



TOP O' THE MORNING

Bright-eyed breakfast starters to begin your day on a delicious note.

SUGAR & SPICE CANDIED BACON ☑

Five strips of hickory-smoked bacon with brown sugar, cracked black pepper, and a pinch of red pepper.

A sweet-and-savory spell to start your morning off right. 8.29

PEANUT BUTTER DREAM QUESADILLA ★●

A golden grilled quesadilla filled with creamy peanut butter, toasted coconut, caramelized pecans, and sliced bananas. Served with fresh fruit on the side, it's a breakfast dessert plucked from a breakfast fantasy. 10.49 (Those in the know substitute Nutella for peanut butter.)

CHOCOLATE WALNUT PIE ★

Because why not start with dessert? Sometimes the day needs to start at the end AND then go forward. 6.99

FRESH-BAKED MUFFINS & CINNAMON ROLLS ★

Baked fresh each morning (and often gone by noon!)

Choose from hearty Bran, nutty Banana Pecan, or sweet Blueberry muffins, or try our classic gooey Cinnamon Roll.

Enjoy One 5.29 or with an advanced notice take home a batch: Half Dozen 24.99 | Full Dozen 49.99

SUNRISE YOGURT PARFAIT ♥

Creamy strawberry yogurt layered with Bob's Red Mill Honey Oat Granola, blueberries and fresh strawberries.

A breakfast "sundae." 10.29

For an extra treat, add a freshly baked muffin or cinnamon roll +3.50

CINNAMON SPICE OVERNIGHT OATMEAL ♥

Hearty Bob's Red Mill Old Fashioned Rolled Oats mingled with plump Sun-Maid raisins and warming spiced cinnamon then soaked overnight in milk and yogurt for extra tenderness. Served cool and creamy (or warmed upon request) with sliced bananas, strawberries, candied pecans, and a touch of Bob's granola. Brown sugar and milk on the side. 8.79

For a sweeter morning, add a muffin or cinnamon roll +3.50

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☑ Gluten Free (Eggington's is not a gluten free kitchen.)

★ Items marked with star can be cooked to your preference.

♥ Health-Conscious Item

● Vegetarian Item

Please Note: The consumption of undercooked eggs or meat could increase the risk of possible illness.

EGGINGTON'S ESSENTIALS

Tried-and-true breakfast classics that never go out of style.

PLAIN & SIMPLE ☑

Two farm-fresh eggs cooked any style with your choice of biscuit, toast, or a fluffy English muffin. Straightforward and satisfying. Served with choice of home fries, fresh fruit, cottage cheese, or sliced tomatoes. 10.99

Feeling extra hungry? Add bacon, sausage, or a savory ham steak for +4.49

BUTTERMILK BISCUITS & GRAVY

Two fluffy buttermilk biscuits smothered in savory sausage gravy. Served with two eggs in any style and bacon or sausage. A down-home favorite a timeless comfort, always satisfying. 15.99

FIESTA BREAKFAST TACOS ☑

Three soft corn tortillas filled with fluffy scrambled eggs, seasoned chorizo, cabbage and our homemade black bean & corn salsa.

We add cheese and a drizzle of zesty chili Verde sauce, then serve them with your choice of home fries, fresh fruit, or sliced tomatoes, for a true morning fiesta. 14.49

COUNTRY-FRIED STEAK & EGGS

A tender country breaded steak fried to golden perfection and crowned with creamy sausage gravy. Served with two eggs in any style, home fries, and your choice of toast, English muffin, or biscuit for mopping up every last drop. 17.49

T.C. CREATIONS

Our chef's creative twists to bring something new to the morning table.

GARDEN AVOCADO TOAST ●

Thick-cut artisan sourdough lavishly spread with smashed avocado and cream cheese, topped with tomato, bacon and a sprinkle of fresh jalapeño for a tiny kick. A crunchy, creamy garden delight to start the day. 10.99

Add Two Eggs ★ +4.49

CROQUE MADAME ★

A breakfast legend. Toasted artisan sourdough is layered with hard wood smoked ham, melted Gruyère cheese, and a whisper of Dijon mustard sauce, then crowned with two sunny-side eggs on top. Ooh la là! 15.49

RANCHERO CHILAQUILES ★

Crispy tortilla chips tossed in our zesty homemade ranchero sauce and topped with eggs any style, melted cheese, and a flurry of fresh cilantro and feta cheese. This T.C. twist on a Mexican classic brings bold flavor to your morning plate. 14.49

Add Chicken or Chorizo +4.49

CHIPOTLE SUNRISE BURRITO

A breakfast burrito stuffed with fluffy scrambled eggs, smoky bacon, ripe avocado, home fries, and melted cheese. We drizzle it with tangy chipotle sauce and a sprinkle of cilantro for a spicy south-of-the-border kick in each bite. 16.49

From the Eggington Food Lab

BREAKFAST SANDWICHES

Savory creations crafted for mornings that need a little extra oomph.

Each comes with your choice of home fries or fresh fruit.

CANDIED BACON, EGG & CHEESE BISCUIT

Our house-made candied bacon (yes, it's really that good), fluffy scrambled egg, and melted cheddar tucked into a warm, golden biscuit. 12.99

HOT HONEY CHICKEN BISCUIT

Crispy fried chicken, bacon, egg, and cheddar – all stacked on a golden biscuit and drizzled with our Chipotle Honey Sauce.

A little sweet, a little heat, all the comfort, no apologies. 12.99

TC'S LEAN MACHINE ♥

For those who think healthy but still craving flavor. Scrambled egg whites, Canadian bacon, melted Gruyère, jalapeños and avocado smash on an English muffin. 9.99

Swap in turkey sausage if you're feeling it – still a Lean Machine, still delicious.

We recommend these healthy options: cottage cheese, sliced tomatoes, or fresh fruit.

FRITTATAS & SKILLET'S

Hearty breakfast skillet's and frittatas served sizzling hot.

MORNING PILE-UP ★

A towering pile of our crispy home fries loaded with sautéed veggies (bell peppers, onions, and mushrooms), crumbled bacon, and sharp cheddar cheese. We top this mountain with two basted eggs, creating a messy-yet-magical medley of breakfast flavors. Served with your choice of toast or an English muffin to help you tackle the feast. 15.89

HUEVOS CON CHORIZO ★

A zesty breakfast scramble of spicy chorizo sausage, onions, and crispy home fries, topped with two basted eggs, a drizzle of our salsa, and a sprinkle of cheese. Served with a warm flour tortilla on the side. 15.59

SANTA FE SKILLET

Two basted eggs sit atop a sizzling bed of spicy grilled chicken, sautéed peppers, onions, mushrooms, and zucchini, with melted mixed cheese over our home fries. This Southwest-inspired skillet is served with a warm flour tortilla on the side for scooping and savoring every bite. 16.59

GARDEN VEGETABLE FRITTATA ☑●

Eggs and garden goodness come together in our hearty open-faced skillet bake. Zucchini, tomato, mushrooms, and bell peppers are baked into fluffy eggs with a blend of melted cheeses, creating a veggie-lover's delight. Served with your choice of home fries, fruit, or tomato slices and an English muffin on the side. 15.89

CRACK O' DAWN ☑

The early bird gets this hearty skillet! Diced smoked ham, sautéed onions and mushrooms, and mixed cheese are piled high over seasoned home fries. Crowned with two basted eggs and served with a toasty English muffin to soak up the goodness. 16.89

RED HOT MAMA FRITTATA

A spicy little number straight from Mama's skillet. Chorizo, jalapeños, onions, and bell peppers are baked into fluffy eggs with a splash of salsa and plenty of melted cheese. Served open-faced and sizzling, with a warm tortilla to soak up the bold flavors. 15.89



EGGS BENEDICTS

Our indulgent Benedicts come with two poached eggs and plenty of hollandaise.

CLASSIC EGGS BENEDICT THE TIMELESS FAVORITE

Two perfectly poached eggs and thick-cut Canadian bacon are perched atop a toasted English muffin, then blanketed in rich, velvety house hollandaise. Elegantly indulgent proof that elegance can be delicious. Served with your choice of home fries, fruit or tomato slices. 16.79

FARMER'S MARKET BENEDICT

A garden-fresh twist on the classic. Two poached eggs sit on a bed of wilted spinach, sliced tomato, and avocado atop a toasted English muffin, all topped with our silky hollandaise. Complemented with your choice of home fries, fruit or tomato slices. 16.79

KRAB-STUFFED PASTRY BENEDICT

This dish is an indulgent spin on Eggs Benedict. We take a flaky puff pastry and fill it with seafood and artichoke hearts, then crown it with two poached eggs and drape it in creamy hollandaise sauce. Decadent and delicious! Served with your choice of home fries, fruit or tomato slices. 17.79

BENEDICT DUO

Can't decide which Benedict to try? Enjoy two half-size Benedicts side-by-side on one plate. Mix-and-match any two from above (Classic, Farmer's, or Krab Pastry) and we'll serve them up with a helping of crispy home fries, fruit or tomato slices. 17.49

BENEDICT BURGER

All the joy of Eggs Benedict in burger form. A juicy Black Angus patty on a toasted English muffin is topped with melted cheese, a poached egg, and a drizzle of Dijon-spiked hollandaise. We sprinkle it with Everything Bagel seasoning for a fun crunch and serve it with crispy waffle fries on the side. 16.99



SIDES & EXTRAS

One Egg (any style) ★ 2.49

Egg Whites ★ 1.99

Substitute for whole eggs

Toast 3.29

White, Wheat, Sourdough, or Rye

English Muffin 3.29

Biscuit 3.29

Biscuit & Gravy 10.49

Home Fries 3.69

Waffle Fries 4.49

French Toast (1 slice) 6.79

Pancake (1) 6.79

Fresh Fruit (side bowl) 5.99

Ham Steak 5.49

Bacon (4 strips) 6.29

Candied Bacon (4 strips) 7.29

Turkey Sausage (2 patties) 5.99

Pork Sausage (2 links) 5.49

Grilled Chicken 4.49

SIGNATURE OMELETTES

Each three-egg omelette is served with toast, English muffin or biscuit and a side of home fries, fresh fruit, sliced tomato, or cottage cheese.

Egg whites are available for +1.99

THE EGGINGTON

Our namesake omelette and house favorite. Grilled chicken, broccoli florets, and sautéed mushrooms are folded with silky cream cheese into fluffy eggs, then topped with a ribbon of hollandaise sauce. This is the dish that put Eggington's on the map! 16.79

O'PEAR GRENACHE

A surprisingly delicious duet of sweet and savory. This fluffy omelette is filled with juicy pear slices, smoky bacon, and creamy Havarti cheese, then sprinkled with toasted almonds for a delightful crunch. 16.79

PIGLET'S PASSION

A meat medley that makes us proud! We pack this hearty omelette with savory sausage, diced ham, crispy bacon, and a whole garden of veggies (green peppers, olives, mushrooms, tomatoes, onions, and zucchini). 16.99

COASTAL KRAB OMELETTE

Tangy artichoke hearts, and a creamy dollop of cream cheese are tucked into a fluffy omelette, then finished with a drizzle of rich hollandaise sauce. 17.79

ENGLISH HARVEST

A farmer's market of flavors tucked inside fluffy eggs. This veggie-forward omelette overflows with sautéed bell peppers, zucchini, mushrooms, onions, and tomatoes, all mingled with a gooey blend of cheddar and Jack cheeses. A true celebration of the garden. 15.49

KALAMATA OMELETTE

A Mediterranean melody of flavors. Briny Kalamata olives, tender artichoke hearts, ripe tomatoes, and tangy feta cheese are nestled into a fluffy omelette, finished with a sprinkle of fresh basil. One bite will transport you to a sunny Greek isle. 16.79

COWBOY OMELETTE

Our playful take on the classic Western omelette. Diced ham, sautéed onions, and green bell peppers mingle with a hearty handful of mixed cheeses inside fluffy eggs. 16.29

ENCHANTED FOREST OMELETTE

An omelette that forages from the forest and farm alike. We blend smoky bacon with earthy sautéed mushrooms and snipped chives, then melt in Swiss and Parmesan cheeses. Sprinkled with fresh parsley, it's a magically savory way to start your day. 15.49

MORNING GLORY

A light and bright omelette that's both healthy and delicious. Fluffy egg whites are packed with marinated Roma tomatoes, creamy avocado, red onion, and fresh cilantro – creating a flavor garden in every bite. Keto-friendly and crave-approved clean-eating that still satisfies. 16.49

BUILD YOUR OWN OMELETTE

Unleash your creativity! Start with a fluffy three-egg omelette with melted cheese as the base then craft your masterpiece by adding your favorite fillings. Served with your choice of toast or English muffin, home fries or fruit. 11.49

Veggies +1.49 each

Onion • Bell Pepper • Tomato • Mushroom
Avocado • Broccoli • Jalapeño • Zucchini

Meats +1.99 each

Bacon • Ham • Chorizo • Pork Sausage
Turkey Sausage • Grilled Chicken
Smoked Turkey

Premium Meats +2.49 each
Candied Bacon

Cheeses +1.49 each

Cheddar • Jalapeño Jack • Swiss
Feta • Havarti • Mixed Blend • Gruyère

Meat Alternative +1.99 each
Soy Chorizo

PANCAKES & FRENCH TOAST & WAFFLES

MAKE IT A HEARTIER MEAL: Add two eggs (any style) and your choice of bacon or sausage to any pancake, waffle, or French toast entrée for +6.49

BUTTERMILK PANCAKES

Fluffy, golden, and timeless.

Our classic buttermilk pancakes are just like Mom used to make (if Mom had Nutella). 10.99

STRAWBERRY ACRES

A strawberry lover's dream. Golden pancakes loaded with juicy fresh strawberries and crowned with a cloud of whipped cream. 12.49

BLUEBERRY HILL

You'll find your thrill with these fruity pancakes. Two fluffy cakes bursting with blueberries come with warm blueberry sauce on the side for pouring to your heart's content. 12.49

BANANA COCONUT CRUNCH PANCAKES

A sweet stack truly worth flipping for! Two indulgent pancakes layered with rich Nutella, toasted coconut flakes, caramelized pecans, and sliced bananas. 12.79

APPLE JACK FLAPJACKS

Warm apples and toasted pecans are cooked into fluffy pancakes and topped with a sprinkle of brown sugar. 12.49

CANDIED BACON & CARMEL PANCAKES

An unexpected union of savory and sweet. We swirl luscious caramel and vanilla into our pancake batter and stud it with bits of our famous candied bacon. Griddled to golden perfection and topped with whipped butter and a dusting of powdered sugar, this dish covers all the breakfast cravings. 12.79

CLASSIC FRENCH TOAST

Thick-cut cinnamon bread soaked in vanilla custard and grilled to a golden brown. We top it with a dollop of honey butter and a dusting of powdered sugar. A simple, sweet classic that never goes out of style. 13.49

BANANAS FOSTER FRENCH TOAST

Our cinnamon-swirled French toast meets New Orleans decadence. Topped with banana slices and drenched in warm Foster's sauce (rich with buttery caramel and a touch of rum flavor). Available as a Regular Plate 13.79 or a Large Feast 17.59 for those who dare.

CLASSIC BELGIAN WAFFLE

A golden, airy waffle with deep pockets ready to soak up butter and syrup. Crispy on the outside, fluffy on the inside – waffle perfection. 10.99
Want a fruity flourish? Top it with fresh strawberries and whipped cream +2.50

RED VELVET WAFFLE

This whimsical waffle is as red as a ruby and twice as sweet! Baked with a hint of cocoa and vanilla, it's topped with a drizzle of cream cheese icing. 11.89

BANANA COCONUT CRUNCH WAFFLE

All the indulgence of our banana Nutella pancakes, in waffle form. We slather a fluffy waffle with Nutella, then layer it with toasted coconut, caramelized pecans, and sliced bananas. Crunchy, creamy, and absolutely dreamy. 13.49

CANDIED BACON & CARMEL WAFFLE

Savory meets sweet in this adventurous creation. We swirl rich caramel and vanilla into the waffle batter and fold in pieces of our candied bacon. Cooked to golden-brown and topped with whipped butter and a dusting of powdered sugar, it's a breakfast symphony of flavor. 13.99

FORK & SPOON

Fork-ready salads and spoon-worthy soup, fresh, vibrant, and feel-good.

CLASSIC CAESAR SALAD

Crisp romaine lettuce tossed in creamy Caesar dressing with garlic croutons and shredded Parmesan cheese. 12.49
For a protein boost, add grilled chicken +4.49

EGGINGTON'S CHOP SALAD

A lively mix of fresh greens, bright flavors, and bold texture. Peppery arugula with grilled chicken, crunchy pecans, sweet, dried cranberries, and tender pearls of couscous. We add roasted corn, red bell pepper, green onions, and crumbled feta, with a vibrant basil-pesto dressing on the side. 15.29

WALDORF CHICKEN SALAD

The classic Waldorf re-imagined. Assorted spring greens are topped with grilled chicken, crisp apple slices, sweet, candied pecans, and tangy blue cheese crumbles. Served with an apple cider dressing. 16.29

EGGINGTON'S COTTAGE SALAD

A hearty chopped salad that eats like a meal. We combine crisp lettuce with chopped egg, ripe tomato, shredded cheese, and crunchy croutons, then top it with crumbled bacon and sliced scallions. Served with your choice of dressing. Some 7.49 | More 10.49
For a protein boost, add grilled chicken +4.49

PEPPERED ITALIAN PARMESAN GRILLED CHICKEN SALAD

A zesty, protein-packed salad built for spice lovers. Grilled chicken breast seasoned with Cajun spices and black pepper, tossed with romaine, sautéed cashews, red peppers, and tomatoes. Served with our Parmesan dressing. 15.29

HANDCRAFTED SANDWICHES

Lunchtime favorites crafted with care, served with pasta salad, cottage cheese, or waffle fries. Substitute a small cottage salad or cup of soup for +2.49.

THE DEFINITIVE PATTY MELT

A half pound, double-patty masterpiece that's not just a melt – it's a mission. Two seared smash patties, blanketed by molten Swiss and sharp cheddar, Chipotle Thousand Island and caramelized onions, all sandwiched between slices of grilled rye bread. 16.59

BACON AVOCADO GRILLE

Grilled chicken breast, smoky bacon, and melty mixed cheeses come together in this café favorite. We add mayonnaise and stack it all on a King's Hawaiian Bun. 16.59

GRILLED CHEESE MELTDOWN

Our ultimate grilled cheese with a twist. American, Jack, and cheddar cheeses (plus a creamy smear of cream cheese) are layered with crispy bacon, fresh tomato slices, and a hint of jalapeño, all between slices of buttery grilled wheat bread. Goopy, golden, and guaranteed to cure any cheese craving. 14.49

PRO TIP: Pair it with a cup of our house-made soup for the perfect comfort combo +2.49

SMOKEHOUSE AVOCADO CROISSANT

Smoked turkey, creamy avocado, tomato, and peppery radish sprouts tucked into a flaky, buttery croissant. A swipe of mayo pulls it all together. Light, fresh, and indulgent – it's lunch with brunch energy. 14.49

EGGINGTON'S EGG SALAD BLT

The beloved BLT, enriched with a whimsical Eggington twist. We start with our creamy homemade egg salad spread on wheat bread, then stack on crisp bacon, fresh lettuce, ripe tomato, and a few slices of avocado for good measure. A slather of mayo brings it all together. 14.49

SIR EDGAR'S REUBEN

Our dignified take on a deli classic. Thinly sliced corned beef is stacked with tangy sauerkraut and melty Swiss on grilled rye bread, finished with a generous spread of Thousand Island dressing. This noble sandwich is hearty, indulgent, and worthy of its knightly title. 15.59

THE NATIE BOMB

Smoked turkey, bacon, apple slices, melted cheddar, and grilled onions on grilled sourdough with a swipe of sun-dried tomato mayo. This sandwich bursts with flavor. 14.49

PECOS VALLEY SOURDOUGH GRILL

This Southwest-inspired sandwich starts with a tender grilled chicken breast, marinated in a bold blend of Cajun spices, and cracked black pepper. We melt jalapeño-jack cheese over the top, then add crisp lettuce, ripe tomato, and a generous swipe of mayo – all tucked between slices of golden-griddled sourdough. 15.59

ASK ABOUT TODAY'S HOUSE-MADE SOUP Cup 6.29 | Bowl 7.49

CHOOSE ANY TWO Half Sandwich, Cup of Soup, or Half Salad 14.49



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♥ Health-Conscious Item

🍌 Vegetarian Item

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