

AMY RUTH'S

The Authentic Soul of New York

Photo Gallery



The Story of Amy Ruth's

Amy Ruth's Restaurant was inspired by the memory of a loving Grandmother.

Amy Ruth Moore Bass was a native Alabamian. A devout Christian, she was the wife of Elijah Bass Sr., the mother of 10 children (7 daughters and 3 sons); and the grandmother of 12 grandchildren. Amy Ruth was also a farmer, a gardener, the world's best cook, and a very friendly person. She was a longtime member of her local church, Jerusalem AME Church, where she was a Sunday School teacher and she sang in the church choir.

Above all, Amy Ruth loved her family. She taught all of her children and grandchildren how to love each other, to look out for one another, and to respect themselves as well as others. By her example, she also taught them how to love God and to put God first in all they did.

After they had moved North and started their own families, two of Amy Ruth's daughters, Inez and Esther, would send their children South to spend the summer months with their grandparents in Alabama. They knew that Alabama would be a safer and more enriching place for the kids to spend their idle summertime, less full of opportunities for them to go astray.

During those summer months, all of the kids were assigned chores. The main tasks included mowing the rather large lawn and picking vegetables from the garden. Most of the boys preferred yard work. But one of Inez's sons, Carl S. Redding, disliked working in the hot sun; he preferred to seek refuge in the house, working by his grandmother's side as she prepared meals for the family. He would help her by shucking corn, peeling field peas, or rolling out biscuit dough with a broomstick.

"Grandad" Elijah Bass would often chastise Carl for staying in the kitchen, and chase him out of the house. But Carl always found his way back to his grandmother's side. It was there that his knowledge of and deep love for the southern culinary experience began and was nourished. In Amy Ruth's kitchen Carl learned how to can and freeze fruits and vegetables, to make jellies, jams, and preserves, and to prepare wholesome, delicious meals with great skill, care, and love.

Amy Ruth has gone on to be with the Lord, but her legacy lives on. On Mother's Day in 1999, Carl S. Redding opened a restaurant in Harlem, New York, where guests were served the same superior, authentic southern cuisine he had learned to prepare at his grandmother's side. Naturally, Carl named the restaurant Amy Ruth's.

The same love that inspired Amy Ruth to prepare delicious food to delight her family and friends is still alive and well at Amy Ruth's Restaurant today. Every guest that comes to Amy Ruth's Restaurant is treated to excellent home-style Southern cuisine, prepared and served with genuine love and care.

As we enter our second decade, we continue in the tradition of Amy Ruth Moore Bass and the legions of other great Southern cooks — mothers and grandmothers, aunts and uncles, sisters and brothers — who have given the world this cuisine we have come to know as **Soul Food . . . Southern Comfort Cuisine**. Thank you for joining us at Amy Ruth's Restaurant. *Bon appetit!*



The Authentic Soul of New York

AMY RUTH'S

EST. 1998

Home Style Southern Cuisine

COMFORT - CUISINE - COURTESY - CULTURE

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Harlem, NY 10026
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WAFFLE MENU

The Carl S. Redding ... 14⁹⁵

Amy Ruth's Original Waffle

The Rev. Al Sharpton ... 22⁹⁵

Chicken & Waffle (Fried or Smothered)

The Tommy Tomita ... 24⁹⁵

Waffle with Fried Chicken Wings

The Ret. Chief Joseph Leake ... 18⁹⁵

Waffle with Bacon or Sausage

The Monica Brown ... 21⁹⁵

Waffle with Fried Whiting

Rev. Thomas Johnson ... 23⁵⁰

Waffle with Fried Catfish (Swai)

The Jennifer Holliday ... 25⁹⁵

Waffle with Fried Shrimp(5)

The Natasha Anderson ... 22⁹⁵

Original Waffle w/ Pork Chop

The Guy Woods & Shay Barnett ... 17⁹⁵

Waffle with Cinnamon, Fresh Banana & Pecans

The Sister Jannette Robinson ... 17⁹⁵

Original Waffle w/ Fresh Strawberries

The Gregory & Gloria Page ... 17⁹⁵

Original Waffle w/ Blueberries

The Anthony Kaleem ... 23⁹⁵

Original Waffle w/ Salmon Croquettes(3)

We use 100% PURE Doerfler's Maple Syrup!



Vegetable stand, 116th Street and Park Ave., 1947

SALAD CORNER

The Marvin Spruill ... 18⁵⁰ / 20⁵⁰

Grilled Chicken/Fried or Sautéed Jumbo Shrimp w/ Mesclun Greens

The Harold Dolcy, Sr ... 7⁹⁵

Tossed Mesclun Greens

The Rev. Wenzell Jackson ... 22⁵⁰

Vegetable Platter (choice of 3 side orders)

SANDWICH BOARD

• 8oz 100% Beef Burger ... 18⁵⁰

• Mac & Cheese Burger ... 19⁹⁵

• Shrimp Po Boy ... 19⁹⁵

• Hot Chicken Sandwich ... 17⁵⁰

• Fried Whiting Fillet ... 18⁹⁵

• Fried Catfish Fillet ... 18⁹⁵

• Southern Honey Dipped Chicken Sandwich ... 18⁹⁵

• Gardein Plant Based Chick'n ... 17⁵⁰

All sandwiches served with Lettuce, Tomato, and French Fries

The Ruby Dec ... 26⁹⁵

Fried or Baked Catfish (Swai)

The Al Roker ... 41⁵⁰

Boneless Short Ribs of Beef (Best in Town)

The Rev. Isaiah Holland ... 25⁹⁵

Salmon Croquettes

The Dr. Walter Delph ... 30⁹⁵

Fisherman's Platter (Fried Shrimp, Catfish & Crab Cake)

The Melita Smith ... 28⁹⁵

Real Jamaican Jerk Shrimp

The Honorable Bill Perkins ... 28⁹⁵

Pan-Seared Salmon w/ Peach Butter

The Rev. A.R. Bernard ... 25⁵⁰

Real Jamaican Jerked Chicken

The Assemblyman Keith Wright ... 24⁹⁵

Smothered Turkey Wings

The Mamane Baque ... 25⁹⁵

Meatloaf

The Latesha Anderson ... 22⁹⁵

Shrimp n' Grits (No Sides)

All Entrees served with choice of 2 sides

\$1.00 Additional for White Meat

APPETIZERS

(4) Salmon Croquettes ... 17⁹⁵

(2) Fried Whiting ... 16⁹⁵

(2) Fried Catfish (Swai) ... 17⁵⁰

(6) Fried/Sautéed Shrimp ... 17⁹⁵

(4) Fried Chicken Wings 17⁹⁵

(2) Porkchop ... 17⁹⁵

SIDE ORDERS ... 7⁹⁵ each

• String Beans

• Mashed Potatoes

• French Fries

• Buttered Corn

• Cabbage

• Rice & Peas

• Cheesy Grits

• Steamed White Rice

• Okra (Fried or Steamed)

• Potato Salad

• Cole Slaw

• Black Eyed Peas

... 8⁹⁵ each

• Homemade Baked Macaroni & Cheese

• Homemade Candied Yams

• Collard Greens

DESSERTS

Neal Shoemaker ... 10⁹⁵

Peach Cobbler

Herb & Elza Boyd ... 10⁹⁵

Creamy Banana Pudding

C. Virginia Fields ... 7⁹⁵

Lloyd's Famous Carrot Cake

Inez Bass ... 7⁹⁵

Red Velvet Cake

C. Elaine Parker ... 7⁹⁵

Pineapple Coconut Cake

Bessie Mae Bass ... 8⁹⁵

Homemade Sweet Potato Pie

Antionette Burrows ... 7⁹⁵

Double Chocolate Cake

Charmaine "Cake Diva" Jones ... 8⁹⁵

Rum de Rum Cake

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An 18% gratuity will be assessed for all parties of 5 or more.

Room Available for Private Parties

SUNDAY SPECIAL

The Bert Padel Herb Roasted Turkey w/Stuffing ... 24⁵⁰

BEVERAGES

Fruit Juices (Orange, Cranberry, Fruit Punch, Peach) 5⁹⁵

The Sunrise 6⁹⁵

Sodas (Pepsi, (Diet), Cherry Pepsi, 7up, Orange, Ginger Ale) 3⁹⁵

Bottled Water 2⁹⁵

Homemade Sweet Iced Tea 4⁹⁵

Kool-aid of the day 4²⁵

Freshly Squeezed Lemonade 6²⁵

Half and Half (Lemonade and Sweet Tea) 5⁹⁵

Milk 3⁹⁵

Iced Coffee 3⁹⁵

Hot Coffee / Hot Tea 3⁹⁵

Hot Chocolate 3⁹⁵

Hot Herbal Teas 3⁹⁵

HOUSE WINES Including Taxes

Chardonnay

Merlot

White Zinfandel

Pinot Grigio

Pinot Noir

Glass ... 7⁹⁵ each Carafe ... 21 each

Peach Mimosa

Glass ... 9⁹⁵ each Carafe ... 27 each

BEER Including Taxes

Coors...7⁵⁰

Coors Light...7⁵⁰

Heineken...7⁵⁰

Corona Extra...7⁵⁰

Harlem Wit (Can)...8⁵⁰

Harlem I.P.A. (Can)...8⁵⁰