

Traditional Day Starters

Two eggs, potatoes & an English muffin \$6.99

with Bacon or Sausage Patties \$7.99

with Corned Beef Hash \$8.49

with Ham \$8.49

with Country Ham \$8.99

with Flat Iron Steak \$10.99



Egg-Straordinary Omelettes

All of our Omelettes are served with our country potatoes & a crisp English muffin.

Cheese Omelette \$6.99 Bacon & Cheese \$7.99 Ham & Cheddar \$8.49

THE FLORIDIAN \$11.99

Our cream cheese filled omelette is topped with fresh tomatoes sautéed in our special house-made garlic butter and finished with melted Jack cheese and a touch of scallions.

STAN'S #1 \$11.99

Crawfish, shrimp, mushrooms & ham are combined with special Cajun seasonings & melted Jack & Cheddar cheese.

BACQUEZO™ (BA-KEY-ZO) \$10.49

Our latest creation filled with baked bacon and touch of cream cheese, topped with melted Monterey Jack, breakfast Chorizo and scallions.

THE MARDI GRAS \$10.99

An omelette filled with smoked andouille sausage, red peppers, crawfish & scallions. Topped with a delicate tomato-Hollandaise sauce.

THE FARM FRESH \$8.99

Our garden fresh selection of fine chili, mushrooms, onions, tomatoes & melted combo cheese.

FOUNTAINBLEAU \$8.99

The all-time favorite omelette featuring a blend of our finest ham, bell peppers and onions smothered with melted combo cheese.

THE WORKS \$10.49

A sausage, crisp baked bacon, onion & mushroom omelette is finished off with melted Jack & cheddar cheese. A favorite!

Potatoes Sensations

If you're a potato lover, this is for you! We'll sauté our country potatoes with any of the ingredients below:

Green Chilies :: Green Peppers :: Mushrooms

Tomatoes :: Onions :: Spinach :: Broccoli

Asparagus :: Chicken :: Sausage

Breakfast Chorizo :: Bacon :: Ham

Then we'll smother it all with a blend of Monterey Jack and cheddar cheese & add an English muffin.

Potatoes with 3 items \$7.99

Each additional item .99¢

with 2 eggs your way, add \$1.99

Eggsciting Scramblers

Scramblers sautéed with your favorite complements, served with our country potatoes, and a crisp English muffin.

POPEYE'S FAVORITE \$9.99

Scrambled eggs blended w/ our crisp baked bacon, fresh spinach & a touch of onions...then covered with melted Jack cheese.

SOUTHWEST SCRAMBLE \$10.49

Scrambled eggs, breakfast Chorizo, onions, green chilies and tomatoes are smothered with melted Jack and cheddar cheese. Served with guacamole & salsa. A warm flour tortilla subs for the muffin.

Ham \$2.99
Country Ham \$3.99
Bacon (baked) \$2.99
Sausage (2 patties) \$2.99
Turkey Sausage \$2.99

Breakfast Chorizo \$2.99
Chicken Breast \$3.99
Corned Beef Hash \$3.49
Single Egg \$1.49
Two Eggs \$2.49

On the Side

Country Potatoes \$2.49
Biscuit and Gravy \$3.49
Toast or Biscuit \$1.99
Croissant \$2.49
Bagel w/ cream cheese \$2.49

Sliced Tomatoes \$1.99
Olive \$1.49
Crisp with cheese \$1.99
Guacamole .99¢
Salsa / Sour Cream .99¢

Veggie switch: tomatoes instead of potatoes, add .99¢ Seasonal fruit or side salad instead of potatoes, add \$1.49

Want to make a healthy choice? Egg white substitute, add .99¢

We will be happy to "split your plate" with an extra muffin & potatoes, add \$2.49

= Signature Item

Signature Benedicts

Served with our country potatoes

CRABCAKES CAVALLO \$12.99

Our fresh jumbo lump cakes, Benedict style with two poached medium eggs, smothered with a Hollandaise sauce that is infused with Andouille sausage and a hint of scallion.

SMOKED SALMON BENNY \$12.99

A toasted bagel with a thin layer of whipped cream cheese, topped with smoked salmon & poached eggs, garnished with diced red onions, capers & scallions.

EGGS BENEDICT \$11.99

An English muffin, our finest ham & two medium poached eggs, covered with our creamy Hollandaise & chopped green onions.

EGGS BLACKSTONE \$11.99

An English muffin topped with grilled tomatoes, two medium poached eggs, creamy Hollandaise, a baked bacon crunch & green onions.

VEGGIE BENEDICT \$11.49

An English muffin smothered in sautéed fresh spinach leaves, mushrooms, tomatoes & broccoli, topped with two medium poached eggs, covered with our special Hollandaise sauce.

EGGS SÂRDOU \$11.99

An English muffin topped with sautéed spinach, artichokes & two poached eggs, complete with a blend of creamy Hollandaise and Florentine sauce.

BENEDICT OSCAR \$13.99

A grilled Flat Iron steak atop a toasted English muffin finished with two poached eggs, sautéed crabmeat, asparagus and Bearnaise sauce.

Pancakes Waffles & French Toast

1 JUMBO CAKE \$4.99 TRIPLE STACK \$6.99
Buttermilk style pancakes served w/ whipped butter & syrup

BELGIAN WAFFLE \$6.99

Baked fresh & topped with powdered sugar.

FRENCH TOAST \$7.49

Grilled golden from a secret recipe, topped w/ powdered sugar.

Add 2 eggs w/ bacon or sausage to any above \$2.99

Complement your cakes, waffle or French toast with a generous serving of any item below for \$1.49

Warm blueberries, blackberries or apples & cinnamon, fresh strawberries, sliced bananas or chopped pecans

Top with whipped cream for .99¢

Bananas Foster \$10.49 WAFFLE, FRENCH TOAST OR JUMBO PANCAKE

One of the most delightful lasting experiences your taste buds have ever known! Covered with our very own warm BANANAS FOSTER sauce, whipped cream, pecans & fresh banana slices.

A bona fide humming experience!

CINNAMON ROLL FRENCH TOAST \$9.49

Thick slices from our cinnamon roll, grilled w/ our famous french toast batter, layered with warm cream cheese icing, topped w/ banana's foster sauce, a mix of warm berries & whipped cream.

Specialty Brunches

Served with our country potatoes

SOUTHERN CRAB STACK \$12.99

A fabulously seasonal grat. cake topped w/ our jumbo lump crab cake, then smothered with a shrimp and andouille sausage sauce. Served with garlic french bread.

LAFFITE'S TORTILLA™ \$10.49

Scrambled eggs, breakfast Chorizo, green chilies & onions wrapped in a warm flour tortilla, covered with melted combo cheese & salsa. Served w/ sides of salsa & sour cream.

QUICHE CREATIONS \$10.49

Our special homemade quiche served with choice of side salad or fruit medley.

CLASSIC BISCUIT & GRAVY \$8.99

Country sausage gravy smothered on a open faced biscuit, served with two eggs, any style and complemented with a sausage patty.

HUEVOS RANCHEROS \$10.49

Crispy corn tortillas smothered with vegetarian re-fried beans, mild green chilies, onions & two over medium eggs. Melted Jack & cheddar cheese. Top it off w/ sour cream & salsa.

THE MADISON \$10.49

A fresh creissant covered with scrambled eggs, diced ham, onions, green peppers, tomatoes & melted cheese.

THE CASTINE \$9.49

Scrambled eggs, ham, asparagus, mushrooms & our creamy Hollandaise sauce smothering a lightly baked creissant.

PLANTATION QUESADILLA \$9.99

A huge flour tortilla filled with chicken, mild green chilies, onions, tomatoes & melted combo cheese, served with potatoes, sour cream, guacamole & salsa sides.

On the Healthy Side

DR. MALEY'S BRUNCH \$8.49

A light brunch featuring a small seasonal fruit plate, "Gold Cup" coffee, small juice & choice of gourmet muffin.

OATMEAL W/ BROWN SUGAR \$2.99

Served with warm blueberry, blackberry, apple cinnamon compote or fresh strawberries, add \$1.49

SEASONAL FRUIT BOWL \$5.99

A variety of fresh fruit selections served in a natural cantaloupe bowl with a cup of yogurt.

GRANOLA CEREAL \$2.99

Blueberries, blackberries or fresh sliced strawberries, add \$1.69
Bananas or raisins, add .99¢

YOGURT, FRUIT & GRANOLA \$8.99

A beautiful blend of strawberries, bananas, kiwi & granola, layered between low fat vanilla and strawberry yogurt, served in a tall parfait glass with your favorite muffin! This, you're gonna love!

The Best of Burgers

All 8 oz. homemade burger served with a pickle spear & country potatoes. Served on a Kaiser bun.

The "CLASSIC" \$8.99

Grilled & seasoned to perfection. Topped with choice of cheese, served with lettuce, tomato & sliced red onion.

CAFE BURGER \$9.99

Topped with caramelized onions, chopped bacon, sundried tomatoes, fresh basil and bleu cheese crumbles with roasted garlic mayo.

BACON & CHEDDAR \$9.49

Crisp bacon & melted cheddar cheese served with lettuce, tomato & sliced red onion.

THE SWISS MOUNTAIN \$9.49

Sautéed mushrooms and onions, smothered with melted Swiss.

BOURBON ST. BLEU \$9.49

Blackened with Cajun seasoning and topped with bleu cheese crumbles. Served with lettuce, tomato & sliced red onion.

THE "BIG" MELT \$9.49

A traditional patty melt on grilled rye with Swiss cheese & sautéed onions!

Soup of the Day



Made Fresh Daily \$4.99

Our Chef's homemade soup will surely delight you! Ask your server for today's special creation!

Salad Creations

Gourmet dressings: Poppy Seed, Oriental Vinaigrette, Roasted Garlic Balsamic Vinaigrette, Ranch, Honey Mustard & Blue Cheese

CAESAR SALAD \$7.99

Fresh romaine, shaved parmesan & homemade garlic crostini. With grilled Chicken, add \$9.99

GRAND CHEF \$10.49

Ham & turkey breast slices, Jack & cheddar cheese, tomatoes & avocados over mixed greens with a crisp bacon crunch.

SOUTHERN SHRIMP SALAD \$9.49

Marinated, grilled shrimp atop a bed of spring mix, with cucumber, mandarin oranges, sliced strawberries, feta & sprouts.

CHICKEN SALAD \$9.99

A light bed of greens topped w/ two half avocados, filled with two scoops of our homemade chicken salad garnished with thin sliced red onions and balsamic vinaigrette.

BLACK & BLEU COBB \$11.49

Fresh chopped romaine topped with grilled portabella & blackened flat iron, tomato, red onion, chopped eggs and bleu cheese crumbles.

ORIENTAL CHICKEN SALAD \$9.99

A grilled teriyaki chicken breast, roasted peanuts, Chow Mein noodles & carrot slivers over spring mix, served w/ Oriental vinaigrette.

SPINACH SALAD \$9.49

Fresh baby spinach with crispy bacon, sliced boiled eggs, mandarin oranges & spiced pecans. We recommend our special poppy seed dressing.

GRILLED TUNA WASABI \$13.99

Sashimi tuna, seared rare and sliced over mixed greens with cucumber, red onion & mandarin oranges. Drizzled with wasabi mayo, served with Oriental vinaigrette.

Specialty Sandwiches

All sandwiches served with a pickle & country potatoes. Available breads: rye, white, multi-grain, whole wheat or sourdough.

Veggie Wrap \$8.49

Caramelized onions, roasted red peppers, marinated portabella mushrooms, spinach, feta cheese, drizzled with roasted garlic mayo wrapped in a flour tortilla.

Lobster & Shrimp Roll \$13.99

Grilled langostine fillets with a generous mix of dwarfed Maine lobster and shrimp prepared in a traditional New England style accompanied by a tomato cucumber feta cheese salad.

Greek Isle Wrap \$8.99

Scrambled eggs with mini onions, onions, spinach, tomatoes and feta cheese. Served in a warm flour tortilla, with our special ranch salsa dressing.

Nellie's Delight \$8.99

Feta & baked bacon under melted Swiss, with lettuce & tomato on grilled sourdough.

Smoked Salmon BLT Wrap \$9.49

A warm garlic-herb tortilla filled with smoked salmon, chopped mushrooms, boiled egg, tomato, cream cheese, sliced bacon, red onions & capers.

Chicken Salad \$8.99

Bread of chicken tossed with finely diced celery & water chestnuts, light mayo & our special seasonings. Served on whole wheat.

King of Clubs \$9.99

Turkey breast, sliced avocado, crisp bacon, tomato, ham, cheese & alfalfa sprouts on Sourdough. The world's best Club!

The B.L.A.S.T.! \$8.99

Whole wheat toast piled high with crispy baked bacon, lettuce, avocado, Swiss cheese and tomatoes. A Superbly Delicious BLT! Served on whole wheat.

Turk 185 \$9.49

Layers of roasted turkey smothered with avocado slices, tomatoes and Jack cheese, topped with crispy onion. Served on Sourdough.

Big Rooster \$9.49

It's a chicken breast, grilled to perfection, topped with crispy bacon, Swiss cheese, lettuce & tomato. Served on a Kaiser bun.

Reuben Supreme \$9.99

Our finest corned beef, melted Swiss cheese, sauerkraut & thousand island on grilled rye bread.

Cajun Tuna Sandwich \$11.99

Sashimi tuna, doused in Cajun seasoning, seared medium-rare. Served on a toasted Kaiser roll with a smothered tomato mayo, sliced cucumbers, tomato & alfalfa sprouts.

Add soup to any sandwich or salad for \$1.99

Eggs, steak & hamburger may be cooked to order. However, the consumption of raw or uncooked food such as meat, chicken & eggs may contain harmful bacteria, may cause serious illness or death, especially if you have certain medical conditions.

Delectable Starters

Perfect for sharing!

BAKED BRIE DELIGHT \$10.49

A delightfully mild white cheese softened and smothered with sautéed apples, raisins & pecans in a sweet Grand Marnier butter sauce. Served with lightly toasted French bread for spreading!

•• BISCUIT BEIGNETS \$4.99

8 petite southern style beignets lightly dusted in powdered sugar served with our own honey marmalade dipping sauce.

BLACKBERRY GRITS \$3.29

Our special blackberry creation with southern grits.

GOURMET MUFFIN \$2.99

Blueberry, Banana Nut, Morning Glory or Cappuccino Chocolate.

MONSTER CINNAMON ROLL \$3.99

Warm & gooey with a cream cheese filling.

Belly Up

House Infused Mary \$5.99

Titos/Absolut Mary \$6.99

Ketel/Goose Mary \$7.99

Mimosa \$5.99 Wine \$5.99

Beer - Domestic \$2.79 Import \$3.49

We offer a variety of coffee & liqueur beverages


Beverages

Through community coffee we have been awarded "gold cup" status. Brought to you by carefully monitoring & measuring the quality of our coffee & water!

"Gold Cup" Coffee \$2.29

Ice Tea \$2.29 Raspberry Tea \$2.49

Hot/Herbal Tea \$1.99

Soft Drinks \$2.29 

Milk (2%) \$2.29

Chocolate Milk w/ whipped cream \$2.49

Hot Chocolate w/ whipped cream \$2.49

Juiced Up

Fresh squeezed OJ & Grapefruit Juice \$2.99

100% Natural Juices
the freshest & highest quality available
small \$1.99 large \$2.39

Apple • Cranberry • Pineapple • V-8



A Brief History of Another Broken Egg Café

A great journey is what life is all about! My life changing personal journey started 16 years ago... After years spent working in a large corporate environment, I was looking for something more exciting, challenging and ultimately satisfying. I arrived at my "mid-life clarity" when, in 1996, my life long dream of opening my own café became a reality! And the journey began....

It started in 1994 with the purchase of the original "Egg", an old 1908 summer home on the Northshore of Lake Ponchartraine in Old Mandeville, Louisiana. This seemed to be the perfect location for my first venture into the restaurant business. The simplistic but strong creole cottage design was inspiring with its cypress French doors, heart pine floors, and multicolored weathered walls. The restoration took two years, but this charming sleeping beauty was awakened with a little imagination and a lot of hard work. By the summer of 1996, lush landscaping, old brick sidewalks, and bold colored interiors filled with antique accents and furnishings greeted our first customers. The Broken Egg Café was hatched!

With virtually no advertising (other than word of mouth), we opened our doors in late 1996 to remarkable success. Within two months, we were breaking over 1,400 eggs a week! A menu of exceptional dishes that breakfast and brunch lovers could not possibly resist, friendly and outgoing service, and a delightful French country atmosphere were the benchmarks of our success. The overwhelming customer response in this first venture naturally led to thoughts of expansion. As a native and lover of the northwest Florida Panhandle, I was excited to make plans to bring our "nothing short of right is right" philosophy to Another Broken Egg Cafés along the Gulf coast of the state. The first Florida location was opened in Destin in 1998. We now have cafés throughout the southern region of the United States of America, and we are still growing!

My journey has continued to lead me in new directions; however, I have never lost sight of my original goal...to go to extraordinary lengths to serve you, the customer, a fresh and nourishing meal made from the finest ingredients in a relaxed, inviting atmosphere. We know our success is directly associated with paying attention to the details... personalized handmade mugs, freshly ground coffee and treating our patrons with the utmost courtesy! We welcome your comments and suggestions at any time. Enjoy your meal, and as always we look forward to seeing you and your family again! Thank you for being a part of my journey!



Souvenir Items

Our custom made stoneware is hand thrown.
A great "take home" souvenir!

Coffee Mugs \$18 Bud Vase \$16

Private Events

Afternoon & evening private parties, bridal brunches, weddings & any special occasion that you might think of! Please see the manager for details & scheduling!