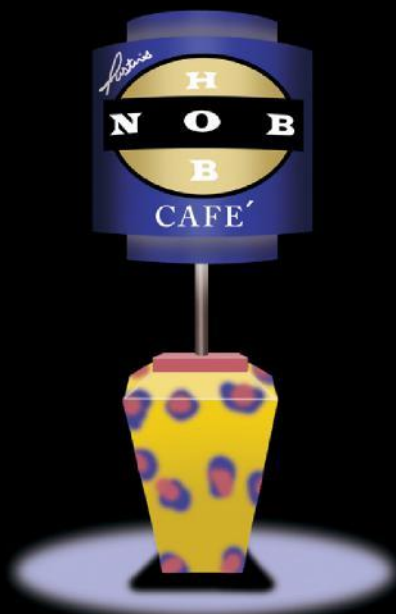


# HOB NOB on Higgins



**B**reakfast Mon—Fri 7:00 AM-12:00 PM / Sat—Sun 8:00 AM-4:00 PM

## MIGAS

A south of the border favorite. Tortillas scrambled with eggs and our black bean veggie burger. Topped with cheddar cheese, salsa and sour cream. \$7.50

## FRENCH TOAST

Two slices of sourdough soaked in our cinnamon and vanilla batter and griddled golden brown. \$5.75  
\*Add fruit compote \$2.00  
\*Add an extra slice \$1.50

## CORNED BEEF HASH

We slow cook our corned beef overnight, then it's cast iron cooked with onions and potatoes. Topped with eggs and choice of toast. \$7.75

## BANANA BREAD FRENCH TOAST

Our house made banana bread soaked in our cinnamon and vanilla batter and griddled golden brown. Served with a side of fresh fruit. \$6.75

## MOM'S FAVORITE VEGGIE BROWNS

Famous hash browns topped with seasoned veggies and cheddar cheese. Served with salsa, sour cream and choice of toast. SM. \$5.50 LG. \$7.00

## OLD WORLD SOURDOUGH PANCAKES

Our starter was a gift to our family from an old miner in Red Lodge Montana. It is over 75 years old and our pancakes are made in honor of Alan Weaver. \$5.00  
\*Add blueberries \$1.50

## VEGGIE BURRITO

A flour tortilla filled with veggies, potatoes, eggs and cheddar cheese. Served with salsa and sour cream. \$5.75  
\*Add bacon or sausage \$1.00

## BASIC

Two eggs any style with toast and hash browns. \$5.25

## FRIED EGG SANDWICH

Two eggs any style on toast with cheddar cheese. \$4.00  
\*Add bacon or sausage \$1.00

## GRANOLA YOGURT PARFAIT

Layers of vanilla yogurt, fruit compote and homemade granola. \$4.25

## SIDES

bacon or sausage links	\$2.75
homemade sausage patty	\$3.25
one egg any style	\$1.50
two eggs any style	\$2.50
hashbrowns	\$1.75
one pancake	\$2.50
bowl of fresh fruit	\$3.25
avocado small	\$1.50
avocado large	\$2.25
yogurt	\$1.75
toast	\$1.25

Our chicken comes from Red Bird Farms and our beef from Canyon Creek Farms. Everything at the Hob Nob is prepared from scratch in-house, and locally sourced when possible.

# HOB NOB on Higgins



Lunch Mon—Sun 11:00 AM-4:00 PM

All sandwiches are served with your choice of soup, green salad, sweet potato fries or local shoestring fries.

## SEARED AHI BLT

A twist on an old favorite. Seared sushi grade Ahi tuna with bacon, lettuce and tomato. Topped with a wasabi mayo and served on Birdman. \$9.25

## WILD SOCKEYE SALMON

A mix of Sockeye salmon, bulghar wheat, red bell, parsley and spices. Topped with an olive and onion mayo. Served on a homemade bun. \$8.25

## BITTERROOT VALLEY NATURAL BEEF BURGER

Local beef char-broiled and served with lettuce, tomato and onion on a homemade bun. \$8.50  
\*Add cheese \$1.00

## GRILLED CORNERED BEEF & SWISS

Our homemade corned beef topped with melted Swiss and served on rye with Russian dressing. \$8.50

## MANGO SWISS CHICKEN

A grilled chicken breast topped with mango and Swiss cheese. Served on a homemade bun. \$7.50

## BBQ CHICKEN

A grilled chicken breast topped with avocado, Gorgonzola and bbq sauce. Served on a homemade bun. \$8.00

**TOASTED  
CAPRESE SANDWICH**  
Homemade focaccia topped with fresh mozzarella, tomato and house made basil pesto. \$7.50

## HOB NOB ORIGINAL VEGGIE BURGER

A garbanzo bean, rice, seed and vegetable burger topped with apricot chutney. Served on a homemade bun. \$6.75

**VEGGIE TEX MEX BURGER**  
A black bean, lentil and rice burger topped with a chipotle sour cream and salsa. Served on a homemade bun. \$6.75

**HOB NOB  
FALAFEL SANDWICH**  
Fried original veggie burger, topped with carrot relish, feta and cilantro sour cream. Served on Birdman. \$7.50

**GRILLED  
TEMPEH SANDWICH**  
Grilled tempeh topped with tomato, cheddar and bbq. Served on Birdman. \$7.50

**GRILLED  
BRIE & CHUTNEY**  
The best grilled cheese around. Served on Birdman. \$6.50

## SALADS

**Mixed Greens**  
Topped with fresh tomato, parmesan, sprouts and sunflower seeds and served with a balsamic vinaigrette.  
SM/\$3.50 LG/\$6.00

**Caesar**  
SM/\$3.50 LG/\$6.00

**Pear and Gorgonzola**  
Topped with toasted walnuts and served with a walnut vinaigrette.  
SM/\$4.25 LG/\$6.50

**Grilled Tempeh**  
Topped with sprouts, carrot relish and Parmesan and served with a raspberry vinaigrette.  
SM/\$4.25 LG/\$6.75

**Hob Nob Cobb**  
Grilled chicken, egg, Gorgonzola, tomato, avocado, bacon and sprouts. Served with blue cheese dressing.  
SM/\$5.00 LG/\$7.50

## SOUPS

**Miso or Creamy Tomato**  
CUP/\$2.00 BOWL/\$3.00

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