 * beans + 1.00
+ 2 eggs (any style) 2.00 + bacon or chorizo 2.95 + salmon 3.50
+ lemon-dukka nut avocado 2.95 + hummus 1.95 + feta 2.95

**granola, yogurt & compote** 6.50
our toasted granola (oats, seeds, nuts, dried fruit, toasted in brown sugar & warm spices) served with Irish organic Greek-style yogurt, fresh mint and our berry-rose compote (5, 8, 11, 12)

**autumn-winter bircher** 6.95
a tasty & healthy concoction of rolled oats soaked overnight in almond milk with dried cranberries, pumpkin seeds, raisins, chia seeds, satsuma segments and mango puree (5, 8, 11, 12)

**slow-cooked organic porridge** 3.95
- classic served with cream, honey & dark sugar (5, 8)
- virtuous toasted seeds, dried fruit & crystallised ginger (5, 8, 12)

**toast** 3.00
- toasted Tartine Bakery sourdough (5), with Kerrygold butter (8)
- a selection of our homemade preserves
+ 2 eggs (any style) 2.00 + bacon or chorizo 2.95 + salmon 3.50
+ lemon-dukka nut avocado 2.95 + hummus 2.95 + feta 2.95

**brother hubbard’s avo and eggs** 10.50
smashed avocado & chickpea spread on toasted sourdough, topped with two poached eggs, harissa yogurt, dukkah, fresh radish with crispy dehydrated kale & beetroot (3, 5, 8, 11, 12)
+ avocado w/ dukkah (11, 12) 2.95 + chorizo 2.95 + pork belly 2.95
+ hummus (12) 1.95 + feta chunks (8) 2.95 + smoked salmon (4) 3.50
+ extra toast (5) 1.50

**baked beans classic** 8.95
our baked cannellini beans in a rich, spiced tomato sauce, topped with a soft-fried egg, our feta, turmeric, olive & lemon yogurt, pickled red onion & toasted sourdough (8, 10, 5, 3, 12)
+ avocado w/ dukkah (11, 12) 2.95 + chorizo 2.95 + pork belly 2.95
+ hummus (12) 1.95 + feta chunks (8) 2.95 + smoked salmon (4) 3.50
+ extra toast (5) 1.50

**baked beans w/ pork belly** 10.95
our baked cannellini beans, topped with crispy ras el hanout-roasted pork belly & a soft-fried egg, creamy smoked aubergine & mustard dressing, with spinach, toasted sourdough, pickled carrot & herbs (8, 10, 5, 3, 12)
+ avocado w/ dukkah (11, 12) 2.95 + chorizo 2.95 + pork belly 2.95
+ hummus (12) 1.95 + feta chunks (8) 2.95 + smoked salmon (4) 3.50
+ extra toast (5) 1.50

**turkish eggs menemen** 10.50
our take on a classic Turkish dish - eggs scrambled with tomato & roast peppers, dressed with feta & black olive yogurt with a fresh herb, chilli & red onion salsa – on sourdough toast with baby spinach leaves (3, 5, 8)
+ avocado w/ dukkah (11, 12) 2.95 + chorizo 2.95 + pork belly 2.95
+ hummus (12) 1.95 + feta chunks (8) 2.95 + smoked salmon (4) 3.50
+ extra toast (5) 1.50

**brunch.**
served all day

**baked beans classic** 8.95
our baked cannellini beans in a rich, spiced tomato sauce, topped with a soft-fried egg, our feta, turmeric, olive & lemon yogurt, pickled red onion & toasted sourdough (8, 10, 5, 3, 12)
+ avocado w/ dukkah (11, 12) 2.95 + chorizo 2.95 + pork belly 2.95
+ hummus (12) 1.95 + feta chunks (8) 2.95 + smoked salmon (4) 3.50
+ extra toast (5) 1.50

**baked beans w/ pork belly** 10.95
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+ avocado w/ dukkah (11, 12) 2.95 + chorizo 2.95 + pork belly 2.95
+ hummus (12) 1.95 + feta chunks (8) 2.95 + smoked salmon (4) 3.50
+ extra toast (5) 1.50

**brother hubbard**
46 Harrington St. Dublin 8

**drinks this way! →**

**scones** (5, 3, 12) 2.70
- plain
- cranberry & oat
- super seed

**cinnamon & walnut scroll** 2.95
**superpower slice** (5, 7, 14) 3.20

**dietary issues?**
please note that while every care is taken, our kitchen uses nuts & gluten so we cannot guarantee any of our goods to be free from traces of nuts, or any other allergens. please make your server aware of allergies before ordering.

we can replace bread on any item with gluten-free bread.

**Allergen Information:**
drinks & desserts.

treats

scone  plain • oat & cranberry • 7 seed  served with orange blossom butter & a selection of preserves  2.70

cinnamon & walnut scroll  (3, 5, 8, 11)  2.95

chocolate & hazelnut babka  (3, 5, 8, 11)  2.95

vegan superpower slice  oat, quinoa, coconut, peanut butter, date molasses  (3, 7, 11)  3.20

our special brownie  changes often, ask about today’s!  3.95

flourless raspberry bakewell  topped with white chocolate & raspberry ganache  3.95

bubbles!

prosecco  a crisper, drier, bubblier one!  6.95 • -----  glass • carafe

mimosa  2 parts prosecco, 1 part OJ  6.95 • 18.95

rosita  2 parts prosecco, 1 part our raspberry blend  6.95 • 18.95

chilled drinks

filtered water  still or sparkling  500ml  1.50  litre  3.00

gently-squeezed orange juice  3.50

our clean green juice  R 2.50  L 3.95

our homemade raspberry, apple & rose juice  2.95

peach iced tea  with mint & lemon  3.50

orange spritzer  orange juice & sparkling water  2.95

beetroot soda  beetroot, sumac, lemon & sparkling water  3.95

coffee from 3FE  two shots of our house blend in every cup

black  americano • espresso • macchiato  2.80

milky  latte • cappuccino • flat white  R 3.10  L 3.30

mocha  espresso, chocolate ganache, steamed  3.50

soy or almond milk + 20 cent

we serve our milky coffee at what we feel is the ideal drinking temperature. when ordering, please let us know if you prefer your coffee extra hot.

single origin filter coffee

ask our staff about our speciality single-origin coffee that’s brewing

medium carafe (serves 1)  3.95  large carafe (serves 2)  5.95

pots of tea from Wall & Keogh

irish breakfast • earl grey  3.25

organic sencha green tea  3.25

moroccan dusk  green tea, nana mint, cactus flower  3.25

organic chamomile  naturally decaffeinated  3.25

apple, mistletoe, ginger & citrus  ceylon, pear, almond, clove  3.25

peachy kombucha, black tea & a little lemon  3.25

organic rooibos red  3.25

home-made masala chai

black tea brewed with aromatic indian spices, steamed with milk & sweetened with honey  3.95

hot chocolate

our rich chocolate ganache served with steamed chocolate milk  3.95