

Start Fresh

Fresh squeezed every day. Monday, Tuesday, Wednesday, Thursday, Friday, Saturday, Sunday and even payday.

Orange, Grapefruit, Pressed Apple, V-8 or Cranberry Juice

Cocktails 8.00

Mimosa
Bellini
Bloody Mary
Screwdriver

Fresh Baked English Style Muffins

An English tradition, these homemade sweetcakes are unique and special.

Bran, Banana Pecan, Blueberry or Apple Streusel Walnut
By the 1/2 dozen, dozen

Breakfast Salad

Assorted fruit, sweetened yogurt and granola layered in parfait fashion.
Add an English Bran Muffin

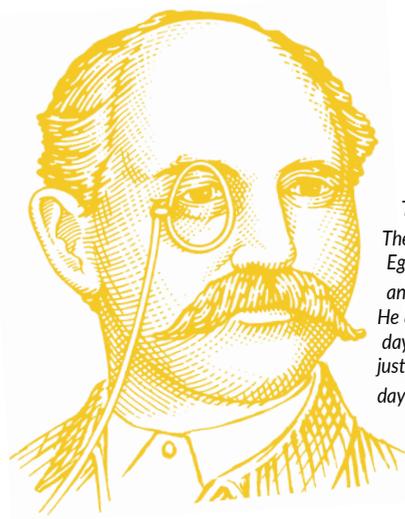
Spiced Oatmeal

Sun-Maid spiced oatmeal and raisins with milk.
Add an English Bran Muffin. **Additional cost.**



Percival Eggington
The youngest of the Eggington boys. He began working the orchard and garden at an early age. He never grew up and this made it very hard to reach the apples way up high.

We are proud to be family owned and operated!



T.C. Eggington
The founder of the Eggington Farm and Bruncheries. He always said, "A day without eggs is just like any other day, but without eggs."

Omelettes

Complemented by English muffins or gluten free toast & Parlour Preserves, with choice of Parlour Potatoes, Fresh Fruit, Sliced Tomatoes or Cottage Cheese.

g Morning Glory

This egg white only beauty is guaranteed to make you feel healthy-yet-satisfied with a tasty mix of marinated roma tomatoes, cilantro, avocado and red onion.

g O'Pear Grenache Omelette

A subtle mix of bosc pear slices, melted Havarti cheese, sliced almonds and bacon offer you an extraordinary rich flavor you've never experienced.

g Frattina Kalamata Omelette

An artful creation of flavors will keep your interest bite after bite, with kalamata olives, artichoke hearts, fresh tomatoes and zucchini topped with feta cheese and fresh basil.

g Roasted Tuscan

This old world secret comes to life with fire roasted eggplant, red pepper and garlic, add zucchini and tomato, topped with perfection of fresh basil, sundried tomato and feta cheese.

The Eggington Omelette

Our featured attraction. Tender chunks of chicken, mushrooms, broccoli and cream cheese, blanketed by our rich hollandaise.

g Greek Fetash

A worldly adventure featuring a delicate blend of feta and jack cheeses, artichoke hearts, fresh zucchini, onion, tomato and parsley... a must.

Cottage Reef

Fresh artichoke hearts from Eggington's garden blended with savory crab meat and cream cheese, then draped with rich hollandaise.

g English Harvest

An array of vegetables from our garden. Peppers, zucchini, mushrooms, onions and tomatoes with jack and cheddar cheeses.

g Western Union-Jack

Eggington's award-winning ham, blended cheese, onions and green peppers.

Spicy Spain

Filled with cheese, onions and mild green chilies, then drenched with salsa, we add a flour tortilla.

g Mediterranean

With classic flair we combine mushrooms, bacon, chives, Swiss and Parmesan cheese, topped sparsely with parsley.

g Piglet's Passion

Diced ham, pork sausage, bacon, green peppers, olives, mushrooms, tomatoes, onions, zucchini and assorted cheeses.

g *BYO Omelette

Build your own omelette.
Add veggies or add bacon, sausage, or ham.

Parlour Creations

*Chilaquiles

Try our roasted ranchero sauce atop hand-rolled fresh corn tortillas, melted cheese, 2 eggs and sprigs of cilantro.
Add chicken or chorizo. **Additional cost.**

*Croque Monsieur

Grilled artisan sourdough, tomato, black forest ham, mustard sauce, gruyere, 2 eggs basted.

Chipotle Egg Burrito

Bacon, avocado, cilantro, potatoes, scrambled eggs, cheese and chipotle sauce.

* Santa Fe Sauté

Pepper-grilled chicken sautéed with selected vegetables, potatoes and a dash of Santa Fe spices. Topped with melted cheese and basted eggs... and a flour tortilla.

* Crab Stuffed Pastry

These fresh baked pastry shells are stuffed with artichoke hearts and crab meat, topped with poached eggs, then lightly covered with hollandaise.

g * Crack O' Dawn

Our parlour potatoes, diced ham, onions and sliced mushrooms all tucked under melted cheese, topped off with two basted eggs and served in its own pan.

Percival's Hot Pad

In a flour tortilla we combine eggs, onions, jalapeños and chorizo sausage, neatly roll it up, melt cheese over the top, drench it with salsa.

g * Hilltop Acres

Garden-fresh vegetables all tumbled in with our parlour potatoes. The chef will cover them with blended cheeses and hold it all down with two basted eggs. Don't touch the hot skillet!

* Huevos Con Chorizo

The spice is right... chorizo sausage, diced onions and parlour potatoes all sautéed together and topped with salsa and melted cheeses. Finish it off with two basted eggs and a tortilla on the side.

Please Note: The consumption of undercooked eggs could increase your risk of possible food borne illness.

* Items denoted with a star can be cooked to your preference.