SOUTHERN-INSPIRED

BREAKFAST • BRUNCH • LUNCH

SEASONAL SELECTIONS

LEMON CUSTARD STUFFED FRENCH TOAST*
French toast stuffed with lemon custard, topped with fresh strawberries, fresh whipped cream, toasted almonds and chilled caramel. (170 cal) Served with two eggs any style, (add 120-220 cal) and baked bacon or homemade sausage patties (add 180/250 cal). 13.69

Pair with a Lemon Blueberry Mimosa (270 cal) and a Barista House Blend Coffee (0 cal).

HASH BROWN BENEDICT*
Ham and cheese stuffed crispy hash brown croquettes, topped with poached eggs, mushroom herb sautéed asparagus and red pepper. (80 cal) Served with grits or fresh country potatoes. (add 180/320 cal) 13.99

Pair with a Peach Bellini (240 cal) and a Barista House Blend Coffee (0 cal).

DOUBLE CHOCOLATE WAFFLE*
Double chocolate Belgian waffle topped with fresh blueberries and mint. (560 cal) Served with two eggs any style (add 120-220 cal) and baked bacon or homemade sausage patties (add 180/250 cal). 12.69

Pair with a Spiked Vanilla Cold Brew (120 cal).

TACOS VERANO
Two grilled flour tortillas filled with baked bacon, scrambled eggs, Cheddar jack cheese and fresh watermelon salsa. Served with street corn grits. (1400 cal) 12.69

Pair with our ABC Famous Infused Mary™ (240 cal) and an Ipanema® Estate Single-Origin Coffee (0 cal).

BRUNCH SPECIALTIES

EGGS BLACKSTONE BENEDICT
Grilled red tomato slices on an English muffin, topped with poached eggs, hollandaise, chopped bacon and green onions. (180 cal) Served with grits or fresh country potatoes. (add 180/320 cal) 13.25 Substitute fresh seasonal fruit or City Griss*
(add 50/460 cal) for 2.59

CRAB CAKE BENEDICT
Jumbo lump crab cakes on an English muffin, topped with poached eggs, andouille-seasoned hollandaise, red pepper and green onions. (350 cal) Served with grits or fresh country potatoes. (add 180/320 cal) 15.29 Substitute fresh seasonal fruit or City Griss*
(add 50/460 cal) for 2.59

CRAB CAKE & FRIED GREEN TOMATOES
Jumbo lump crab cakes and fried green tomatoes, topped with Cajun remoulade sauce and red peppers. Served with a fresh spinach salad with tomatoes, goat cheese and honey jalapeño vinaigrette. (320 cal) 14.99

LOUISIANA CRAWFISH BOWL
Scrambled eggs, Louisiana crawfish tails, andouille, onions, red peppers and peppered andouille grits. (550 cal) Served with grits or fresh country potatoes. (add 180/320 cal) 15.49 Substitute fresh seasonal fruit or City Griss*
(add 50/460 cal) for 2.59.

SMOKED SALMON BENEDICT*
Toasted bagel, cream cheese, smoked salmon and poached eggs, topped with red onions, capers and green onions. (460 cal) Served with grits or fresh country potatoes. (add 180/320 cal) 13.49 Substitute fresh seasonal fruit or City Griss*
(add 50/460 cal) for 2.59

LOBSTER & BRIE OMELETTE
Cream cheese-filled omelette topped with Brie cheese and champagne butter sauce sautéed lobster meat, tomatoes and green onions. (350 cal) Served with an English muffin. (add 160 cal) and grits or fresh country potatoes. (add 180/320 cal) 15.99 Substitute fresh seasonal fruit or City Griss*
(add 50/460 cal) for 2.59

COUNTRY FRIED STEAK BENEDICT
Lobster, breaded, peppercorn country fried steak on an oversized biscuit topped with two over-medium eggs, red-eye gravy, carmelized red onions and green onions. (1200 cal) Served with grits or fresh country potatoes. (add 180/320 cal) 15.99 Substitute fresh seasonal fruit or City Griss*
(add 50/460 cal) for 2.59.

CRISPY FRIED CHICKEN Tenders on a Belgian waffle, drizzled with housemade honey chipotle honey. (370 cal) 11.99

SHRIMP ‘N GRITS
Gulf shrimp and andouille sautéed with red peppers and onions in a spicy low country reduction, over creamy cheddar grits. Served with garlic bread and a lemon. (360 cal) 14.95

ADD A SIDE
Add a Sweet Temptations Flavor Pancake (add 230 - 600 cal) or 1/2 order of Bisque Beignets (add 640 cal) for 3.99

SWEET TEMPTATIONS

PANCAKE TRIO FLIGHT*
Your choice of any three pancake flavors from below. (440 - 1470 cal) 13.89

PANCAKES

BUTTERMILK *
Two housemade buttermilk cakes. (440 cal) 11.79

MIXED BERRIES *
Two housemade cakes with fresh seasonal berries and fresh whipped cream. (460 cal) 12.29

IPANEMA® ESTATE COFFEE *
Two housemade coffee-frosted cakes topped with fresh strawberries, fresh whipped cream and caramel sauce. (360 cal) 12.29

LEMON BLUEBERRY GOAT CHEESE *
Two housemade cakes filled with fresh blueberries and goat cheese, topped with lemon zest and fresh whipped cream. (320 cal) 12.79

BANANAS FOSTER *
Two housemade cakes with bananas, pecans, rum butter sauce drizzle and fresh whipped cream. (320 cal) 12.79

GLOUTEN-FRIENDLY *
Two housemade gluten-friendly cakes. (470 cal) 12.39

FRENCH TOAST & WAFFLES

CINNAMON ROLL FRENCH TOAST*
Thick sliced, house-baked cinnamon roll topped with cream cheese icing, butter sauce drizzle, fresh seasonal berries and fresh whipped cream. (510 cal) 13.99

CLASSIC FRENCH TOAST*
Thick sliced bread buttered and griddled, topped with powdered sugar. (340 cal) 11.79

BELGIAN WAFFLE *
Belgian waffle topped with powdered sugar. (210 cal) 11.79

BLUEBERRY BREAD FRENCH TOAST*
Almondbread, blueberry bread buttered and griddled, topped with fresh blueberries, strawberry compote butter and powdered sugar. (370 cal) 13.99

SERVED WITH
Served with two eggs any style (add 120-220 cal) and choice of baked bacon (add 180 cal), housemade sausage patties (add 250 cal), maple apple chicken sausage (add 320 cal), andouille sausage (add 340 cal) or sausage ham (add 110 cal).

Pair with your entrée with a hand-crafted cocktail available by the glass or pitcher*

*Items offered undercrooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with certain medical conditions.

GLUTEN- & VEGETARIAN-FRIENDLY GUIDES AVAILABLE UPON REQUEST, PLEASE ASK YOUR SERVER.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.
EGGS BENEDICT
Classic English muffin on a poached egg, hollandaise sauce and greens. (350 cal) 13.29

BROKEN EGG
BISCUIT SANDWICH
Fried chicken tender and a BROKEN EGG topped with country sausage gravy on an oversized biscuit. (460 cal) 9.99

BISCUIT & GRAYVY
Housetrue country sausage gravy over an oversized biscuit, two eggs any style, and two housemade sausage patties. (990 - 1050 cal) 10.99

HUEVOS RANCHEROS
Crushed tortilla skins, black beans, green chilies, onions and two overmedium eggs with Cheddar jack cheese and cilantro. Sides of salsa and sour cream. (560 cal) 11.59
Add chorizo (add 210 cal) for 1.99

TRADITIONAL DAY Starter
Two eggs any style with your choice of baked bacon, homemade sausage patty, and chive sausage, maple apple chicken sausage or sweet ham. Served with an English muffin. (380 - 740 cal) 10.49

Served with grits (add 150 cal) or fresh country potatoes. (add 320 cal). Substitute fresh seasonal fruit (add 50 cal) or City Fries (add 460 cal) for 2.59.
Add a Sweet Temptations flavor pancake (add 210 - 460 cal) or 1/2 order of Biscuit Beignets (add 660 cal) for 3.99.

TWO-HOT OME莱TTES & SCRAMBLERS

THE FLORIDIAN OMELETT¢
Cream cheese-filled omelette topped with garlic butter sauteed crab meat, Jack cheese and green onions. (700 cal) 12.49

Scrambled eggs filled with chorizo, onions, tomatoes and green chilies, topped with Cheddar jack cheese. Sides of guacamole and salsa. Served with four tortillas instead of an English muffin. (970 cal) 11.99

SOUTHWEST SCRAMBLER
Cream cheese-filled omelette with bacon, topped with garlic butter sauteed onions, Jack cheese and green onions. (1000 cal) 12.59

BACQUEZÒ OMELETT¢
Scrambled eggs filled with fresh spinach, bacon and onions, topped with jack cheese. (600 cal) 11.69

SUNRISE SPINACH SCRAMBLER
Cream cheese-filled omelette topped with Brie cheese and champagne butter sauce sauteed lobster meat, tomatoes and green onions. (850 cal) 15.99

LOBSTER & BRIE OMELETT¢

Served with an English muffin (add 140 cal) and grits (add 180 cal) or fresh country potatoes (add 320 cal). Substitute fresh seasonal fruit (add 59 cal) or City Fries (add 460 cal) for 2.59.
Add a Sweet Temptations flavor pancake (add 210 - 460 cal) or 1/2 order of Biscuit Beignets (add 660 cal) for 3.99.

MARDI GRAS OMELETT¢
Filled with Louisiana crawfish, Gulf shrimp, andouille and red peppers, topped with tomato Hollandaise, tomatoes and green onions. (790 cal) 11.99

Served with an English muffin (add 140 cal) and grits (add 180 cal) or fresh country potatoes (add 320 cal). Substitute fresh seasonal fruit (add 59 cal) or City Fries (add 460 cal) for 2.59.
Add a Sweet Temptations flavor pancake (add 210 - 460 cal) or 1/2 order of Biscuit Beignets (add 660 cal) for 3.99.

SALMON POWER BOWL
Fresh spinach, quinoa, avocado, black beans, mushrooms, tomatoes, roasted red pepper and pickled red onions with honey chipotle vinaigrette and topped with Southwestern-seasoned salmon. (1200 cal) 15.99

GRANOLA, FRUIT & QUINOA POWER BOWL
Homemade honeycomb granola, blackberry-praline sauce, fresh seasonal berries and toasted-coconut toasted bananas, with a coconut milk drizzle. (1260 cal) 12.59

SALMON AVOCADO TOAST
Norwegian smoked salmon slices served with gluten-free, housemade guacamole, pickled red onions, capers and a sliced hard boiled egg. (770 cal) 14.39

THREE-CHEESE VEGGIE OMELETT¢
Cream cheese-filled egg white omelette, topped with Brie cheese, a saute of bell peppers, onions, mushrooms and anguila, finished with goat cheese crumbles. Served with an English muffin and fresh seasonal fruit. (660 cal) 12.49

SKINNY OMELETT¢
Cream cheese-filled egg white omelette with asparagus, roasted red peppers and roasted garlic cloves. Topped with fresh herbs and green onions. Served with an English muffin and fresh seasonal fruit. (520 cal) 11.99

MONTREAL POWER OMELETT¢
Egg white omelette with chicken, onions, green chilies and tomatoes. Topped with queso fresco, Jack cheese and avocado. Side of sour cream. Served with an English muffin and fresh seasonal fruit. (440 cal) 12.29

SANDWICHES & SALADS

BENEDICT BURGER
Handpressed beef patty, grilled ham, overmedium fried egg, hollandaise and green onions on a toasted bun. (1260 cal) 10.99

CLASSIC BACON BURGER
Two handpressed beef patties, baked bacon, Cheddar Jack cheese, lettuce, tomato and red onion on a toasted bun. (1180 cal) 10.99

TURKEY MOZZARELLA PANINI
Turkey, fresh mozzarella, housemade bacon, pas, tomato and anguila with garlic aioli on focaccia. (1130 cal) 10.99

CALIFORNIA CLUB
Ham, turkey, baked bacon, guacamole, Cheddar Jack cheese, tomato and pickled red onions on your choice of white or whole-grain bread. (1160/1270 cal) 10.99

NELLIE’S CHICKEN SANDWICH
Choice of grilled or fried chicken, baked bacon, avocado, lettuce, tomato and pickled red onions with ranch dressing on focaccia. (1200/1450 cal) 10.99

THE B.L.A.S.T
Baked bacon, lettuce, avocado, Jack cheese and a choice of apple or fried green tomatoes with Cajun remoulade on nine grain bread. (1390/1550 cal) 10.99

Burgers and sandwiches are served with a pickle and fresh country potatoes.

SOUTHWEST CHOP SALAD
Romaine, spinach, mushrooms, red onion, black beans, chopped bacon and turkey tossed in a chipotle ranch. Served with crispy tortilla strips, avocado and tomato slices. Substitute chicken at no additional cost. (920/1090 cal) 10.99

Upgrade your protein to shrimp or salmon (870/1060 cal) for $4.

CHICKEN, MANGO & SPINACH SALAD
Spinach and chicken in a warm bacon vinaigrette with mango, chopped bacon, goat cheese, pecans and pickled red onions. Substitute turkey at no additional cost. (950/1170 cal) 10.99

Upgrade your protein to shrimp or salmon (780/920 cal) for $4.

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Sides

Biscuit Beignets
Southwestern-seasoned with powdered sugar and honey marinated jalapeno. (1120 cal) 2.99

1/2 order of Biscuit Beignets (460 cal) 3.99
1 Pancake (320 - 460 cal) 4.29
1 Waffle (280 cal) 4.99
Side of French Toast (240 cal) 4.29
Fresh Seasonal Fruit (50 cal) 3.99
Grits (140 cal) 2.39
City Grits* (460 cal) 4.99

Split & Add Extra English Muffin & Grits or Potatoes (320/460 cal) 2.99
Fresh Country Potatoes (320 cal) 2.99
Crab Cake (220 cal) 5.99
Maple Apple Chicken Sandwich (120 cal) 3.99
Sweet Ham (130 cal) 3.99
Grilled Andouille Sausage (330 cal) 3.99
Sweat & Savory Sausage (250 cal) 3.99
Baked Bacon
Naturally smoked, thick-sliced crispy baked bacon (170 cal) 4.99
Substitute Egg Whites (2 Scrambled Eggs) (120 cal) NC

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**BLOODY MARYS**

**BY THE GLASS**

**TITO’S MARY**
Tito’s Handmade Vodka with our house-recipe bloody mary mix. (240 cal) 10.79

**ABE FAMOUS INFUSED MARY**
Spicy pepper-infused vodka with our house-recipe bloody mary mix. (240 cal) 8.89

**CUCUMBER MARY**
Featuring Pearl “Cucumber” Vodka with our house-recipe bloody mary mix. (130 cal) 8.99

**BLOODY MOLLY**
Jameson Irish Whiskey with our house-recipe bloody mary mix. (170 cal) 10.79

**ABE SIGNATURE INFUSED MIMOSAS™**

**BY THE GLASS**

**LEMON BLUEBERRY** (270 cal) 9.99

**STRAWBERRY ST. GERMAIN** (280 cal) 8.99

**BLACK CHERRY** (270 cal) 8.99

**PITCHERS**

**LEMON BLUEBERRY** 270 cal per glass, 4 glasses per pitcher 32.99

**STRAWBERRY ST. GERMAIN** 280 cal per glass, 4 glasses per pitcher 32.99

**BLACK CHERRY** 270 cal per glass, 4 glasses per pitcher 32.99

**MIMOSAS**

**MADE WITH SIMPLY BEVERAGES™**

**BY THE GLASS** 8.79

**CRANBERRY COCKTAIL** (180 cal)

**APPLE PIE** (190 cal) + **ORANGE** (180 cal)

**PITCHERS**

**CRANBERRY COCKTAIL** 180 cal per glass, 4 glasses per pitcher 30.99

**APPLE PIE** 190 cal per glass, 4 glasses per pitcher 30.99

**ORANGE** 180 cal per glass, 4 glasses per pitcher 30.99

**SPIKED COLD BREWS**

Made with French Roast Cold Brew Coffee.

**SPIKED SPICED RUM COLD BREW**
Captain Morgan® Spiced Rum, cold brew coffee, Finest Call® Espresso and Coco REAL milk cream topping. (380 cal) 9.29

**SPIKED SALTED CARAMEL COLD BREW**
Baileys®, Kahula® and cold brew coffee with a salted caramel rim. (290 cal) 9.29

**SPIKED VANILLA COLD BREW**
Bassett’s® Vanilla Vodka, cold brew coffee, Finest Call® Espresso and RumChata® cream topping. (320 cal) 9.29

Please drink responsibly.

**BRUNCH COCKTAILS**

**TITO’S LEMON MULE**
Tito’s Handmade Vodka, ginger beer, lemon sour and grapefruit. (180 cal) 9.99

**BRUNCH OLD FASHIONED**
Evan Williams® Kentucky Bourbon, cold brew coffee and Finest Call® Old Fashioned Mix. (330 cal) 7.99

**PEACH BELLINI**
Wyndham California Champagne, Peach REAL and Simply Orange Juice. (240 cal) 8.59

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BEVERAGE MENU

JUICES • COFFEES • COLD BREWS • TEAS • SOFT DRINKS

PREMIUM HOT & COLD BREW COFFEE

BARISTA HOUSE BLEND
A medium roast. (0 cal) 3.49

DECAF COFFEE
A medium roast. (0 cal) 3.39

FRENCH ROAST COLD BREW
A bold roast. (0/70 cal) 4.39

ADD KALUA® OR BAILEYS® TO ANY COFFEE (110/120 cal) 2.99

SINGLE-ORIGIN
IPANEMA® ESTATE
Ipanema® Estate coffee provided by Ipanema Coffee. Sourced from Rainforest Alliance Certified farms in Ipanema’s Rio Verde and Copacabana farms in the Sul de Minas region of Brazil. Small-batch roasted for Another Broken Egg Café®. (0 cal) 3.89

A coffee that is clean and smooth with pronounced velvety chocolate notes and a hint of pecan and cherry to give a rich balance to the cup like a fine wine.

BACK BY POPULAR DEMAND
IPANEMA® ESTATE

JUICES
Simply

100% PURE SQUEEZED ORANGE JUICE (140 cal) 3.99
100% PURE PRESSED APPLE JUICE (150 cal) 3.99
CRANBERRY COCKTAIL (160 cal) 3.99

TEAS & SOFT DRINKS

ICED TEA (0/200 cal) 2.99
RASPBERRY ICED TEA (70 cal) 2.99
HOT / HERBAL TEA (5 cal) 2.99
COCA-COLA® SOFT DRINKS (8 - 120 cal) 2.99

MILK & HOT CHOCOLATE

2% MILK (150 cal) 2.99
CHOCOLATE MILK
WITH FRESH WHIPPED CREAM (290 cal) 3.59
HOT CHOCOLATE
WITH FRESH WHIPPED CREAM (220 cal) 3.59
S’MORE HOT CHOCOLATE (340 cal) 4.09

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Please drink responsibly. All company and product names are trademarks® or registered trademarks of respective holders. Use of them does not imply any affiliation with or endorsement by them.
SERVED WITH A CHOICE OF HONEST KIDS® APPLEY EVER AFTER® (ADD 35 CAL) OR CHOICE OF HORIZON® ORGANIC MILK (ADD 110/150 CAL) AND A DANIMALS® NONFAT YOGURT (ADD 70 CAL).

FRENCH TOAST SAMPLER
ONE THICK-SLICED FRENCH TOAST TOPPED WITH POWDERED SUGAR. SERVED WITH SCRAMBLED EGG AND BAKED BACON. (500 CAL) 6.49

LITTLE ROOSTER
SCRAMBLED EGG, FRESH SEASONAL FRUIT, ENGLISH MUFFIN AND BAKED BACON. (310 CAL) 6.49

WAFFLE SAMPLER
KID-SIZE WAFFLE TOPPED WITH POWDERED SUGAR. SERVED WITH SCRAMBLED EGG AND BAKED BACON. (340 CAL) 6.49

CHOCOLATE CHIP PANCAKES
THREE KID-SIZE HOUSE-RECIPE CAKES FILLED WITH CHOCOLATE CHIPS AND TOPPED WITH FRESH WHIPPED CREAM AND CHOCOLATE SYRUP. SERVED WITH SCRAMBLED EGG AND BAKED BACON. (670 CAL) 6.49 WE CAN DO GLUTEN-FRIENDLY • $1 (670 CAL).

DOLLAR PANCAKES
THREE KID-SIZE HOUSE-RECIPE CAKES. SERVED WITH SCRAMBLED EGG AND BAKED BACON. (380 CAL) 6.49 WE CAN DO GLUTEN-FRIENDLY • $1 (380 CAL)

UPGRADE TO A BIG KID CHOCOLATE MILK (ADD 290 CAL) WITH ANY KIDS’ ENTRÉE • $.99.

GLUTEN-FRIENDLY GUIDE AVAILABLE UPON REQUEST, PLEASE ASK YOUR SERVER.
We offer gluten-friendly items, but unfortunately our kitchen is not a 100% gluten-free facility. Please be aware that many of our products, even those considered gluten-free, may come into contact with some allergens, including wheat, soy, dairy and nuts. If you or any of your guests have an allergy, please take this into consideration when placing your order.

1,200 to 1,400 calories a day is used for general nutrition advice for children ages 4-8 years and 1,400 to 2,000 calories a day for children 9-13 years, but calorie needs vary. Additional nutrition information available upon request.
GLUTEN-FRIENDLY PANCAKES
Two housemade cakes. Served with two eggs any style and your choice of baked bacon, housemade sausage patties, maple apple chicken sausage, and/or sausage or ham.

LEMON BLUEBERRY GOAT CHEESE GLUTEN-FRIENDLY PANCAKES
Two housemade cakes filled with fresh blueberries and goat cheese, topped with lemon zest and fresh whipped cream. Served with two eggs any style and choice of baked bacon, housemade sausage patties, maple apple chicken sausage, and/or sausage or ham.

BANANAS FOSTER GLUTEN-FRIENDLY PANCAKES
Two housemade cakes with bananas, pecans, rum butter sauce, and fresh whipped cream. Served with two eggs any style and choice of baked bacon, housemade sausage patties, maple apple chicken sausage, and/or sausage or ham.

MIXED BERRIES GLUTEN-FRIENDLY PANCAKES
Two housemade cakes with fresh seasonal berries and fresh whipped cream. Served with two eggs any style and choice of baked bacon, housemade sausage patties, maple apple chicken sausage, and/or sausage or ham.

PANCAKE TRIO FLIGHT
Your choice of any three gluten-friendly pancake flavors above. Served with two eggs any style and choice of baked bacon, housemade sausage patties, maple apple chicken sausage, and/or sausage or ham.

HEY LUCKY! OMELETTE
Chives, onions and green chiles omlette, topped with Cheddar jack cheese and avocado. Served with grits and sides of salsa and sour cream. Substitute one slice of gluten-friendly bread for the English muffin.

SAUSAGE, BACON, OR MUSHROOMS OMELETTE
Sausage, bacon, or mushrooms omlette, topped with Cheddar jack cheese. Served with grits. Substitute one slice of gluten-friendly bread for the English muffin.

BACQUEZEO OMELETTE
Cream cheese-filled omlette with bacon, topped with garlic butter sautéed chives, Jack cheese, and green onions. Served with grits. Substitute one slice of gluten-friendly bread for the English muffin.

TRADITIONAL DAY STARTER
Two eggs any style with your choice of baked bacon, housemade sausage patties, and/or sausage, maple apple chicken sausage, or ham. Served with grits. Substitute one slice of gluten-friendly bread for the English muffin.

GULF SHRIMP ‘N GRITS
Shrimp and andouille sautéed with red peppers and onions in a spicy low country reduction, over creamy cheese grits. Served with a lemon. Substitute one slice of gluten-friendly bread for the garlic bread.

NELLIE’S GRILLED CHICKEN SANDWICH
Norwegian smoked salmon slices served with gluten-free, guacamole sauce, pickled red onions, capers and a sliced hard-boiled egg.

TURKEY MOZZARELLA PANINI
Turkey, fresh mozzarella, housemade bacon jam, tomato and arugula with garlic aioli. Substitute gluten-friendly bread for focaccia. Served with a pickle and grits.

THE FLORIDIAN OMELETTE
Cream cheese-filled omlette topped with garlic butter sautéed crawfish, Jack cheese, and green onions. Served with grits. Substitute one slice of gluten-friendly bread for the English muffin.

SKINNY OMELETTE
Goat cheese-filled egg white omlette with asparagus, roasted red peppers, and roasted garlic cloves. Topped with fresh herbs and green onions. Served with fresh seasonal fruit. Substitute one slice of gluten-friendly bread for the English muffin.

THREE-CHEESE VEGGIE OMELETTE
Cream cheese-filled egg white omlette, topped with Brie cheese, a blend of blackened graham lattuce, mushrooms, and arugula. Finished with goat cheese crumbles. Served with fresh seasonal fruit. Substitute one slice of gluten-friendly bread for the English muffin.

SUNRISE SPINACH SCRABBLE
Scrambled eggs filled with fresh spinach, bacon and onions, topped with jack cheese. Served with grits. Substitute one slice of gluten-friendly bread for the English muffin.

SALMON POWER BOWL
Fresh spinach, quinoa, avocado, black beans, mushrooms, tomatoes, roasted red peppers and pickled red onions with honey papaya vinaigrette and topped with Southwest seasoned salmon.

CHICKEN, MANGO & SPINACH SALAD
Spinach in a warm bacon vinaigrette with mango, chopped bacon, goat cheese, pecans and pickled red onions. With your choice of chicken, turkey, shrimp or salmon. See server for details.

CALIFORNIA CLUB
Ham, turkey, baked bacon, guacamole, Cheddar Jack cheese, lettuce, tomato, and red onion. Substitute gluten-friendly bread for white or nine-grain bread. Served with a pickle and grits.

CHOCOLATE CHIP GLUTEN-FRIENDLY PANCAKES
Three kid-size cakes filled with chocolate chips and topped with fresh whipped cream and chocolate syrup. Served with scrambled egg and baked bacon.

KIDS’ GLUTEN-FRIENDLY
LITTLE ROOSTER
Scrambled egg, fresh seasonal fruit, kid-size gluten-friendly cake and baked bacon.

DOLLAR GLUTEN-FRIENDLY PANCAKES
Three kid-size cakes. Served with scrambled egg and baked bacon.

GLUTEN-FRIENDLY MIMOSAS
Mimosas made with Wyndi”Califonia Champagne infused with fresh fruit flavors and spirits by the glass or pitcher.

CRANBERRY COCKTAIL, APPLE PIE AND ORANGE

*Items offered undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with certain medical conditions.
VEGETARIAN GUIDE

BREAKFAST • BRUNCH • LUNCH

BANANAS FOSTER PANCAKES*
Two house-made banana pancakes. Served with two eggs any style and your choice of grits, fresh country potatoes, fresh seasonal fruit or tomatoes as a substitution for the bacon, sausage or ham.

LEMON BLUEBERRY GOAT CHEESE PANCAKES*
Two house-made pancakes filled with lemon blueberries and goat cheese, topped with lemon zest and fresh whipped cream. Served with two eggs any style and your choice of grits, fresh country potatoes, fresh seasonal fruit or tomatoes as a substitution for the bacon, sausage or ham.

IPANEMA ESTATE PANCAKES*
Two house-made coffee-infused pancakes topped with fresh strawberries, fresh Irish whipped cream and caramel sauce. Served with two eggs any style and your choice of grits, fresh country potatoes, fresh seasonal fruit or tomatoes as a substitution for the bacon, sausage or ham.

PANCAKE TRIO FLIGHT*
Your choice of any three pancake flavors from above. Served with two eggs any style and your choice of grits, fresh country potatoes, fresh seasonal fruit or tomatoes as a substitution for the bacon, sausage or ham.

CINNAMON ROLL FRENCH TOAST*
Thick-sliced, house-made cinnamon roll pancakes topped with cream cheese icing, rum butter sauce drizzle, fresh seasonal berries and fresh whipped cream. Served with two eggs any style and your choice of grits, fresh country potatoes, fresh seasonal fruit or tomatoes as a substitution for the bacon, sausage or ham.

BLUEBERRY BREAD FRENCH TOAST*
Almond-toasted, blueberry bread seasoned and grilled, topped with fresh blueberries, strawberry compound butter and powdered sugar. Served with two eggs any style and your choice of grits, fresh country potatoes, fresh seasonal fruit or tomatoes as a substitution for the bacon, sausage or ham.

BELGIAN WAFFLE
Belgian waffles topped with powdered sugar. Served with two eggs any style and your choice of grits, fresh country potatoes, fresh seasonal fruit or tomatoes as a substitution for the bacon, sausage or ham.

HEY LUCY! OMELETTE
Chives, onions and green chile omelette topped with Cheddar jack cheese and avocado. Sides of salsa and sour cream. Substitute asparagus for chives. Served with an English muffin and grits or fresh country potatoes.

SUNRISE SPINACH SCRAMBLER
Scrambled eggs filled with fresh spinach, bacon and onions, topped with Jack cheese. Substitute the bacon with any one of our vegetables including tomatoes, asparagus, roasted peppers or mushrooms. Served with an English muffin and grits or fresh country potatoes.

THREE-CHEESE VEGGIE OMELETTE
Cream cheese and egg white omelette topped with three cheeses, a splash of blended grape tomatoes, mushrooms and spinach. Topped with Goetta cheese sticks. Served with an English muffin and fresh seasonal fruit.

TRADITIONAL DAY STARTER
Two eggs any style with your choice of tomatoes or fresh seasonal fruit as a substitution for the bacon, sausage or ham. Served with an English muffin and grits or fresh country potatoes.

SKINNY OMELETTE
Goat cheese and egg white omelette with asparagus, roasted red peppers and roasted garlic cloves. Topped with fresh herbs and green onions. Served with an English muffin and fresh seasonal fruit.

HUEVOS RANCHEROS
Crusty flour tortillas, black beans, green chile, onions and two over-medium eggs with Cheddar jack cheese and cilantro. Sides of salsa and sour cream. Served with grits or fresh country potatoes.

SOUTHWEST CHOPPED SALAD
Romaine, spinach, mushrooms, red onion, black beans, chopped bacon and turkey tossed in a chipotle ranch. Served with crispy tortilla strips, avocado and tomato salsa. Substitute the bacon and turkey with two additional vegetables including mushrooms, red onion, black beans, avocados or tomatoes.

GRANOLA, FRUIT & QUINOA POWER BOWL
Homemade honey-toasted granola, blueberry-infused quinoa, fresh seasonal berries and toasted coconut crowned bananas, with a coconut milk drizzle.

*All items are prepared fresh to order. Please let your server know if you require a vegetarian or a lacto-ovo vegetarian option during your order. We reserve the right to make substitutions based on availability. Not suitable for coeliacs or those with dairy allergy.