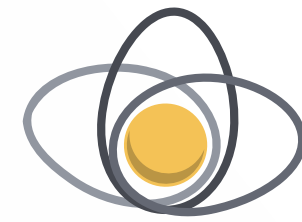


► Thank you for joining us! We take great pride in preparing your meal fresh-to-order. Your business and patience are appreciated, and we look forward to serving you.



EGG REPUBLIC
BRUNCH AND BUBBLES

HOUSE SPECIALS

Shrimp and Grits

Blackened shrimp sautéed with bell peppers, andouille sausage, onions, and asparagus; served over homestyle grits and topped with fresh sweet corn and chives; with two eggs on the side | 18

Shakshuka

A simmering tomato sauce mixed with bell peppers, garlic, and herbs; oven-baked with 2 eggs and topped with feta cheese and cilantro; served with toasted sourdough slices | 17

Steak 'N' Eggs

Two fillet medallions nestled over steamed asparagus and drizzled with hollandaise sauce; served with 2 eggs any style, oven-browned potatoes, and choice of toast | 24

Avocado Toast

Freshly smashed avocado spread over a thick toasted artesian bread; topped with two poached eggs and garnished with dressed mixed greens and pickled onions; served with choice of hash browns or fruit | 12

Crispy, Cheesy Burrito

Tater tots, chorizo, scrambled eggs, guacamole, pico de gallo, cheddar cheese, black beans, and corn; rolled in a melted crispy cheese layer; served with sour cream and salsa | 16
Add barbacoa | 2

Pacos

Three pancake "tacos," topped with scrambled eggs, chorizo, cheddar cheese, and chives; drizzled with our spiced honey | 16

Chilaquiles

Corn tortilla chips layered with red salsa, topped with shredded chicken and 2 eggs any style; sprinkled with cotija Mexican cheese and drizzled with sour cream; served with black beans, cilantro rice, and avocado slices | 17
add chorizo or bacon | 4 add barbacoa | 5

BENEDICTS REPUBLIC

Served with two poached eggs, hollandaise sauce, and hash browns or fruit (gluten-free bread available upon request)

Traditional Beni

Toasted English muffin and Canadian bacon | 14

Veggie

Toasted English muffin, grilled tomato, sautéed spinach, mushrooms, and asparagus | 15

Salmon

Toasted English muffin, smoked salmon slices, avocado, and capers; chopped dill garnish | 17

► Crab Cake

House-made crab cake served over fried green tomatoes and topped with corn and black bean salsa; drizzled with chipotle hollandaise sauce and garnished with chopped cilantro and pickled red onions | 19

TRADITION IS A MUST

Served with hash browns or fruit, choice of meat, and toast or small pancakes

2 Eggs Any Style

With choice of meat | 12
No meat | 9

3 Eggs Any Style

With choice of meat | 13
No meat | 10

MEAT OPTIONS:

Bacon
Ham
Sausage links
Sausage patty
Turkey sausage
Veggie patty

Corned Beef and Hash

Our baked-in-house corned beef (kosher) served with 2 eggs any style | 15

OMELETS

All omelets are made with 3 cage-free eggs, served with hash browns or fruit and toast or pancakes

Farmers

Mushrooms, onions, bell peppers, sausage, and American cheese, topped with sausage gravy | 15

Veggie Lovers

Onions, tomato, spinach, asparagus, broccoli, mushrooms, and feta cheese | 15

Spanish

Chorizo, roasted poblano bell peppers, and onions, topped with cheddar cheese and avocado; served with a side of sour cream and salsa | 15

► Fig Tree (aka charcuterie omelet)

Sweet, savory, and crunchy! Scallions and Havarti cheese topped with prosciutto and fig jam; drizzled with our spiced honey and sprinkled with pistachios | 17

The Tuscan

Sun dried tomato, asparagus, onions, bacon, and provolone cheese; topped with tapenade olive spread | 15

The French Republic Omelet

A delicate French omelet, cooked with butter and served with sautéed mushrooms and spinach, topped with a light hollandaise drizzle | 16

Denver

Bell peppers, onions, and ham with American cheese | 15

Cheese

Choice of cheese: American, Swiss, cheddar, Havarti, pepper jack, feta, and provolone | 12
additional ingredient or protein | 1 each

SKILLETS

All skillets are made with cage-free eggs, served with oven-browned potatoes and toast or pancakes

Low Carb: ask for cauliflower rice instead of potatoes | 2

Country Fried Steak

Cheddar cheese and homemade sausage gravy, topped with 2 eggs any style | 17

Southern Comfort

Onions, bell peppers, sausage patty, and a biscuit; topped with sausage gravy and 2 eggs any style | 16

Butcher's Choice

Bacon, sausage, ham, bell peppers, and onions; topped with cheddar cheese and 2 eggs any style | 17

Tex-Mex

Onions, roasted poblano peppers, black beans, corn, and shredded chicken; topped with cotija cheese and 2 eggs any style | 17 Sub barbacoa | 4

The Gardener

Onions, bell peppers, spinach, tomatoes, asparagus, and mushrooms, topped with cheddar cheese and 2 eggs any style | 16

The Clover

Sautéed onions and bell peppers with homemade corned beef hash, cheddar cheese, and 2 eggs any style | 16

SHAREABLE

Chicken Fried Bacon

Four pieces of bacon, battered and fried golden, topped with homemade sausage gravy, cheddar cheese, and scallions; perfect on its own or to complement any dish | 11

SIDES:

1 Egg | 2

2 Eggs | 3

Bacon | 5

Sausage patty/links | 5

Ham of the bone | 6

Turkey/veggie patty | 5

Toast | 3

Gluten-free Toast | 3

Hash browns | 4

Fruit | 4

Ground wild boar

sausage gravy | 3

PANCAKES

2 Buttermilk Pancakes | 8

Gluten free
available | +3

3 Buttermilk Pancakes | 10

Lemon Ricotta Pancakes

Three medium-sized pancakes topped with powdered sugar and lemon glaze | 13

S'mores Galore

Three buttermilk pancakes topped with marshmallow, crumbled graham crackers, and chocolate glaze | 13

Stuffed Pancakes

Three buttermilk pancakes topped with cream cheese filling and mixed berries, drizzled with vanilla cream sauce and raspberry glaze | 14

Tiramisu Pancakes

Three buttermilk pancaked stuffed with mascarpone cheese filling, topped with ladyfingers, dusted with cocoa powder and drizzled with espresso | 16

► Mixed Berry Clafoutis (kluh-fau-tehs)

A French pancake/soufflé! Mixed berries and a decadent batter, baked in a skillet, and topped with powdered sugar | 12

MORNING RESET

Fruit Parfait

Low-fat vanilla yogurt topped with fresh fruit and granola | 7

Acai Bowl

The ultimate superfood smoothie bowl, topped with fresh fruit and granola; drizzled with Nutella and sprinkled with coconut | 9

FRENCH TOAST

Classic

Two thick pieces of brioche toast dipped in our special egg batter | 11

Berry Cheesecake

Our classic French toast layered with homemade cream cheese filling, topped with mixed berries and crunchy granola, and drizzled with vanilla cream sauce and raspberry glaze | 15

Caramel Pecan

Our classic French toast topped with our homemade caramel pecan topping, served with fresh whipped cream | 14

► Crème Brûlée

Two thick slices of French toast, topped with our homemade vanilla custard, caramelized sugar, and fresh berries; this one is a must try! | 16

SWEET TOPPINGS | 2

Chocolate chips

Mixed berry

Bananas foster

Caramel apple

Nutella

WAFFLES

Original

Crisp golden waffle, cooked to order | 13

Bacon Pecan

The original waffle upgraded with savory bacon bits and crunchy pecans | 14

Birthday Cake

Our golden waffle topped with mixed berries, ice cream, sprinkles, white chocolate drizzle, and raspberry glaze; served with a sparkler to make it extra special | 16

Chicken and Waffles

Crisp golden waffle topped with crispy hand-breaded tenders and drizzled with spiced honey | 16

FOR THE INDECISIVE

Republic Combo

Two eggs any style; choice of links, bacon, or ham; and choice of pancakes, French toast, or 1/2 waffle | 14

Biscuits and Gravy Combo

Two biscuits covered in our house gravy made with the finest wild boar; 2 eggs any style; and choice of links, bacon, or ham | 12

Berry Fresh

Two eggs any style, berry parfait, and a bakery item | 12



APPETIZERS

Crab Cake

Drizzled with siracha mayo, served with cilantro lime slaw | 14

Fried Green Tomato Caprese

Cherry tomatoes, fresh mozzarella, basil, fried green tomatoes, balsamic glaze | 12

Whipped Feta

Topped with cucumbers, tomatoes, olives, crushed pistachios; drizzled with olive oil and spiced honey; served with grilled artisan bread | 12

Waffle Sliders

Golden waffles topped with bbq chicken, homemade chipotle slaw, topped with spiced honey and a slice of jalapeño | 12 Sub BBQ barbacoa for | 4

SANDWICHES

All sandwiches are served with your choice of side: fries | fresh fruit | side salad | sweet potato fries +2

Rustic Burger

Fresh Angus patty and chicken fried bacon, topped with American cheese, onion jam, and a sunny side up egg...a gooeey perfection! | 15

The Classic

Fresh Angus patty, grilled and topped with American cheese and your choice of toppings | 12 add bacon | 2

Patty Melt

Our signature patty served on a grilled marble rye, smothered with grilled onions and American cheese | 14

Cod Sandwich

Beer battered fresh cod, fried (or try it grilled), served on a brioche bun and topped with our house-made cilantro lime slaw; finished with chipotle aioli | 17

Not So Boring Chicken

Grilled organic chicken breast, herbed havarti cheese, lettuce, tomato, pickled onions, and garlic aioli; served on our toasted artisan bread (try it Cajun for an extra kick) | 17

WRAPS

Buffalo Chicken (crunch wrap)

Chopped crispy chicken, cheddar cheese, lettuce, and tomato, drizzled with buffalo sauce and our house-made ranch dressing | 15

Southwest Chicken

Chopped chicken breast, blackened and rolled with pepper jack cheese, bacon, black beans, corn, diced avocado, tomato, and chipotle sauce | 16

California Club

A spinach tortilla wrapped around deli-sliced turkey breast, avocado, Havarti cheese, bacon, tomato, shredded lettuce, and avocado ranch dressing | 15

For the Veggie Lover

Roasted red pepper hummus spread on a warm spinach wrap, topped with lettuce, tomato, cucumber, black olives, and feta cheese; wrapped and grilled to perfection. Healthy and delicious! | 14

Mediterranean Chicken Pita

Warm pita topped with hummus, organic juicy chicken breast, cucumbers, tomatoes, red onions and topped with crumbled feta and tzatziki sauce | 17

Turkey Combo

Layers of turkey breast, bacon, and prosciutto, topped with Havarti cheese, lettuce, tomato, and smashed avocado; served on garlic aioli toasted artisan sliced bread | 15

Chicken Tenders

Three pieces of hand-breaded chicken strips fried golden and served with fries and choice of sauce (or try our spiced honey) | 13

Shrimp Tacos

Freshly grilled shrimp, cilantro lime coleslaw, mango salsa, and avocado ranch served on white corn tortillas | 14

Chicken Salad Croissant

Warm croissant, chicken salad, and mixed greens | 10

SALADS

Original Jacks

Our famous salad! Mixed greens topped with golden fried chicken strips, bacon, hardboiled egg, tomato, and cucumber; sprinkled with cheddar cheese and served with your choice of dressing (we recommend the house-made ranch!) | 15

Cobb

Mixed greens topped with chicken, bacon, hard boiled egg, corn, black beans, avocado, and cheddar cheese; served with avocado ranch dressing | 16

Apple Pecan

Mixed greens topped with cubed chicken breast, red onions, apples, celery, red grapes, blue cheese crumbles, and pecans; served with a side of raspberry vinaigrette | 16

Shrimp

Mixed greens, tomato, avocado, pecans, mango, tortilla strips, blue cheese crumbles; served with honey mustard vinaigrette | 17

Mediterranean

Mixed greens topped with quinoa, tomato, cucumber, red onion, roasted red peppers, and black olives; topped with feta cheese and drizzled with a house-made vinaigrette; choice of chicken or shrimp | 17

Stuffed Avocado

Open-faced avocado topped with chicken salad and sprinkled with pecans and grapes; served with a side of fruit | 12

Hot Quinoa and Rice bowl

Chicken or shrimp mixed with green peppers, onions, asparagus, mushrooms and edamame sautéed with teriyaki sauce and topped with sesame seeds | 16

DRINKS

JUICES (6oz)

Organic orange | 6
Apple | 4
Cranberry | 4
Pineapple | 4
Organic green | 5

SPECIALTY DRINKS (Spirit-free)

Lavender lemonade | 6
Strawberry lemonade | 6
Hibiscus spritz | 6
Spicy pineapple mock-garita | 6
Sunrise mocktail | 6
Berry smash mocktail | 6
Lemonade | 4
Iced tea | 4

SODAS (16oz)

Coke-Cola products | 3.50

SPECIALTY COFFEES & TEA

Drip Coffee | 3.50
Cold brew | 3.50
Espresso | 2
Latte | 5
Vanilla latte | 5
Cappuccino | 5
Lavender cappuccino | 6
Caramel macchiato | 5
Cinnamon Toast Crunch latte | 6
Hot teas (black, green, herbal) | 3.50

BEER

Keg Grove Beers | 5

FRESH Mimosas

Per glass | 7

Lavender
Peach
Orange
Strawberry

MIMOSA FLIGHTS

Set of 3 (your choice of juice) | 20



FOLLOW US!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.