

Juices

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

Small Glass
Large Glass

Cocktails-8

Mimosa
Bellini
Bloody Mary
Screwdriver

Fresh Baked English Style Muffins

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

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

Breakfast Salad

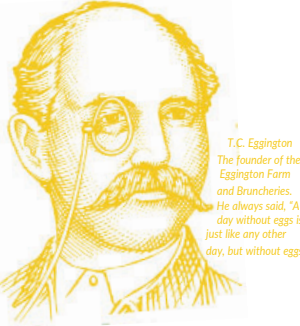
Assorted fruit, sweetened yogurt and granola layered in parfait fashion.
With an English Bran Muffin

Spiced Oatmeal

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



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.



T.C. Eggington
The founder of the Eggington Farm and Brancheries. 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.

* 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.

* 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.

* 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.

* 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.

* 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 krab meat and cream cheese, then draped with rich hollandaise.

* English Harvest

An array of vegetable. Peppers, zucchini, mushrooms, onions and tomatoes with jack and cheddar cheeses.

* 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.

* Mediterranean

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

* Piglet's Passion

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

* Cheeses Galore

Cheddar, Jack and Swiss, bubbly and hot... with bacon, ham, sausage OR mushrooms, add 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.*

* Chilaquiles

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

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 Sautee

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.

* Krab Stuffed Pastry

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

* 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.

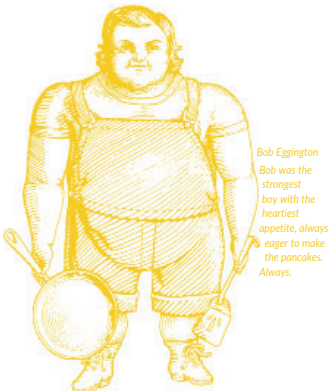
* Hilltop Acres

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 sauteed together and topped with salsa and melted cheeses. Finish it off with two basted eggs and a tortilla on the side.

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.

Blueberry Hill

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

Strawberry Acres

Berry, berry cakes with fresh strawberries surrounded by whipped cream.

Honey-Roasted Wheat Germ

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

French Toast

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

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

Other Egg Things

* Farmer's Market Ben E. Dict

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

* Eggs Ben E. Dict

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

* Plain & Simple

Two large farm fresh eggs prepared just the way you like them. with parlor potatoes and english muffin. Add our ham steak, homestyle bacon, or select sausage links

* Biscuits 'N' Gravy Blitz

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

Best Damn Breakfast Tacos

3 warmed corn tortillas, eggs scrambled with chorizo topped with black bean/corn salsa light cheese and chili verde sauce.

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.

Toasty Waffles

Topped with strawberries

Red Velvet Waffles

A crowd-favorite and indulgent classic.

Pancakes

Two plain pancakes.

Apple Jack

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



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

* Strawberry Patch

A special blend of orange juice, yogurt and strawberries.

* Strawberry Banana

Toss in the bananas, strawberries, yogurt...

* Blueberry Blast

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

* The Hulk

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

* The Marathoner

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 Double
<u>Latte Coffe Drinks</u>
Caffe Latte or Cappuccino
Mocha Latte
Vanilla Latte
Raspberry White Chocolate Latte
Almond Latte
Hazelnut Latte

Drinks

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

Egg Ceters

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

Ham Steak
Homestyle Bacon (4 slices)
Turkey Sausage
Hormel Sausage Links
ParLOUR Potatoes
*One Egg *Two Eggs
Grilled Onions
Sauteed Mushrooms
Green Chili Salsa
Sliced Tomatoes
English Muffin
Bran Muffin
Sour Cream
Fresh Fruit, season permitting
Granola

Sandwiches

Each selection is tastily garnished with our pasta salad or kettle chips, sub dinner salad \$1.25.

Hot Sandwiches

The Natie Bomb

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

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 Turkey Grille

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

Tuna Avocado Swiss Melt

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 on sour dough.

Cricket Club

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

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

Sir Edger Reuben

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

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

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

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

Basalmic Florentine Chicken Grille

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.

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 Cup

Half & Half... Your Choice

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

Garden Greens

Grilled Shrimp'n Citrus Salad

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

TC's Original Chop Salad

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

Super Kale Salad

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

Waldorf Manchester

* Chicken Salad

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.

Caesar Feta Chicken Salad

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

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

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

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



Cold Sandwiches

T.C. Sirloin Stack

Our thin sliced sirloin is topped with cheddar cheese, red onion, blue cheese spread, spring mix on Briceo Bun.

An Old Style 12 Grain Walnut-Turkey Roast

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

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.

Smokehouse Avocado Croissant

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

Ultimate BLT

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

* = Gluten Free - Not a gluten free kitchen