

Breakfast & Brunch Menu

brother
hubbard

Granola: Winter Edition

Our homemade Granola with Chocolate & toasted Almond, served with Roasted Pear and organic Greek Yogurt 9.50

The Basic Breakfast *

Our Georgian Sourdough Toast with 2 fried eggs & served with roast Tomato & your choice of Bacon or Haloumi 10.95
(both sides for 12.95) (goes great with a side of Potato!)

The Bacon Sandwich:

Griddled bacon, Chorizo Jam, Cheddar cheese & baby spinach with a light mustard crème in our homemade Georgian-style sourdough with a fried egg. 10.50 (scrambled eggs instead +1.50)
(goes great with a side of Potato!)

The Brunchy Eggs*

Silky Hummus, Roast Squash, Braised Leeks, Mushrooms, Poached Eggs, Burnt Butter & Sage dressing, Walnut Dukkah, Herbs – all on our homemade Georgian sourdough 14.95
(goes great with a side of Chorizo or Haloumi!)

Lamb Shawarma Plate*

Pulled Lamb with Shawarma Spices, Sumac Labneh, spiced Beans, pickled Red Cabbage, Toasted Pistachio, Pomegranate, Nigella seed "Laffa" Flatbread 14.50
(goes great with a side of Potato!)

Seasonal Bowl by Ileana* (Vegan version available)

A warming bowl of Lentils with Peppers with Harissa & gentle spices, roast Brussel Sprouts, Kale and a Feta Yogurt dressing (optional) & fresh Herbs – served with our Nigella Seed "Laffa" Flatbread 13.95
(add a poached egg +1.50 / halloumi +3.25)

The Chorizo Rarebit (It's Back!)

Our slow cooked Chorizo & Espresso jam on homemade Georgian sourdough, topped with a rich Cheese sauce, a runny fried Egg & pink Onion Pickle & served with our Tahini 'Slaw – substantial & satisfying 14.95
(goes great with a side of Potato!)

The Frenchie: Valentina's Festive Fun Edition

Bread & Butter Pudding-style French Toast topped with Chocolate & Hazelnut crème, Fig & Cranberry Crumble & a Clementine Sauce. Ho Ho Ho! 13.95

THE SIDES:

Crispy Batata Harra Style Potatoes* (vegan)
With spiced oil & smoked paprika aioli +4.75

Halloumi & Zhoug* +3.95

Griddled **Bacon*** + 3.50

NEW: Clonanny Farm Sausages +3.95

Pan-fried Chorizo +3.95

Our Classic **Hummus*** +2.95

Extra Poached/Fried **Egg*** +1.50

Scrambled Eggs (2 eggs)* +3.25

ADD a Side of **Sauce***:

(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.

We make as much as possible ourselves including all of our own breads & sourdough, pastries, pickles, ferments & preserves.

We also love working with great suppliers like:

*Farmhand Coffee & Tea
North Wicklow Farm Eggs
Quigley's Meats
Traditional Cheese Co.*

*&
lots of other great growers and producers.*

We can make items marked with * as Gluten Free – please ask when ordering!

Allergen information available (please ask your Server).



Speciality Coffee	Speciality Tea
<p>Black Coffee (<i>Black, Espresso, Macchiato</i>) 3.30 R / 3.50 L Milk (<i>Organic Milk: Latte, Cappuccino, Flat White</i>) 3.60 R / 3.90 L Batch Brew (250ml) <i>Single Origin - ask us for Today's Brew!</i>) 4</p> <p>Mocha 4.25 Iced Latte 3.95 Matcha OatMilk Latte 4.50 Hot or Iced Chai 4.95 Hot or Iced Chocolate 4.25</p> <p><i>Oatly Oatmilk Supplement for all drinks +50c</i></p> <p><i>We use Farmhand Coffee beans (our sibling business), roasted on Capel St</i></p>	<p>Irish Breakfast Tea 3.50 Ceylon Earl Grey 3.50 Jasmine 3.50 Chamomile Blossom 3.50 Peppermint 3.50 Maghrebi Green & Mint 3.50 Organic Rooibos 3.50</p> <p>Our Seasonal Warm Tonic 4.50 <i>Lemon & Ginger Tea, served with fresh Rosemary sprig & homemade spiced Honey-Turmeric Tonic</i></p> <p><i>We use Farmhand Speciality Teas (from our sibling business)</i></p>
<p>Cold Drinks:</p> <p>Fresh Orange Juice 4.25 Orange Fizz 3.95 Homemade Raspberry, Apple & Rose 3.95 The Ginger Bear 3.95 Moroccan Iced Tea 3.95 San Pellegrino Sparkling Minerals 3.25 Mineral Water (500ml / 1L) 1.75 / 2.95</p>	<p>Bubbles:</p> <p>Prosecco Glass 9.50 / Bottle 39.95</p> <p>Mimosa (Bubbles + OJ): 9.50</p> <p>Rosita (Bubbles + Raspberry & Rose): 9.50</p>
<p>Daily Bakes:</p> <p>Our Famous Scones <i>(plain or fruit + ginger) 3.95 served with our orange blossom butter & preserves</i></p> <p>Cinnamon & Walnut Scroll 4.25 Chocolate & Hazelnut Babka 4.25 Peanut Power Bar (vegan)* 3.95 <i>packed with fruit, nuts & Gluten Free oats</i></p>	<p>Special Bakes:</p> <p>Lemon Brulee Bar 4.75 <i>Brown butter & Poppyseed pastry, lemony goodness</i></p> <p>Brownie 4.75 <i>A Brother Hubbard classic superbly chocolatey and rich</i></p> <p>Black Forest Gateau Friand* 4.75 <i>Chocolate & Almond, Cherry & Meringue Buttercream</i></p> <p>Vegan Bakewell: Seasonal Edition 4.75 <i>Apple, Blackberry & Almond Bakewell</i></p> <p>The Baci* 4.25 <i>Chocolate & nutty, soft & chewy</i></p> <p>Baked Burnt Vanilla Cheesecake* 4.95 <i>Basque-style burnt cheesecake, Blueberry & Lavender compote & nut-dukkah</i></p>
<p><i>Gluten Free Items marked with *</i> <i>Allergen information available (please ask your Server)</i></p> <p><i>For more information about us, please visit brotherhubbard.ie @brotherhubbardcafes on Instagram or drop us a line hello@brotherhubbard.ie</i></p>	

Please note: A discretionary service charge/gratuity of 10% is added to parties of 5 or more. This goes entirely and exclusively to our team (as do all tips!)