

SALADS

Honey I'm the Chicken Dijon*

Our fresh garden mix tossed with bacon, egg, tomatoes, cukes and a three-cheese blend. Topped with fresh grilled chicken. Served with our house-made honey dijon mustard dressing. Don't be embarrassed! Go ahead and lick the bowl when you're done! \$11.99

Blackened Chicken Salad*

We take our free range Amish chicken breast and blacken it in a cast iron skillet, put it on a bed of fresh greens with tomatoes, cucumbers, hardboiled eggs, some fresh sautéed portabella mushrooms and onions. Who'da thunk a burgher place would have salads this fresh and delicious? \$11.99

Cluckin' Good Salad*

Pardon our French, but this salad really is that great. Grilled chicken breast on a bed of fresh greens with roasted red peppers, fresh mozzarella and tomatoes, topped with balsamic vinaigrette dressing. \$10.99

Chopped Salad*

This chopped salad ain't no chopped liver! Complete with corn, bleu cheese crumbles, avocado, bacon, cucumbers and fresh grilled chicken breast with your choice of dressing). \$9.99

Yinz gotta have a Steak Salad*

Fresh garden mix, tomatoes, cucumbers, onions, grilled fillet tips, and because this is Pittsburgh, sweet potato fries! Pick your dressing and order already! \$12.99

Nekkid Salad*

We take our signature blend gourmet burgher and grill it to perfection. We put it over fresh spring mix, some fresh mozzarella, fresh-grown tomatoes and onions, and top it with a balsamic demi-glaze. \$12.99

Buffal Chicken Salad*

When you have a buffalo sauce this good, you gotta use it in a salad. We take our fresh garden mix and toss it with bleu cheese, tomato slices, cukes and fresh chicken. Then we drizzle our award-winning buffalo sauce on top. It's perfect just the way it is... no dressing needed. Fried or grilled, your choice. \$11.99

Dressings

House-made Ranch, Bleu Cheese, Thousand Island, Balsamic Vinaigrette, Oil and Vinegar, Honey Dijon, Low Cal Italian

** Any salad can also be made as a wrap**

WELCOME!

You are about to eat the best quality burgher you have ever tasted! We use a proprietary blend of prime meats ground fresh daily, to make this burgher second-to-none. No steroids. No antibiotics. All natural and fresh. Same goes for our chicken. (We even have the letter to prove it!) We buy fresh and local whenever possible, and put together a great little place for you to call your own. Our food is fresh and never ever frozen. How do you know? We don't even own a freezer. NOT ONE!

We take our burghers seriously. They gotta be perfect because our customers are more than worth it.

If you love our burghers, tell your friends. If you don't, tell one of us because we promise to make it right!

Thanks for living our dream with us!

Enjoy! *Bubba*



EATATBUBBAS.COM

HIGHLANDS, TRIADELPHIA, WV

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Load Your Fries For A Buck!!!

Every burgher comes with a mix of smoky sweet potatoes and our secret spice idaho potatoes. And for one buck more, we'll add cheese, more cheese and bacon or your choice of about 10 different spices. You name it, you got it!

Sub deep fried pickles for fries \$1.50 - Sub zucchini for french fries \$1.50
Add bbq pulled pork to any menu item \$3.00 - Add chili to any menu item \$2.50

All Burghers can be replaced with a fresh Chicken Breast

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

STARTERS

Grilled Zucchini

Never battered or fried. Just seasoned and grilled, then topped with our homemade bruschetta and a sprinkle of parmesan cheese. In fact, this is one of the few healthy things we have, so enjoy it while you can. \$6.99

Boneless Wings*

No bones? No problem! Three quarters of a pound of our boneless wings. More than 20 wing sauces and dry rubs available. Great starter! \$8.99

Mozzarella Cheese Sticks

What makes mozzarella even better? When we bread it with our secret recipe of breadcrumbs and spices, then deep fry it to absolute perfection. \$6.99

Bubba's Giant Pretzel

Two pounds of deep fried pretzel goodness, brought to your table piping hot and accompanied by two sauces of your choice (beer cheese, honey mustard, dark spicy mustard or horsey sauce). \$13.99

Secret Recipe Onion Rings

After all those years of onions making you cry, they want to make it up to you. That's why they came to us and asked to be on this menu. We're kidding. The onions don't feel bad about making you cry. \$5.99

Pierogies

Eight pan fried little pillows of deliciousness, available in either traditional butter or Buffalo flavor. \$5.99

Deep Fried Pickles

We take fresh Pittsburgh Style Pickles, drop them into our house-made Yuengling beer batter, and deep fry them to a perfect crisp. We've been told that they are the best our guests have ever eaten. Try 'em! \$5.99

Bubba's Nachotastic*

It took us four months to prepare our cheese sauce. Hours to craft our fresh fried tortilla chips and blend of jalapenos, salsa, crisp lettuce and guacamole. And it'll take you seconds to devour it all! \$9.99

*Add our Signature Gourmet Burgher. \$4.00

*Add Grilled Chicken. \$3.50

*Add BBQ Pulled Pork. \$3.00

*Add a Bubba Burgher. \$6.99

Buffalo Chicken Dip*

We whip up an amazing dip with our award-winning buffalo sauce. (Frankly, we should sell it by the bottle. Can someone get on that, please?) Definitely shareable; definitely delicious! Served with your choice of nacho chips or deep-fried pitas. A perfect way to start your meal! \$8.99

Worlds Best Chili*

It took us over a year to come up with a recipe we loved... and we nailed it. We combine 27 ingredients with our gourmet burgher mix and fresh ground sausage, then let it simmer for over three hours. It's a chili you will come back for! (Did you know you can also add it to any burgher?) \$5.49

BURGHERS

The Wild Wild West Burgher*

There's been plenty of songs written about how the west was won. Here's one about this burgher. "Signature blend gourmet burgher, fried onion strings, BBQ sauce, pepper jack cheese, lettuce, tomato, onion and bacon." Sure, it doesn't rhyme, but this burgher really sings. \$10.99

P.B.C.*

All four of Bubba's food groups, all on one tasty burgher! We match a gourmet burgher with fresh lettuce and tomato, then lovingly top it all with beer cheese and deep fried pickle slices. \$10.49

The Steakhouse Burgher*

What's it take to win our Battle of the Burghers? Try portabella mushrooms and onions, cooked in Worcestershire at blazing temperatures atop a signature blend gourmet burgher. Then we add lettuce, tomato, Swiss cheese and a homemade and hand-blended horseradish mayo. \$9.99

Meat Lovers Burgher*

The best topping for one of our meaty gourmet burghers? Try any of our cheeses and your choice of BBQ Pulled Pork, Chili or Pot Roast \$11.99

Let's Get Fresh Burgher*

Our signature blend gourmet burgher. A thick slice of the freshest mozzarella. A fresh and juicy slice of balsamic marinated tomato. And some fresh basil, too. If it were any fresher, it'd still be mooing. \$11.99

N'awlins Burgher*

First, we crust our signature blend gourmet burgher in Cajun spices. Then, we slather a fresh baked bun with chipotle mayo and add bacon, blue cheese, fresh lettuce, tomato and onion. And then? Well, then you just eat it. Pretty (big) easy, huh? \$10.99

The Hangover Burgher*

If you can't remember anything after the fifth beer last night, then you should automatically order this burgher. We've topped our signature gourmet burgher with a thick slice of ham, Applewood smoked bacon, fried egg, American cheese and mayo. Better than Pepto-Bismol and twice as tasty! \$11.99

Bacon Ranch Burgher*

Our signature blend gourmet burgher with lettuce, tomato, mild cheddar cheese, bacon, and our homemade bacon ranch sauce. People that have had this burgher claim it's so good that they actually dream about it!? Weird. \$10.99

Bubba's Burgher*

It ain't pretty. It ain't healthy. But holy cow, is it delicious. Get this: Our signature blend gourmet burgher, thick-cut bacon and more shredded cheddar than your arteries are ready for! It's like picking cheese off a griddle, because we even toss some fried cheese on your plate. This one's got everything except vegetables. Heck, we'll include those if you ask. \$11.99

Hunger Buster*

Two gourmet burghers (yes 1 pound of amazing) between two grilled cheese sammiches with bacon (because everyone loves bacon!) \$16.59

The Funguy Burgher*

Party it up with lettuce, tomatoes, gourmet burgher, Havarti cheese and sauteed portobello mushrooms, all topped with spicy brown mustard. \$9.99

Bison Burgher*

What happens when fresh ground bison encounters lettuce, tomatoes, roasted red peppers, portobello mushrooms, Swiss Cheese and Buffalo mayo? Some wild, wooly and delicious results. \$13.99

Pot Roast Sammich*

We've slow cooked a 1/2 pound of delicious pot roast and ladled it on a fresh baked bun just for you! \$9.99

Pulled Pork Sandwich*

We know it's not a burgher, but since we slow cook this amazing pulled pork for hours, and since it is SO good, we knew you would LOVE it...and you DO...because you're smart! We add just a couple of jalapenos for a kick and your choice of our tasty BBQ sauces! Choose from: BBQ, Honey BBQ, Citrus Chipotle BBQ, Hickory Brown Sugar BBQ. \$8.99 (2 choices of BBQ)

Filet Tip Steak Hoagie*

We use filet mignon tips (no frozen shaved beef here) with fresh lettuce, tomato, sautéed onions, provolone cheese and homemade horseradish mayo. This hoagie is a steak hoagie game changer, folks! \$12.99

The Veggie Sandwich*

Start with a marinated portabella mushroom cap, grill it to perfection, we roast our own red peppers, place them on a bed of spring mix and tomatoes. We cover it with melted provolone cheese and then top it with our ridiculously delicious artichoke heart aioli. We've yet to have a guest not tell us how delicious it is! \$8.99