



SOUTHERN-INSPIRED

BREAKFAST • BRUNCH • LUNCH

SEASONAL SELECTIONS

AVAILABLE FOR A LIMITED TIME

BENEDICT PROVENÇAL*

Sliced ham and poached eggs on a toasted croissant, topped with Dijon hollandaise, sautéed spinach and diced tomatoes. (910 cal) Served with grits or fresh country potatoes (add 180/320 cal). 12.49

Pair with a Simply Cranberry® Cocktail Mimosa (180 cal) and a Barista House Blend Coffee (0 cal).

CROISSANT FRENCH TOAST*

French-toast style croissant topped with fresh raspberries and spicy chocolate raspberry ganache. (600 cal) Served with two eggs any style (add 120 - 220 cal) and baked bacon or house-made sausage patties (add 180/250 cal). 12.49

Pair with a Simply Cranberry® Cocktail Mimosa (180 cal) and a Barista House Blend Coffee (0 cal).

CORNED BEEF & BRUSSEL HASH*

Shredded corned beef, fresh country potatoes, blistered grape tomatoes, caramelized red onions, charred brussel sprouts, with two over-medium eggs and garlic aioli. (1140 cal) 12.99

Pair with our ABE Famous Infused Mary™ (240 cal) and a Barista House Blend Coffee (0 cal).

IPANEMA® ESTATE PANCAKES*

Coffee-infused pancakes topped with strawberries, Irish whipped cream and caramel sauce. (980 cal) Served with two eggs any style (add 120 - 220 cal) and baked bacon or house-made sausage patties (add 180/250 cal). 11.99

Pair with a Peach Bellini (240 cal) and an Ipanema® Estate 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. (810 cal) Served with grits or fresh country potatoes (add 180/320 cal). 13.29 Substitute fresh fruit or City Grits® (add 50/460 cal) for 2.59.

CRAB CAKE BENEDICT*

Jumbo lump crab cakes on an English muffin, topped with poached eggs, andouille-infused hollandaise, red peppers and green onions. (800 cal) Served with grits or fresh country potatoes (add 180/320 cal). 14.99 Substitute fresh fruit or City Grits® (add 50/460 cal) for 2.59.

CRAB CAKE & FRIED GREEN TOMATOES

Jumbo lump crab cakes and fried green tomatoes, topped with Cajun rémoulade sauce and red peppers. Served with a fresh spinach salad with tomatoes, goat cheese and honey jalapeño vinaigrette. (920 cal) 14.99

LOUISIANA CRAWFISH BOWL

Scrambled eggs, Louisiana crawfish tails, andouille, onions, red peppers and fresh country potatoes with Jack cheese. Served with an English muffin. (1140 cal) 13.49

SMOKED SALMON BENEDICT*

Toasted bagel, cream cheese, smoked salmon and poached eggs, topped with red onions, capers and green onions. (640 cal) Served with grits or fresh country potatoes (add 180/320 cal). 14.69 Substitute fresh fruit or City Grits® (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. (850 cal) Served with an English muffin (add 140 cal) and grits or fresh country potatoes (add 180/320 cal). 15.99 Substitute fresh fruit or City Grits® (add 50/460 cal) for 2.59.

CHILA-QUILES*

Tortillas with guajillo sauce, chorizo, Jack cheese, two over-medium eggs, red onions, radishes, goat cheese, cilantro and a lime. Sides of sour cream and guacamole. Served with black beans with goat cheese and cilantro. (1540 cal) 12.49

CHICKEN & WAFFLES

Crispy fried chicken tenders on a Belgian waffle, drizzled with house-made chipotle honey. (670 cal) 10.99

SHRIMP 'N GRITS

Gulf shrimp and andouille sausage sautéed with red peppers and onions in a spicy low country reduction, over creamy cheese grits. Served with garlic bread and a lemon. (980 cal) 14.29

ADD A SIDE

Add a Sweet Temptations flavor pancake (add 230 - 540 cal) or 1/2 order of Biscuit Beignets (add 680 cal) for 3.19.

SWEET TEMPTATIONS FRENCH TOAST

PANCAKE TRIO FLIGHT*

Your choice of any three pancake flavors from below. (480 - 1380 cal) 13.69

PANCAKES

BUTTERMILK*

Two house-recipe buttermilk cakes. (480 cal) 11.29

MIXED BERRIES*

Two house-recipe cakes with fresh seasonal berries and whipped cream. (570 cal) 12.29

PEACH COBBLER*

Two house-recipe cakes filled with honey-roasted granola, topped with peach compote and whipped cream. (880 cal) 12.29

LEMON BLUEBERRY GOAT CHEESE*

Two house-recipe cakes filled with blueberries and goat cheese, topped with lemon zest and whipped cream. (650 cal) 12.29

BANANAS FOSTER*

Two house-recipe cakes with bananas, pecans, Foster sauce and whipped cream. (1210 cal) 12.29

GLUTEN-FRIENDLY*

Two house-recipe gluten-friendly cakes. (470 cal) 12.29

CINNAMON ROLL*

Thick-sliced, house-baked French-toast style cinnamon rolls topped with cream cheese icing, Foster sauce, fresh seasonal berries and whipped cream. (1330 cal) 13.99

CLASSIC*

Thick-sliced bread battered and grilled, topped with powdered sugar. (940 cal) 11.29

WAFFLES

BELGIAN*

Belgian waffle topped with powdered sugar. (280 cal) 11.29

CHOCOLATE STUFFED BELGIAN*

Belgian waffle stuffed with chocolate ganache, topped with strawberries, whipped cream and chocolate drizzle. (550 cal) 13.29

SERVED WITH

Served with two eggs any style (add 120 - 220 cal) and choice of baked bacon (add 180 cal), house-made sausage patties (add 250 cal), maple apple chicken sausage (add 120 cal), andouille sausage (add 380 cal) or sweet ham (add 130 cal).

• PAIR YOUR ENTRÉE WITH A HAND-CRAFTED COCKTAIL AVAILABLE BY THE GLASS OR PITCHER •

*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.

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.

TRADITIONAL CLASSICS

EGGS BENEDICT*

Grilled breakfast ham on an English muffin, topped with poached eggs, hollandaise and green onions. **(590 cal) 13.29**

BROKEN EGG® BISCUIT SANDWICH*

Fried chicken tender and a BROKEN EGG® topped with country sausage gravy on an over-sized biscuit. **(840 cal) 9.49**

BISCUIT & GRAVY*

House-recipe country sausage gravy over an over-sized biscuit, two eggs any style, and two house-made sausage patties. **(990 - 1050 cal) 10.69**

HUEVOS RANCHEROS*

Crispy flour tortillas, black beans, green chilies, onions and two over-medium eggs with Cheddar Jack cheese and cilantro. Sides of salsa and sour cream. **(960 cal) 10.99**

Add breakfast chorizo (add 230 cal) for 1.99.

TRADITIONAL DAY STARTER*

Two eggs any style with your choice of baked bacon, house-made sausage patties, andouille sausage, maple apple chicken sausage or sweet ham. Served with an English muffin. **(380 - 740 cal) 9.99**

SERVED WITH

Served with grits (add 180 cal) or fresh country potatoes (add 320 cal). Substitute fresh fruit (add 50 cal) or City Grits® (add 460 cal) for 2.59.
Add a Sweet Temptations flavor pancake (add 230 - 540 cal) or 1/2 order of Biscuit Beignets (add 680 cal) for 3.19.

OMELETTES & SCRAMBLERS

THE FLORIDIAN OMELETTE™

Cream cheese-filled omelette topped with garlic butter sautéed crab meat, Jack cheese and green onions. **(700 cal) 12.99**

SOUTHWEST SCRAMBLER

Scrambled eggs filled with breakfast chorizo, onions, tomatoes and green chilies, topped with Cheddar Jack cheese. Sides of guacamole and salsa. Served with flour tortillas instead of an English muffin. **(870 cal) 11.69**

BACQUEZO OMELETTE®

Cream cheese-filled omelette with bacon, topped with garlic butter sautéed breakfast chorizo, Jack cheese and green onions. **(1000 cal) 11.29**

SUNRISE SPINACH SCRAMBLER

Scrambled eggs filled with fresh spinach, bacon and onions, topped with Jack cheese. **(600 cal) 11.29**

LOBSTER & BRIE OMELETTE

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

HEY LUCY! OMELETTE®

Breakfast chorizo, onions and green chilies omelette, topped with Cheddar Jack cheese and avocado. Sides of salsa and sour cream. **(760 cal) 11.49**

THE SUPREME OMELETTE

Filled with sausage, bacon, onions and mushrooms, topped with Cheddar Jack cheese. **(780 cal) 11.69**

MARDI GRAS OMELETTE

Filled with Louisiana crawfish, gulf shrimp, andouille and red peppers, topped with tomato hollandaise, tomatoes and green onions. **(770 cal) 12.99**

SERVED WITH

Served with an English muffin (add 140 cal) and grits (add 180 cal) or fresh country potatoes (add 320 cal). Substitute fresh fruit (add 50 cal) or City Grits® (add 460 cal) for 2.59.
Add a Sweet Temptations flavor pancake (add 230 - 540 cal) or 1/2 order of Biscuit Beignets (add 680 cal) for 3.19.

• PAIR YOUR ENTRÉE WITH A HAND-CRAFTED COCKTAIL AVAILABLE BY THE GLASS OR PITCHER •

SENSIBLE CREATIONS

SALMON POWER BOWL*

Fresh spinach, quinoa, avocado, black beans, mushrooms, tomatoes, roasted red peppers and pickled red onions with honey jalapeño vinaigrette and topped with Southwestern-seasoned salmon. **(1200 cal) 15.99**

GRANOLA, FRUIT & QUINOA POWER BOWL

House-made honey-roasted granola, blueberry-infused quinoa, fresh seasonal berries and toasted-coconut crusted bananas, with a coconut milk drizzle. **(1260 cal) 10.99**

SALMON AVOCADO TOAST

Norwegian smoked salmon slices served with gluten-friendly guacamole toast, pickled red onions, capers and a sliced hard boiled egg. **(770 cal) 14.29**

VEGGIE DELIGHT OMELETTE

Goat cheese-filled omelette with fresh spinach, tomatoes and sautéed mushrooms. Served with an English muffin and fresh fruit. **(550 cal) 11.29**

SKINNY OMELETTE

Goat 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 fruit. **(520 cal) 11.29**

MONTEREY POWER OMELETTE

Egg white omelette with chicken, onions, green chilies and tomatoes. Topped with guajillo sauce, Jack cheese and avocado. Side of sour cream. Served with an English muffin and fresh fruit. **(840 cal) 11.69**

SANDWICHES & SALADS

BENEDICT BURGER*

Hand-pressed beef patty, grilled ham, over-medium fried egg, hollandaise and green onions on a brioche bun. **(1240 cal) 10.29**

CLASSIC BACON BURGER*

Two hand-pressed beef patties, baked bacon, Cheddar Jack cheese, lettuce, tomato and red onion on a brioche bun. **(1360 cal) 9.99**

TURKEY MOZZARELLA PANINI

Turkey, fresh mozzarella, house-made bacon jam, tomato and arugula 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 nine-grain bread. **(1160/1270 cal) 10.49**

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) 10.29**

THE B.L.A.S.T.

Baked bacon, lettuce, avocado, Jack cheese and a choice of red or fried green tomatoes with Cajun rémoulade on nine-grain bread. **(1390/1550 cal) 10.29**

SERVED WITH

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. **(920/990 cal) 10.29**

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. **(850/790 cal) 10.29**

Upgrade your protein to shrimp or salmon (730/920 cal) for \$4.

BISCUIT BEIGNETS

Southern-style beignets with powdered sugar and honey marmalade. **(1120 cal) 5.99**

1/2 order of Biscuit Beignets (680 cal) 3.99
1 Pancake (230 - 540 cal) 4.29
1 Waffle (280 cal) 4.99
Side of French Toast (280 cal) 3.99
Fresh Fruit (50 cal) 3.99
Grits (180 cal) 2.29
City Grits® (460 cal) 4.29

Split & Add Extra English Muffin & Grits or Potatoes (320/460 cal) 2.99
Fresh Country Potatoes (320 cal) 2.99
Biscuit & Gravy (580 cal) 3.99
Crab Cake (220 cal) 5.99
Maple Apple Chicken Sausage (120 cal) 3.99
Sweet Ham (130 cal) 3.99

Grilled Andouille Sausage (380 cal) 3.99
Sweet & Savory Sausage (250 cal) 3.99
Baked Bacon
Naturally smoked, thick-sliced crispy baked bacon (270 cal) 4.99
Substitute Egg Whites
(2 Scrambled Eggs) (120 cal) NC

SIDES



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2,000 calories a day is used for general nutrition advice, but calorie needs vary.



SIGNATURE COCKTAIL MENU

BLOODY MARYS • MIMOSAS • COLD BREWS



BLOODY MARYS

BY THE GLASS

LEMON FENNEL MARY

Fresh fennel with Deep Eddy® Lemon Vodka and our house-recipe bloody mary mix. (120 cal) 8.99

ABE FAMOUS INFUSED MARY™

Spicy pepper-infused vodka with our house-recipe bloody mary mix. (240 cal) 8.69

CUCUMBER MARY

Featuring Pearl® Cucumber Vodka with our house-recipe bloody mary mix. (130 cal) 8.99

LEMON FENNEL

MARY 120 cal/per glass,
4 glasses per pitcher 31.99

ABE FAMOUS INFUSED

MARY™ 180 cal/per glass,
4 glasses per pitcher 30.99

CUCUMBER

MARY 130 cal/per glass,
4 glasses per pitcher 31.99

PITCHERS



ABE SIGNATURE INFUSED MIMOSAS™

Wycliff® California Champagne infused with fresh fruit flavors and spirits.

BY THE GLASS

LEMON BLUEBERRY

(270 cal)
8.99

STRAWBERRY ST. GERMAIN®

(280 cal)
8.99

BLACKBERRY VANILLA

(250 cal)
8.99

PITCHERS

LEMON BLUEBERRY

270 cal/per glass,
4 glasses per pitcher 31.99

STRAWBERRY ST. GERMAIN®

280 cal/per glass,
4 glasses per pitcher 31.99

BLACKBERRY VANILLA

250 cal/per glass,
4 glasses per pitcher 31.99



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® cream topping. (380 cal) 8.99

SPIKED SALTED CARAMEL COLD BREW

Baileys®, Kahlua® and cold brew coffee with a salted caramel rim. (290 cal) 8.99

SPIKED VANILLA COLD BREW

Burnett's® Vanilla Vodka, cold brew coffee, Finest Call® Espresso and RumChata® cream topping. (320 cal) 8.99

Please drink responsibly.



MIMOSAS MADE WITH SIMPLY BEVERAGES®

Wycliff® California Champagne and Simply Beverages®.

BY THE GLASS 8.49

CRANBERRY COCKTAIL (180 cal)

APPLE PIE (190 cal) • ORANGE (180 cal)

PITCHERS

CRANBERRY COCKTAIL 180 cal/per glass, 4 glasses per pitcher 29.99

APPLE PIE 190 cal/per glass, 4 glasses per pitcher 29.99

ORANGE 180 cal/per glass, 4 glasses per pitcher 29.99

Simply
Beverages.

Simply Beverages is a trademark
of the Simply Orange Juice Company.

BRUNCH COCKTAILS

STRAWBERRY LEMONADE SPARKLER

Deep Eddy® Lemon Vodka, Strawberry REAL®, Finest Call® White Sangria Mix, Wycliff® California Champagne and fresh strawberries. (200 cal) 7.99

BRUNCH OLD FASHIONED

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

PEACH BELLINI

Wycliff® California Champagne, Peach REAL® and Simply Orange® Juice. (240 cal) 8.49

WYCLIFF® ROSÉ CHAMPAGNE (200 cal) 5.99

2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutrition information available upon request.



BEVERAGE MENU

JUICES • COFFEES • COLD BREWS • TEAS • SOFT DRINKS



PREMIUM HOT & COLD BREW COFFEES



BACK BY POPULAR DEMAND

IPANEMA ESTATE

Ipanema® Estate provided by Ipanema Coffees®.
Sourced from the heart of Brazil's Mantiqueira de Minas Mountains surrounded by forests, waterfalls and ocean breezes. Small-batch roasted for Another Broken Egg Cafe® and available in very limited supplies for a limited time.
(0 cal) 3.49

BARISTA HOUSE BLEND

A medium roast. (0 cal) 2.99

DECAF COFFEE

A medium roast. (0 cal) 2.99

FRENCH ROAST COLD BREW

A bold roast. (0/70 cal) 3.99

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

JUICES



Simply Beverages is a trademark of the Simply Orange Juice Company.

- 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 (0 - 120 cal) 2.99

MILK & HOT CHOCOLATE

- 2% MILK (150 cal) 2.99
- CHOCOLATE MILK WITH WHIPPED CREAM (370 cal) 3.49
- HOT CHOCOLATE WITH WHIPPED CREAM (320 cal) 3.29
- S'MORE HOT CHOCOLATE (340 cal) 3.79



BROKEN EGG® KIDS' MENU

AGES 10 & YOUNGER

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).

*Upgrade to a Big Kid Chocolate Milk
(add 240 cal) with any Kids' Entrée +\$.99.*

CHOCOLATE CHIP PANCAKES

Three kid-size house-recipe cakes filled with chocolate chips and topped with whipped cream and chocolate syrup. Served with scrambled egg and baked bacon. (660 cal) 5.99 We can do gluten-friendly +\$1 (660 cal).

DOLLAR PANCAKES

Three kid-size house-recipe cakes. Served with scrambled egg and baked bacon. (380 cal) 5.99 We can do gluten-friendly +\$1 (380 cal).

WAFFLE SAMPLER

Kid-size waffle topped with powdered sugar. Served with scrambled egg and baked bacon. (340 cal) 5.99

LITTLE ROOSTER

Scrambled egg, fresh fruit, English muffin and baked bacon. (310 cal) 5.99

FRENCH TOAST SAMPLER

One thick-sliced French toast topped with powdered sugar. Served with scrambled egg and baked bacon. (500 cal) 5.99

CHICKEN TENDERS

Two Chicken Tenders, with choice of grilled or fried chicken. Served with fresh fruit. (200/430 cal) 5.99

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 GUIDE

BREAKFAST • BRUNCH • LUNCH

The following is a list of menu items at Another Broken Egg Cafe® that are gluten friendly or can be modified to be gluten friendly. However, these menu items are not necessarily gluten free. Because most Another Broken Egg Cafe dishes are made from scratch, cross-contact with ingredients containing gluten is possible. Therefore, we are unable to guarantee that any menu item will be completely free of gluten. Guests with a gluten intolerance are urged to review the list of suggested menu items with a qualified medical professional prior to consumption. The health and safety of our guests are top priorities for us at Another Broken Egg Cafe. Please let your server know if anyone in your party has a food allergy.

GLUTEN-FRIENDLY PANCAKES *

Two house-recipe cakes. Served with two eggs any style and your choice of baked bacon, house-made sausage patties, maple apple chicken sausage, andouille sausage or ham.

LEMON BLUEBERRY GOAT CHEESE GLUTEN-FRIENDLY PANCAKES *

Two house-recipe cakes filled with blueberries and goat cheese, topped with lemon zest and whipped cream. Served with two eggs any style and choice of baked bacon, house-made sausage patties, maple apple chicken sausage, andouille sausage or ham.

BANANAS FOSTER GLUTEN-FRIENDLY PANCAKES *

Two house-recipe cakes with bananas, pecans, Foster sauce and whipped cream. Served with two eggs any style and choice of baked bacon, house-made sausage patties, maple apple chicken sausage, andouille sausage or ham.

MIXED BERRIES GLUTEN-FRIENDLY PANCAKES *

Two house-recipe cakes with fresh seasonal berries and whipped cream. Served with two eggs any style and choice of baked bacon, house-made sausage patties, maple apple chicken sausage, andouille sausage or ham.

PANCAKE TRIO FLIGHT *

Your choice of any three gluten-friendly pancake flavors from above.
Served with two eggs any style and choice of baked bacon, house-made sausage patties, maple apple chicken sausage, andouille sausage or ham.

HEY LUCY! OMELETTE® Breakfast chorizo, onions and green chilies omelette, 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.

THE SUPREME OMELETTE Filled with sausage, bacon, onions and mushrooms, topped with Cheddar Jack cheese. Served with grits. Substitute one slice of gluten-friendly bread for the English muffin.

BACQUEZO OMELETTE® Cream cheese-filled omelette with bacon, topped with garlic butter sautéed breakfast chorizo, 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, house-made sausage patties, andouille sausage, maple apple chicken sausage or ham. Served with grits. Substitute one slice of gluten-friendly bread for the English muffin.

SHRIMP 'N GRITS Gulf shrimp and andouille sausage 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.

SALMON AVOCADO TOAST Norwegian smoked salmon slices served with gluten-friendly guacamole toast, pickled red onions, capers and a sliced hard boiled egg.

NELLIE'S GRILLED CHICKEN SANDWICH Grilled chicken, baked bacon, avocado, lettuce, tomato and pickled red onions with ranch dressing. Substitute gluten-friendly bread for focaccia. Served with a pickle and grits.

CLASSIC BACON BURGER * Two hand-pressed beef patties, baked bacon, Cheddar Jack cheese, lettuce, tomato and red onion. Substitute gluten-friendly bread for the brioche bun. Served with a pickle and grits.

THE FLORIDIAN OMELETTE™ Cream cheese-filled omelette topped with garlic butter sautéed crabmeat, 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 omelette with asparagus, roasted red peppers and roasted garlic cloves. Topped with fresh herbs and green onions. Served with fresh fruit. Substitute one slice of gluten-friendly bread for the English muffin.

VEGGIE DELIGHT OMELETTE Goat cheese-filled omelette with fresh spinach, sautéed mushrooms and tomatoes. Served with fresh fruit. Substitute one slice of gluten-friendly bread for the English muffin.

SUNRISE SPINACH SCRAMBLER 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 jalapeño vinaigrette and topped with Southwestern-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, tomato and pickled red onions. Substitute gluten-friendly bread for white or nine-grain bread. Served with a pickle and grits.

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

KIDS' GLUTEN-FRIENDLY

LITTLE ROOSTER
Scrambled egg, fresh fruit, kid-size gluten-friendly cake and baked bacon.

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

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

GLUTEN-FRIENDLY MIMOSAS

ABE SIGNATURE INFUSED MIMOSAS

Mimosas made with Wycliff® California Champagne infused with fresh fruit flavors and spirits by the glass or pitcher.

LEMON BLUEBERRY AND STRAWBERRY

MIMOSAS

Mimosas made with Wycliff® California Champagne and Simply Beverages® 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

The following is a list of menu items at Another Broken Egg Cafe® that are lacto-ovo vegetarian or can be modified to be lacto-ovo vegetarian. At Another Broken Egg Cafe we do our best to preserve the dietary integrity of our vegetarian offerings. With that said, while we use careful food handling procedures, it is possible for any food item to come in contact with animal products during preparation and/or cooking processes. Many of our recipes contain poultry, meat and fish products, so our kitchens are not “animal free.” Be sure to let your server know if you are strictly vegetarian, or if your vegetarian requirements stem from a food allergy. Your server can alert the kitchen staff to be aware and reduce risk of cross contamination. With your help, we can serve you better.

BUTTERMILK PANCAKES*

Two house-recipe buttermilk cakes. Served with two eggs any style and your choice of grits, fresh country potatoes, fruit or tomatoes as a substitution for the bacon, sausage or ham.

MIXED BERRIES PANCAKES*

Two house-recipe cakes with fresh seasonal berries and whipped cream. Served with two eggs any style and your choice of grits, fresh country potatoes, fruit or tomatoes as a substitution for the bacon, sausage or ham.

GLUTEN-FRIENDLY PANCAKES*

Two house-recipe cakes. Served with two eggs any style and your choice of grits, fresh country potatoes, fruit or tomatoes as a substitution for the bacon, sausage or ham.

BANANAS FOSTER PANCAKES*

Two house-recipe cakes with bananas, pecans, Foster sauce and whipped cream. Served with two eggs any style and your choice of grits, fresh country potatoes, fruit or tomatoes as a substitution for the bacon, sausage or ham.

LEMON BLUEBERRY GOAT CHEESE PANCAKES*

Two house-recipe cakes filled with blueberries and goat cheese, topped with lemon zest and whipped cream. Served with two eggs any style and your choice of grits, fresh country potatoes, fruit or tomatoes as a substitution for the bacon, sausage or ham.

PEACH COBBLER PANCAKES*

Two house-recipe cakes filled with honey-roasted granola, topped with peach compote and whipped cream. Served with two eggs any style and your choice of grits, fresh country potatoes, 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, fruit or tomatoes as a substitution for the bacon, sausage or ham.

CINNAMON ROLL FRENCH TOAST*

Thick-sliced, house-baked French-toast style cinnamon rolls topped with cream cheese icing, Foster sauce, fresh seasonal berries and whipped cream. Served with two eggs any style and your choice of grits, fresh country potatoes, fruit or tomatoes as a substitution for the bacon, sausage or ham.

CLASSIC FRENCH TOAST*

Thick-sliced bread battered and grilled, topped with powdered sugar. Served with two eggs any style and your choice of grits, fresh country potatoes, fruit or tomatoes as a substitution for the bacon, sausage or ham.

HEY LUCY! OMELETTE®

Breakfast chorizo, onions and green chilies omelette, topped with Cheddar Jack cheese and avocado. Sides of salsa and sour cream. Substitute asparagus for chorizo. Served with an English muffin and grits or fresh country potatoes.

VEGGIE DELIGHT OMELETTE

Goat cheese-filled omelette with fresh spinach, sautéed mushrooms and tomatoes. Served with an English muffin and fresh fruit.

SKINNY OMELETTE

Goat 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 fruit.

CHILA-QUILES*

Tortillas with guajillo sauce, chorizo, Jack cheese, two over-medium eggs, red onions, radishes, goat cheese, cilantro and a lime. Sides of sour cream and guacamole. Substitute asparagus for chorizo. Served with black beans with goat cheese and cilantro.

GRANOLA, FRUIT & QUINOA POWER BOWL

House-made honey-roasted granola, blueberry-infused quinoa, fresh seasonal berries and toasted-coconut crusted bananas, with a coconut milk drizzle.

CHOCOLATE STUFFED BELGIAN WAFFLE*

Belgian waffle stuffed with chocolate ganache, topped with strawberries, whipped cream and chocolate drizzle. Served with two eggs any style and your choice of grits, fresh country potatoes, fruit or tomatoes as a substitution for the bacon, sausage or ham.

BELGIAN WAFFLE*

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

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.

TRADITIONAL DAY STARTER*

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

HUEVOS RANCHEROS*

Crispy flour tortillas, black beans, green chilies, 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 slices. Substitute the bacon and turkey with two additional vegetables including mushrooms, red onion, black beans, avocado or tomatoes.



CULINARY EXTRAS

CULINARY PACKET

Includes wrapped flatware set with salt & pepper as well as plateware. *Each set \$0.79.*

CHAFING DISH SET

Includes wire rack, aluminum pan and two fuel gel canisters. *Each set \$5.99.*

CULINARY PACKET WITH CUP

Includes wrapped flatware set with salt & pepper, plateware as well as a drinking cup. *Each set \$0.99.*

THE CRAVEABLE NOW
MADE CATERABLE

Contact us to plan your next get-together, meeting or event.

- 24-hour advance notice required for Carry-out Catering orders.
- Catering restriction days may apply.

ASK ABOUT OUR OTHER SERVICES.*

- Off-site Catering and Delivery.
- Private Dining Room Space for breakfast, brunch and lunch events.
- Cafe rental for After Hours private events.

FOR MORE INFORMATION OR TO PLACE
A CATERING ORDER, CONTACT:



CARRY-OUT
CATERING MENU

brokenegg.com



*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.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutrition information available upon request.



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SALADS & SANDWICHES

All platters contain 10 servings.

TOMATO MOZZARELLA

Fresh-sliced buffalo mozzarella, tomatoes and arugula. Served with honey jalapeño vinaigrette. (290 cal/serving) 59.99

CHICKEN, MANGO & SPINACH SALAD

Spinach with mango, chopped bacon, goat cheese, pecans, chicken and pickled red onions. Served with warm bacon vinaigrette. (420 cal/serving) 59.99

SOUTHWEST CHOPPED SALAD

Romaine, spinach, turkey, mushrooms, red onion, chopped bacon and black beans. Served with crispy tortilla strips, avocado, tomato slices and chipotle ranch. (440 cal/serving) 59.99

TURKEY MOZZARELLA PANINI

Turkey, fresh mozzarella, house-made bacon jam, tomato and arugula with garlic aioli on focaccia. (400 cal/serving) 59.99

THE B.L.A.S.T.

Baked bacon, lettuce, avocado, Jack cheese and a choice of red or fried green tomatoes with Cajun rémoulade on nine-grain bread. (550/600 cal/serving) 51.99

CALIFORNIA CLUB

Ham, turkey, baked bacon, guacamole, Cheddar Jack cheese, tomato and pickled red onions on your choice of white or nine-grain bread. (410/460 cal/serving) 51.99

BUILD YOUR OWN BURGER PLATTER

All platters contain 10 servings.

Hand-pressed beef patties with Cheddar Jack cheese. Toppings include lettuce, tomato, red onions and condiments. Served with brioche buns and pickles. (620 cal/serving) 54.99
Add baked bacon (230 cal/serving) for \$24.99.

SIDES

All platters contain 10 servings.

CITY GRITS®

Creamy southern grits of roasted garlic, onions and smoked Gouda cheese, topped with chopped bacon, tomatoes and green onions. (370 cal/serving) 32.99

CHEESE GRITS (290 cal/serving) 19.99

GRITS (180 cal/serving) 15.99

SLICED TOMATOES
(15 cal/serving) 12.99

FRESH COUNTRY POTATOES
(270 cal/serving) 15.99

FRESHLY BAKED BISCUITS

10 over-sized buttermilk biscuits. (380 cal/serving) 15.99

BISCUIT BEIGNETS

Southern-style beignets with powdered sugar and honey marmalade. (170 cal/serving) 15.99

BAGELS & CREAM CHEESE

10 split bagels served with whipped cream cheese. (360 cal/serving) 24.99

SWEET TEMPTATIONS

All platters contain 10 servings.

BUTTERMILK PANCAKES*

20 house-recipe buttermilk cakes. Served with butter and syrup. (240 cal/serving) 39.99

BANANAS FOSTER PANCAKES*

20 house-recipe cakes with bananas, pecans and Foster sauce. (780 cal/serving) 59.99

GLUTEN-FRIENDLY PANCAKES*

20 house-recipe gluten-friendly cakes. Served with butter and syrup. (230 cal/serving) 59.99

CLASSIC FRENCH TOAST*

20 pieces of thick-sliced bread battered and grilled, topped with powdered sugar. Served with butter and syrup. (450 cal/serving) 39.99

BRUNCH SPECIALTIES

All platters contain 10 servings.

SALMON POWER BOWL*

Fresh spinach, quinoa, avocado, black beans, mushrooms, tomatoes, roasted red peppers, pickled red onions and Southwestern-seasoned salmon. Served with honey jalapeño vinaigrette. (710 cal/serving) 82.99

LOUISIANA CRAWFISH BOWL

Scrambled eggs, Louisiana crawfish tails, andouille, onions, red peppers and fresh country potatoes with Jack cheese. (630 cal/serving) 69.99

SHRIMP 'N GRITS

Gulf shrimp and andouille sausage sautéed with red peppers and onions in a spicy low country reduction with creamy cheese grits. Served with green onions and garlic bread. (680 cal/serving) 79.99

GRANOLA, FRUIT & QUINOA POWER BOWL

House-made honey-roasted granola, blueberry-infused quinoa, fresh seasonal berries and toasted-coconut crusted bananas. Served with coconut milk. (930 cal/serving) 74.99

LOX & BAGELS

Split bagels, whipped cream cheese, smoked salmon, capers and red onions. (280 cal/serving) 49.99

MEATS

All platters contain 10 servings.

BAKED BACON

25 slices of naturally smoked, thick-sliced crispy baked bacon (230 cal/serving) 24.99

SWEET HAM

20 - 2 oz. grilled ham slices (130 cal/serving) 22.99

MAPLE APPLE CHICKEN SAUSAGE

25 - 1 oz. grilled chicken sausage links (120 cal/serving) 19.99

SWEET & SAVORY SAUSAGE

20 - 2 oz. house-recipe, grilled pork sausage patties (250 cal/serving) 24.99

ANDOUILLE SAUSAGE

32 - 1 oz. grilled andouille half-links (150 cal/serving) 22.99

SAVORY SCRAMBLERS

All platters contain 10 servings.

SOUTHWEST SCRAMBLER

Scrambled eggs filled with breakfast chorizo, onions, tomatoes and green chilies, topped with Cheddar Jack cheese. Served with flour tortillas, guacamole and salsa. (470 cal/serving) 49.99

THE SUPREME SCRAMBLER

Scrambled eggs filled with sausage, bacon, onions and mushrooms, topped with Cheddar Jack cheese. (400 cal/serving) 39.99

SKINNY SCRAMBLER

Scrambled egg whites filled with asparagus, roasted red peppers and roasted garlic cloves. Topped with goat cheese, fresh herbs and green onions. (190 cal/serving) 44.99

THE CLASSICS

All platters contain 10 servings.

MAKE IT A SCRAMBLER

Scrambled eggs topped with Cheddar Jack cheese. Choose any 3 of the following additions: spinach, mushrooms, red peppers, onions, tomatoes, bacon, sausage, maple apple chicken sausage, ham or chorizo. (180 - 490 cal/serving) 34.99

POTATO SENSATION

Fresh country potatoes topped with Cheddar Jack cheese. Choose any 3 of the following additions: spinach, mushrooms, red peppers, onions, tomatoes, bacon, sausage, maple apple chicken sausage, ham or chorizo. (230 - 530 cal/serving) 29.99

FRUIT PLATTER

An assortment of fresh seasonal fruit. (45 - 60 cal/serving) 39.99

SCRAMBLED EGGS & CHEDDAR JACK
(320 cal/serving) 24.99

SCRAMBLED EGGS
(210 cal/serving) 19.99

BISCUITS & GRAVY

Oversized biscuits served with our house-recipe country sausage gravy. (580 cal/serving) 29.99

CHICKEN & BISCUIT SANDWICH

Fried chicken tenders and chipotle honey on oversized biscuits. (640 cal/serving) 27.99

BEVERAGES

 Simply Beverages is a trademark of the Simply Orange Juice Company.

BARISTA HOUSE BLEND

Each container of coffee contains 160 fl. oz. Our House Blend - A proprietary roast of Ethiopian, Costa Rican and Guatemalan coffee beans. (0 cal/serving, 20 servings) 29.99

ICED TEA UNSWEETENED OR SWEET

Each container of tea contains 128 fl. oz. (0/210/serving, 12 servings) 14.99

Each container of juice contains 52 fl. oz.

100% PURE SQUEEZED ORANGE JUICE
(150 cal/serving, 5 servings) 10.99

100% PURE PRESSED APPLE JUICE
(160 cal/serving, 5 servings) 10.99

CRANBERRY COCKTAIL
(170 cal/serving, 5 servings) 10.99

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Additional nutrition information available upon request.

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