

The Breakfast & Brunch Menu

Available to 11.45am

Irish Oat Porridge

A warming bowl of Irish organic porridge oats (made with milk) & served one of three ways: your choice of

Classic (cream & honey), **Berry** (seasonal berry compote) or **Virtuous** (toasted seeds, dried fruit & crystallized ginger) 5.50

Classic Granola, Fruit & Yogurt Pot

A pot with our homemade granola with gentle spices, nuts, dried fruit served with thick Greek Yogurt & fresh summer berries, with a fruity syrup & mint (vegan alternative available) 8.50

The Basic: Eggs, Toast, Bacon & Tomato*

Our homemade Georgian-style sourdough lightly toasted with real Irish butter, 2 eggs your way (poached, scrambled or fried), grilled bacon & our chunky warm roast tomato sauce 10.95 (add Haloumi +3.25 & see our other sides>>>)

BH Bacon & Egg Sandwich*

Griddled bacon, Fried Egg, Chorizo Jam, Cheddar cheese & baby spinach with a light mustard crème in homemade toasted bread. 9.95 (or add scrambled eggs instead +1.50)

The Moroccan Eggs Zaalouk*

2 softly poached free-range Eggs served over our rich, fragrant & warming stew of Aubergine, Chickpeas, Lentil, Tomato & gentle spices – with a Lemon & Ras el Hanout yogurt dressing, sauteed Kale, pickled Red Onion & our homemade Georgian-style sourdough 13.95

The Meaty Mezze Tray*

Pulled harissa & yogurt lamb, our classic hummus, marinated artichoke, Middle Eastern tahini slaw, Shirazi salad; cucumber, plum tomatoes & a lemon oregano dressing, flatbread, pickles, charred chilli, fresh mint 14.50

The Vegan Mezze Tray*

Beetroot Falafel with Green Tahini dressing & pomegranate seeds, our classic hummus, marinated artichoke, Middle Eastern tahini slaw, Shirazi salad; cucumber, plum tomatoes, & a lemon oregano dressing, flatbread, pickles, charred chilli, fresh mint 13.95

The Greek Pork*

Spiced Roast Pork Belly with beetroot puree, roasted red onion and peppers, rocket & tzatziki – all on our homemade flatbread 14.50

The Frenchie: Peanut Butter & Jelly Edition

Our Brioche – French toasted – served with whipped Peanut Butter, our warm grape compote, roasted grapes and toasted salty peanuts 13.95

<<ADD TO YOUR MEAL - SEE OUR SIDES >>

Items marked with * can be made gluten-free!

We are unable to amend dishes or make substitutions Allergen information available (ask your Server).

A discretionary service charge of 10% is added to parties of 5 or more – as has been the case since the day we opened, this goes entirely and exclusively to our team (as do all tips)



ADD your SIDES:

Bravas Potato Almond-Romesco Sauce* +4.75

Colleville Dairy Halloumi & Zhooug* +3.25

Griddled Bacon* + 3.25

Pan-fried Chorizo* +3.25

Our Classic Hummus* +2.95

Extra Poached/Fried Egg* +1.50

Scrambled Eggs (2 eggs)* +3.25

ADD a Side of Sauce:

our Hot Sauce*/

BH Relish-Ketchup* / Vegan Aioli* +1.75

Extra Toast/ Flatbread +2.50

Gluten-free Bread* +50c

Please Note:

**As with most restaurants,
sides are only available with a main item and are
not available separately.**

PLEASE NOTE:

Due the current situation, tables are allocated for a specified time and we are only able to seat a maximum of 6 people at a table & at peak times, only those people ordering a main course. We ask for your understanding in this regard & greatly value your support!

The Treats:

Our Famous Scones 3.50

(various) w/ orange blossom butter & our jam

Cinnamon & Walnut Scroll 3.95

Chocolate & Hazelnut Babka 3.95

!!NEW!! Cookie Shot 4.75

Choc chip & Rye cookie shell, filled with salted caramel & toasted hazelnuts

Lemon Brulee Bar 4.25

Brown butter & Poppyseed pastry, lemony goodness

Brownie* 4.40

A classic version, superbly chocolatey and rich - served with berry cream!

Carrot & Walnut Cake 4.75

Gently Spiced, topped with a Cardamom frosting & a candied carrot swirl

Our Seasonal Bakewell

'Spiced Pear Edition' (Vegan) 4.40

Rich Almond Bakewell with Spiced Pears & Dark Chocolate

Baci* 3.50

Chocolate & nutty, soft & chewy

Baked Burnt Orange Blossom

Cheesecake* 4.75

Basque-style burnt cheesecake, compote & nut-dukkah

SuperSeed Slice (Vegan)* 3.95

packed with fruit, nuts, oats & seeds

GLUTEN-FREE MARKED WITH *

The Coffees:

We use Farmhand Coffee beans (our sibling business), roasted on Capel St.

Black Coffee 3.10 R/3.30 L

(Americano, Espresso, Macchiato)

Milky 3.30 R/3.50 L

(Organic Milk: Latte, Cappuccino, Flat White) Oatmilk supplement +50c

Mocha 3.80

Espresso, chocolate & steamed milk

Iced Latte 3.95

2 shots espresso over ice, topped up with cold milk

Matcha Latte 4.25

Frothed Oatmilk with matcha for green healthy goodness!

Hot or Iced Chai 4.25

Our homemade spiced chai infusion, with milk & dusted with pink spices

Hot or Iced Chocolate 3.95

The famous one! Rich chocolate ganache & a jug of hot foamed chocolate milk - we give you the set up & then you make it yourself!

The Teas:

Irish Breakfast Tea 3.40

Smooth & bold flavour

Ceylon Earl Grey 3.40

Bergamot & lavender

Vietnamese Green 3.40

Roasted Chestnut, Umami, light body

Jasmine 3.40

Chamomile Blossom 3.40

Light and calming floral note

Peppermint 3.40

Classic & refreshing Mint note

Maghrebi Mint 3.40

Green tea & mint

Organic Rooibos 3.40

Smoky, Caramel & Vanilla

Our Seasonal Warm

Tonic 4.25

Lemon & Ginger Tea, served with fresh Rosemary sprig & our homemade spiced honey & Turmeric Tonic

The Cold Drinks:

Fresh Orange Juice 3.95

Orange Fizz 3.75

Fresh OJ & Sparkling Water

Raspberry, Apple & Rose 3.95

It is what it's called. And utterly pure - made by us with just a little sugar added.

Homemade Cola! 3.95

It's back!! Our homemade concoction to give you a Cola-style drink - served sparkling, over ice.

The Ginger Bear 3.95

A ginger & lemon drink with a hint of chilli for extra heat, all topped up with sparkling water!

San Pellegrino

Sparkling Minerals 2.95

(Orange, Pomegranate, Lemon, Grapefruit)

Mineral Water 1.75/2.95

Ballygowan - Bottled, Still or Sparkling 330ml / 750ml

Dingle Gin & Tonic 9.50

Dingle Gin & Poacher's Tonic

Sparkles & Wine:

Prosecco

Glass 9.50 / Bottle 39.95

Conti d'Arco Prosecco Spumante' - fresh & zesty

Mimosa 9.50

Rosita (Raspberry Mimosa) 9.50

The White: Si Organico

Sauvignon/Macabeo, Spain, 2017
Glass: 7.50 / Bottle: 26.95

The Red: Terre de la Castilla

Cabernet Sauvignon, Spain, 2018
Glass: 7.50 / Bottle: 26.95

The Rosé: Les Petit Gascoun

Cabernet Franc, France 2018
Glass: 8.75 / Bottle: 32.95

Draught Beer:

Glass: 4.95 / Pint: 6.95

8 Degrees Bohemian

Pilsner Lager

4%, light & crisp, Czech-style pilsner

8 Degrees Howling Gale

Irish IPA

4.5%, refreshing lighter-style IPA

PorterHouse Stout

4.6%, gently flavoured, roast malt vibes

We're doing our best to operate in a safe manner, looking out for the health of our customers and our team. It's a challenging time and we all need to work together to do what's right. This means that we are relying on our customers to co-operate with us and support our new processes. Please understand, please be patient and please work with us - it's not easy for any of us but we will do our best. If you've any questions or suggestions, please don't hesitate to email us hello@brotherhubbard.ie! Again, thank you, thank you - your support means so much to us.