

# Start Fresh

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

## Orange or Grapefruit Juice

Small Glass 3.45  
Large Glass 3.95  
Litre 7.95

## Pressed Apple Juice

Small Glass 3.45  
Large Glass 3.95  
Litre 7.95

## V-8 or Cranberry Juice

Hand-picked from the shelf.

Small Glass 3.45  
Large Glass 3.95  
Litre 7.95

### Cocktails

Mimosa	6	Bellini	6
Bloody Mary	6	Screwdriver	6

## Fresh Baked English Style Muffins

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

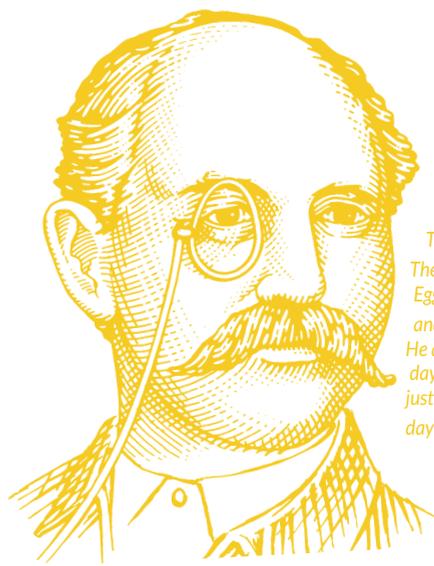
English Bran 2.25  
By the 1/2 dozen 10.45, dozen 18.95  
Banana Pecan, Blueberry or Apple Streusel Walnut 2.65  
By the 1/2 dozen 12.95, dozen 23.95

## Breakfast Salad 7.25

Assorted fruit, sweetened yogurt and granola layered in parfait fashion.  
With an English Bran Muffin 8.25

## Spiced Oatmeal 6.25

Sun-Maid spiced oatmeal and raisins with milk.  
With an English Bran Muffin 7.25



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.

## 9 Morning Glory 10.95

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.

## 9 O'Pear Grenache Omelette 10.75

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

## 9 Frattina Kalamata Omelette 10.75

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.

## 9 Roasted Tuscan 10.75

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 10.75

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

## 9 Greek Fetash 10.75

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

## Cottage Reef 10.75

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

## 9 English Harvest 10.45

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

## 9 Western Union-Jack 10.45

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

## Spicy Spain 10.45

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

## 9 Mediterranean 10.45

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

## 9 Piglet's Passion 10.95

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

## 9 Cheeses Galore 9.45

Cheddar, Jack and Swiss, bubbly and hot... with bacon, ham, sausage OR mushrooms, add 95¢ each.

# Parlour Creations

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.

## Croque Monsieur 10.75

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

## Chipotle Egg Burrito 10.45

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

## \* Santa Fe Sautee 10.75

Pepper-grilled chicken sauteed 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 10.75

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

## 9 \* Crack O' Dawn 10.45

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 10.45

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.

## 9 \* Hilltop Acres 10.25

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 10.75

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



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!**



Bob Eggington  
Bob was the  
strongest  
boy with the  
heartiest  
appetite, always  
eager to make  
the pancakes.  
Always.

## Other Egg Things

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

### \* Farmer's Market Ben E. Dict 10.75

We start with the freshest organic spinach, sliced tomatoes and Hass avocado, toasted English muffin, topped with hollandaise.

### \* Eggs Ben E. Dict 10.75

What else can we say. Treat these eggs and Canadian bacon with honor and respect and cover them with hollandaise.

### g \* Plain & Simple 7.95

Two large farm fresh eggs prepared just the way you like them.  
Add our ham steak, homestyle bacon, or select sausage links 9.45

### \* Biscuits 'N' Gravy Blitz 7.95

Fluffy biscuits smothered in savory sausage gravy. What's not to love?  
Add two eggs and two slices of bacon 9.95

## Girdle Cakes

Girdle means griddle and cake means cake. Our pantry cakes are homespun, pan handled, and when it comes to perfection, nothing else "stacks" up.

### g Toasty Waffles 7.95

Topped with strawberries 8.95

### g Red Velvet Waffles 8.45

A crowd-favorite and indulgent classic.

### Just Plain 8.25

For the purist.

### Apple Jack 9.25

This fluffy cake is filled with apples and roasted pecans topped off with brown sugar cinnamon.

### Blueberry Hill 9.25

A delicious thrill chocked full of sugary sweet blueberries. Served with warm sauce.

### Strawberry Acres 9.45

Berry, berry exciting. Strawberries surrounded by fluffy whipped cream.

### Honey-Roasted Wheat Germ 8.75

A selection of cakes full of honey-nut flavor. Naturally different.

### Cobble-Stone Trail 9.45

Imagine this creation. An "inventful" blend of nuts and dried fruits all tucked into cakes to make a crunchy, tasty work of art.

### English Toast with a French Flair 9.45

It's all in our custard-rich batter and how we delicately grill sweet cinnamon bread, cap it off with our honey-butter and add a dash of powdered sugar.

### Foster's French 9.45

Two slices of grilled cinnamon bread mounded with banana and topped with warmed Foster's sauce.

## Frittatas

These fluffy egg fancies are combined with cheese and an array of ingredients served open face in a hot skillet.

### g Vegetable Gardina 10.25

We pile on the freshest vegetables, sliced mushrooms, capped off with a blend of cheeses.

### g Cap's Estranno 10.75

Fresh mushrooms make the difference. They're sliced and added to diced ham capped off with melted Swiss cheese, diced tomatoes and black olives.

### Red Hot Mama 10.75

Chorizo sausage, green pepper, onion, jalapeños and melted cheeses are drenched with salsa. You'll need to wet your whistle after this one.



Frittata  
Frittata was the  
Eggington's maid.  
She was hired for  
\$400 a year, but  
the bookkeeper  
wrote \$400 a year.  
Frittata never complained,  
made roughly \$16,000  
each week and traveled  
a lot. The Eggington's  
"frittatas" were created  
from her many  
worldly recipes.

## Smoothies

### g Strawberry Patch 5.00

A special blend of orange juice, yogurt and strawberries.

### g Strawberry Banana 5.00

Toss in the bananas, strawberries, yogurt...

### g Blueberry Blast 5.00

Direct from Percival's blueberry patch, blueberries and strawberries blended with a dash of fresh orange juice and sweetened yogurt. Yummm.

### g The Hulk 5.00

How healthy can you get... it's easy with spinach, banana, green apple, fresh orange juice and yogurt.

### g The Marathoner 5.00

For energy plus, blend fresh banana, orange juice, protein powder and yogurt.

## Parlour Pourins

Our 100% Colombian whole bean coffee is fresh ground in the Eggington tradition.

Espresso: Single 1.95 Double 2.65  
Caffe Latte or Cappuccino 3.25  
Mocha Latte 3.45  
Vanilla Latte 3.45  
Raspberry White Chocolate Latte 3.45  
Almond Latte 3.45  
Hazelnut Latte 3.45

Coffee / Brewed Decaf 2.85  
Hot Chocolate 2.85  
Milk: Large 2.95 Small 2.65  
Soy Milk: Large 2.95 Small 2.65  
Traditional Iced Tea Brewed Fresh 2.85  
Passion Fruit Iced Tea 2.85  
Hot Tea / Spice Tea 2.85  
Lemonade 2.85  
Coke / Diet Coke 2.85  
Sprite / Dr. Pepper 2.85

## Egg Ceters

We offer low-cholesterol Fleischmann's "Egg Beaters" as an egg substitute if you prefer.  
Add 75¢. ....for egg whites, add 1.25

Ham Steak 3.95  
Homestyle Bacon 3.95  
Turkey Sausage 3.95  
Hormel Sausage Links 3.95  
Parlour Potatoes 2.45  
\*One Egg 1.45 \*Two Eggs 2.45  
Grilled Onions 2.25  
Sauted Mushrooms 2.45  
Green Chili Salsa 65¢  
Sliced Tomatoes 1.95  
English Muffin 2.25  
Bran Muffin 2.25  
Glob of Sour Cream 65¢  
Fresh Fruit, season permitting 4.45  
Granola 3.95

In order to guarantee freshness we proudly serve Hickman's Farm fresh eggs.

# Sandwiches

Each selection is tastily garnished with our chef selected salad of the day or kettle chips.

## Hot Sandwiches

### The Natie Bomb 10.75

A powerful explosion of flavors...smoked bacon & turkey surrounded by sliced apple, delicate caramelized onions & cheddar cheese all tucked inside grilled 12 grain & dressed with sundried tomato mayonnaise.

### Portobellini Square 10.75

Just taste this terrific combination... with a hint of balsamic we marinate & sautee sliced portobellini mushrooms, add roasted red bell peppers, artichoke, topped with provolone, spinach and lightly dressed with balsamic mayonnaise all "squared" up on fresh baked grilled ciabatta.

### Basil-Roma Turkey Grille 10.75

Fresh baked sourdough basil bread and marinated roma tomatoes atop pan roasted turkey, lightly add feta cheese and melted provolone.

### Tuna Avocado Swiss Melt 10.45

This light and delicate blend of Albacore tuna, walnuts and apples is topped with sprouts, sliced tomatoes and avocado. All finished off with lightly melted Swiss cheese in a pita loaf.

### Cricket Club 10.75

Dive into this knife and fork version of crisp bacon, turkey, lettuce and tomatoes and melted cheese on a heated roll. Served open faced.

### Cheddar'd English Dip 10.45

Thin-sliced Top Sirloin, stacked high and bursting with melted cheddar cheese, on butter griddled light rye and au jus or spicy sauce for dunking.

### Sir Edger Reuben 10.75

The legend lives on...he layered thin slices of corned beef over sauerkraut and special dressing then melted Swiss cheese from top to bottom placed between slices of butter grilled pumpernickle. An undisputed champion.

### Focaccia Turkey-Pepper Melt 10.75

Gobbles of pan roasted turkey simmered and tastefully topped with sauteed zucchini and red peppers, diced bermuda onion, then draped with melted provolone on our own fresh baked focaccia...don't pass me by!

### Grilled Cheese Meltdown 10.45

These five select cheeses, jack, cheddar, swiss, american and cream cheese are topped with jalapeños, bacon and tomato on grilled 12 grain.

### Bacon Avocado Grille 10.75

This marinated grilled chicken breast is topped with avocado, bacon, blended cheeses and served on a fresh baked grilled ciabatta.

### Basalmic Florentine Chicken Grille 10.75

Thick hand cut mushrooms sauteed in basalmic vinegar & olive oil, spinach, and lightly melted provolone cheese with a pinch of garlic, all nestled on a fresh baked grilled ciabatta.

### Pecos Valley Sourdough Grille 10.75

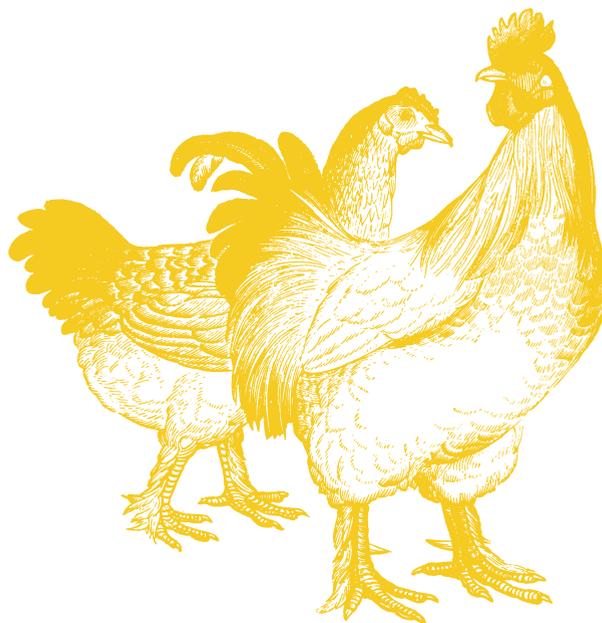
This spicy treasure features a pepper-grilled marinated chicken breast smothered with jack-jalapeño cheese, served on grilled sourdough.

### Focaccia Roma-Chicken Grille 10.75

Believe it..."our own" fresh baked focaccia bread, a dash of basalmic mayonnaise and grilled chicken is topped off with marinated Roma tomatoes and provolone cheese.

### Tuscan Pizano 10.75

Open-face pita topped with marinated grilled chicken, sauteed red peppers, red onions, garlic and oregano... and provolone, feta sauce, sundried tomatoes and fresh basil... A memory maker!



## Cold Sandwiches

### An Old Style 12 Grain Walnut-Turkey Roast 10.75

This delicate roast of walnuts and turkey are joined together with lemon vinaigrette dressing, cucumber slices, spring lettuce mix, tomato & sprouts, served deli style on 12 grain bread.

### Phinnaeus Cobb 10.75

No... not a salad, an exciting sandwich version with European flair. Cousin Phinnaeus stacked thin sliced chicken, bacon and avocado, adding swiss, cheddar, blue cheese & ranch with tomato and sprouts atop fresh baked focaccia bread.

### Dofino Turkey Croissant 10.45

Fresh slices of chilled cucumber and Dofino cheese are combined with a light, spicy mustard sauce and pan roasted turkey. Tucked into a fresh croissant...always in good taste.

### Smokehouse Avocado Croissant 10.45

Lightly smoked pan roasted turkey... add garden fresh sliced tomatoes, alfalfa sprouts, avocado and mayonnaise.

### Ultimate BLT 10.45

We gathered up the eggs for a perfect blend of egg salad combined with bacon, lettuce, tomato, avocado and mayonnaise on 12 grain bread.

# Soup from Scratch

We take only the freshest ingredients to create the most irresistible flavors ever. You'll have to stop by every day just to see what else T.C. can come up with.

Bowl 5.50 Cup 4.50

## Half & Half... Your Choice

Enjoy ANY HALF SANDWICH of your choice and select house salad or cup of soup of the day. 10.25

## Garden Greens

### TC's Original Chop Salad 10.75

Grilled chicken, diced pecans, feta cheese, dried cranberries, cous cous, corn, red pepper, green onions, and our chef made pesto-basil dressing. Unforgettable!

### g Super Kale Salad 10.75

A nutritious and delicious blend of kale greens, edamame, cranberries, almonds, green onions, grape tomatoes and chicken with a creamy lemon vinaigrette.

### g Grilled Shrimp'n Citrus Salad 11.45

Delicately grilled Gulf shrimp, avocado, bacon, goat cheese, grapefruit sections & fresh herbs served up on organic baby greens.

### g Waldorf Manchester Chicken Salad 11.45

Savor this...field spring greens dressed with grilled chicken, caramelized pecans, sliced apples...don't forget bleu cheese crumbles and our own apple cider dressing.

### g Caesar Feta Chicken Salad 11.45

So uniquely different... mixed greens tossed with artichoke hearts, tomatoes and light olive oil vinaigrette. Topped with simmering sauteed chicken, onions, red peppers, mushrooms, oregano, light garlic and feta cheese.

### Peppered Italian Parmesan Chicken Salad 11.45

Marinated grilled chicken breast sauteed with cashews, red peppers and just a hint of garlic. Served on a bed of romaine with tomatoes and lightly tossed with our Italian Parmesan dressing.

### Tuna Apple-Walnut Salad 11.25

This unique creation is always a favorite...served on a chilled section of honeydew or a bed of greens, complemented by a fresh baked bran muffin.

### Old Fashion Chicken Salad 11.25

A tempting array of chicken, water chestnuts and pineapple, topped with sliced almonds, served with a bed of greens.

g = Gluten Free - Not a gluten free kitchen