

## **Bread & Butter: Brothers bring San Anselmo's Bubba's back**

February 2, 2011 by Anna Haight

The sign outside boasts "Where grease meets organic," but that's not the only thing that's changed at Bubba's Diner in San Anselmo.

The popular restaurant, which closed Dec. 6, has reopened as Bubba's Fine Diner under new ownership. Garrett Sathre purchased the business with a silent partner, and runs the restaurant with his brother, Ryan. Both worked at the old Bubba's and have made their dream of running their own place come true.

They've given Bubba's new paint and floor, and have taken out the booths. The brothers wanted to offer more flexible seating for larger parties than the booth setup allowed, so now retro-style chairs and tables in fill the space. The menu has also been refreshed and boasts even more organic items and natural humanely raised meats.

I was glad to see some old favorites still on the menu such as Johnny cakes (cornmeal cakes with green onions and sausage, and two eggs any style; \$12) and Bubba's sliders (six mini-cheeseburgers with cheddar, lettuce and 1,000 Island dressing; \$10).

Intriguing and new is the calamari Thai salad (calamari, shaved cabbage, mixed greens, basil, carrots, cilantro and rice noodles with honey balsamic dressing; \$14).

Not surprising, Bubba's is already packing people in, with half-hour waits common. "Community support has been nothing like I've ever seen before," Garrett Sathre said.

Starting Feb. 6, Bubba's will be open 8 a.m. to 9 p.m. daily; when the beer and wine license is granted, weekend hours will be lengthened to serve later diners until 11 p.m. or midnight.

Bubba's Diner is at 566 San Anselmo Ave. in San Anselmo. For more information, call 459-6862 or go to [www.bubbasfine.com](http://www.bubbasfine.com).

## **Art and Food Together**

Chef Scott Howard of Larkspur's Brick & Bottle is lending his recipes to benefit Homeward Bound for the opening night preview of the "**Marin Show: Art of the Americas.**"

Howard will attend but Homeward Bound's Fresh Starts Catering will be doing the cooking. Tasty tidbits for the evening include Dungeness crab cake bites and buttermilk and chive biscuits with pimento cheese.

The opening night preview to the 27th annual show offers participants a first look at the most substantive and extensive ongoing showcase focused on antique American Indian, Pre-Columbian, Spanish Colonial and contemporary American Indian art.

The preview is from 6:30 to 9:30 p.m. Feb. 25 at the Marin Center Exhibit Hall at 10 Avenue of the Flags in San Rafael. Tickets are \$25. For more information and to purchase tickets, go to [www.marinshow.com](http://www.marinshow.com).