▶ 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 | 25

Avocado Toast*
Freshly smashed avocao 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 | 14

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 | 17
Add barbaccoa | 4

Pacos
Three pancake "tacos," topped with scrambled eggs, chorizo, cheddar cheese, and chives; drizzled with our spiced honey | 17

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 | 18
add chorizo or bacon | 4 add barbaccoa | 5

Breakfast Enchiladas*
Corn tortilla, eggs, chorizo, cheese, topped with house made tomatillo sause | 16

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 | 18

▶ 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 | 20

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 | 13
No meat | 10

3 Eggs Any Style
With choice of meat | 14
No meat | 11

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 | 17

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 | 16

Veggie Lovers*
Onions, tomato, spinach, asparagus, broccoli, mushrooms, and feta cheese | 16

Spanish*
Chorizo, roasted poblano bell peppers, and onions, topped with cheddar cheese and avocado; served with a side of sour cream and salsa | 16

▶ 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 | 18

The Tuscan*
Sun dried tomato, asparagus, onions, bacon, and provolone cheese; topped with tapenade olive spread | 16

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 | 16

Cheese*
Choice of cheese: American, Swiss, cheddar, Havarti, pepper jack, feta, and provolone | 13
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 | 18

Southern Comfort*
Onions, bell peppers, sausage patty, and a biscuit; topped with sausage gravy and 2 eggs any style | 17

Butcher's Choice*
Bacon, sausage, ham, bell peppers, and onions; topped with cheddar cheese and 2 eggs any style | 18

Tex–Mex*
Onions, roasted poblano peppers, black beans, corn, and shredded chicken; topped with cotija cheese and 2 eggs any style | 17 Sub/Add barbaccoa | 4

The Gardener*
Onions, bell peppers, spinach, tomatoes, asparagus, and mushrooms, topped with cheddar cheese and 2 eggs any style | 17

The Clover*
Sautéed onions and bell peppers with homemade corned beef hash, cheddar cheese, and 2 eggs any style | 17

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 | 12

SIDES:

1 Egg* | 3
2 Eggs* | 4
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
3 Buttermilk Pancakes | 10
Gluten free available | +3

Lemon Ricotta Pancakes
Three medium-sized pancakes topped with powdered sugar and lemon glaze | 14

S'mores Galore
Three buttermilk pancakes topped with marshmallow, crumbled graham crackers, and chocolate glaze | 14

Stuffed Pancakes
Three buttermilk pancakes topped with cream cheese filling and mixed berries, drizzled with vanilla cream sauce and raspberry glaze | 15

Tiramisu Pancakes
Three buttermilk pancaked stuffed with mascarpone cheese filling, topped with ladyfingers, dusted with cocoa powder and drizzled with espresso | 17

FRENCH TOAST

Classic
Two thick pieces of brioche toast dipped in our special egg batter | 12

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 | 17

Caramel Pecan
Our classic French toast topped with our homemade caramel pecan topping, served with fresh whipped cream | 16

▶ Créme Brulé
Two thick slices of French toast, topped with our homemade vanilla custard, caramelized sugar, and fresh berries; this one is a must try! | 17

▶ Baked Berry Croissant French Toast
Buttery croissant soaked with our homemade custard sprinkled with berries and baked to a golden perfection | 17

WAFFLES

Original
Crisp golden waffle, cooked to order | 14

Bacon Pecan
The original waffle upgraded with savory bacon bits and crunchy pecans | 15

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 | 17

SWEET TOPPINGS | 2 Chocolate chips Mixed berry Bananas foster Caramel apple Nutella

MORNING RESET

Fruit Parfait
Low-fat vanilla yogurt topped with fresh fruit and granola | 8

Acai Bowl
The ultimate superfood smoothie bowl, topped with fresh fruit and granola; drizzled with Nutella and sprinkled with coconut | 10

Overnight Oats
Oatmeal and chia seeds soaked overnight in almond and coconut milk, topped with low-fat yogurt, fresh fruit, granola, and pecans; drizzled with honey for some sweetness | 10

FOR THE INDECISIVE

Republic Combo
Two eggs any style; choice of links, bacon, or ham; and choice of panacakes, French toast, or 1/2 waffle | 15

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 | 13

Berry Fresh
Two eggs any style, berry parfait, and a bakery item | 13

LUNCH

APPETIZERS

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

Fried Green Tomato Caprese
Cherry tomatoes, fresh mozarella, 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 barbaccoa for | 4

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

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 gooey 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

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

DRINKS

JUICES (6oz)
Organic orange | 6
Apple | 4
Cranberry | 4
Pineapple | 4
Organic green | 7

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

FULL BAR AVAILABLE
Mimosas
Specialty Drinks
Beer
Ask server for details

ALLERGEN INFO

Breakfast Menu

Lunch Menu

FOLLOW US!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
*Due to high volume on weekends, please limit table use to 90 minute max.
*20% gratuity for parties of eight or more may apply.
*Egg Republic cannot be held responsible for lost or stolen items.