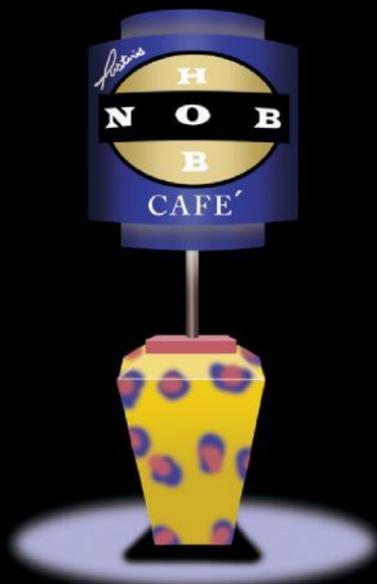


HOB NOB on Higgins



Breakfast 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 CORNER 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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