2017

Brother Hubbard South 2017

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brunch!

the sweet stuff.

granola bowl  6.95
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)

bircher bowl  7.50
oats soaked overnight in apple juice and coconut milk with currants, pumpkin seeds, roasted grapes, macerated apple, toasted coconut flakes and mint (5, 14)

special waffles  10.50
Middles Eastern Eton Mess- our homemade waffles served with lemon curd mascarpone, sweet dukkah, crushed meringue, yogurt shards and fresh mint (please ask server for allergen details)

chilled drinks

gently-squeezed orange juice  3.50
homemade raspberry, apple & rose juice  3.50
peach iced tea with mint & lemon  2.95
orange spritzer  2.95
our clean green juice R 2.50 L 3.50
filtered water still or sparkling  500ml 1.50 litre 3.00
purple fizz beetroot and sumac tonic with sparkling  3.95

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 any allergies before ordering.

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

all of our beef is of Irish origin.

“As we are a small café, and in the best interests of all of our customers, please note that we allocate tables for a maximum of 1.5 hours”

brunch specials!

Eamon’s chorizo rarebit  10.95
baked open sandwich of our chorizo & espresso jam & an Irish cheddar cheese sauce on sourdough, with spinach, pickled red onion & a drizzle of hot sauce, topped with a fried egg & served with a leafy side salad (3, 5, 8, 10)

Wild mushroom bake  10.95
roasted portobello and wild mushroom bake with butternut squash and leek. Served with sourdough toast, two soft poached eggs, goats cheese and a toasted breadcrumb and herb crumble (1, 3, 5, 8)

extras & sides!

+ pan-fried chorizo  2.95
+ 2 falafel w/aubergine yogurt (8, 10)  2.95
+ spiced pork belly (8, 10)  2.95
+ smoked salmon (4)  3.50
+ aleppine potatoes  3.95
+ smoked salmon w/ dukkah  2.95
+ side of hummus (12)  1.95
+ an egg (any style) (3)  1.00
+ extra toast (5)  1.50

Allergen Information:

more drinks & desserts on the next page

the main event.

turkish eggs menemen  10.50
our take on a classic Turkish dish - eggs scrambled with spiced tomato & roast peppers, with feta & olive yogurt, and a herb, chilli & red onion salsa. served on sourdough toast with baby spinach leaves (3, 5, 8)
+ avocado w/ dukkah  2.95
+ chorizo  2.95
+ smoked salmon 3.50 + falafel 2.95
+ aleppine potatoes  3.95 + extra egg 1.00 +extra toast 1.50 + leafy side salad 3.50

baked beans classic  8.95
Our baked cannellini beans served in a rich, gently-spiced tomato sauce with a fried egg, turmeric, feta & olive yogurt, herbs, pickled red onion, topped with sumac & za’atar & toast (3, 5, 8, 10, 12)
+ avocado w/ nut dukkah  2.95 + chorizo  2.95 + smoked salmon 3.50 + falafel 2.95
+ aleppine potatoes  3.95 + extra egg 1.00 +extra toast 1.50 + leafy side salad 3.50

baked beans w/ pork belly  11.95
our baked cannellini beans, topped with crispy rash of hand-cut roasted pork belly & a soft-fried egg, aubergine & mustard yogurt, with spinach, toasted sourdough, pickled carrot & herbs (3, 5, 8, 10, 12)
+ avocado w/ nut dukkah  2.95 + chorizo  2.95 + smoked salmon 3.50
+ aleppine potato  3.95 +extra toast 1.50 + leafy side salad 3.50 + falafel 2.95
+ extra toast  1.00
+ smoked salmon (4)  3.50
+ aleppine potatoes  3.95
+ smoked salmon w/ dukkah  2.95
+ side of hummus (12)  1.95
+ an egg (any style) (3)  1.00
+ extra toast (5)  1.50

brother hubbard’s avo & eggs  10.50
smashed avocado & cannellini bean 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/ nut dukkah  2.95 + chorizo  2.95 + smoked salmon 3.50 + falafel 2.95
+ aleppine potatoes  3.95 + extra egg 1.00 +extra toast 1.50 + leafy side salad 3.50

filtrated water still or sparkling  500ml 1.50 litre 3.00

brother hubbard’s avo & eggs w/ extra toast  1.50
drinks & desserts.

**treats**
- scone plain • oat & cranberry • 7 seed: 2.70
  - served with orange blossom butter & a selection of preserves
- cinnamon & walnut scroll (5, 5, 8, 11): 2.95
- chocolate & hazelnut babka (5, 5, 8, 11): 2.95
- vegan superpower slice oat, quinoa, coconut, peanut butter, date molasses (5, 5, 8, 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!:
  - glass: 6.95
  - 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
- purple fizz beetroot and sumac tonic with sparkling: 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