

# Chef's Bistro 30A Breakfast Menu

## Breakfast Sandwiches and Such

The Ultimate Egg Sandwich \$13.50

Toasted country white bread with 2 cage free eggs, bacon, sausage, ham, American and Swiss cheese, and chef's aioli. Add avocado for \$2.50 extra

BLAT \$15.00

A fresh croissant with 2 cage free eggs, bacon, lettuce, tomato, ham, avocado, Swiss cheese and Chef's aioli

Croque Monsieur \$13.50

Country white bread with 2 cage free eggs, ham, Swiss cheese, Chef's aioli, covered in parmesan cheese and pressed to perfection on the panini press

Breakfast Tacos \$15.00

3 flour tortillas filled with scrambled cage free eggs, bacon, ham, pico de gallo, avocado, and topped with chorizo sausage gravy

Shrimp and Grits \$22.00

Stone ground smoked cheese grits topped with 6 blackened jumbo gulf shrimp, heirloom cherry tomatoes, red onion, garlic, Cajun sausage gravy, and an over easy egg.

Breakfast Bowl \$18.00

Breakfast potatoes topped with bacon, sausage, and ham, shredded cheddar jack cheese, chef's aioli, 2 cage free eggs any style. Add shrimp (6) \$10 add chorizo sausage gravy \$3.50 add avocado \$2.50

Classic Eggs Benedict \$18.00

Crispy English muffin, honey ham, poached egg, and house hollandaise sauce topped with scallions

Smoked Salmon Benedict \$20.00  
Crispy English muffin, smoked salmon, poached egg, house hollandaise sauce, micro greens

Chef's Ultimate Benedict \$29.00  
Crispy English muffin, blackened grouper, lump crab, poached egg, hollandaise sauce, old bay seasoning

#### Chef's Omelets

Smoked Salmon \$19.00  
Smoked salmon, red onion, heirloom cherry tomatoes, lemon dill cream cheese

Benedict Style \$16.00  
Honey ham, scallions, heirloom cherry tomatoes, hollandaise sauce

Denver Style \$16.00  
Honey ham, bell peppers, onion, Swiss cheese, topped with a baby spinach bacon salad

Meat Lover \$16.00  
Bacon, ham, sausage, andouille sausage, American and cheddar cheese

Veggie Lover \$16.00  
Onion, bell pepper, mushroom, tomato, asparagus, swiss cheese, topped with avocado

#### The Others

Chef's Fruit and Yogurt Bowl \$14.00  
Vanilla Greek yogurt with granola, strawberry, blueberries, blackberries, pecans, local honey

Chef's Avocado Toast \$12.00

Toasted multigrain bread with seasoned avocado mash, sliced tomato, micro greens, olive oil, lemon  
Add 2 cage free eggs \$3.95 Add (6) gulf shrimp \$10.00 add a mini crab cake \$10.00

Chef's Bagel With Cream Cheese \$7.50

Add fresh berries and honey \$3.95 Add smoked salmon, capers, and pickled red onion and fresh dill

Steel Cut Irish Oatmeal \$11.00

Served with brown sugar, dried cranberries, fresh berries and milk or oat milk

Fresh Seasonal Fruit Bowl or Cup \$8.00/\$5.00

Add lime juice and Tajin for \$1.50

#### Sides

Chef's Breakfast Potatoes \$7.00

Red potatoes, garlic, bell pepper, onion, and perfectly seasoned served with a side of Chef's aioli

Smoked Cheese Grits \$6.50

Stone ground grits with smokey cheese blended in topped with cheddar jack

#### Organic Cold Pressed Juices

##### Chef's Favorite

Apple, Orange, Red Beets, Carrots, Celery, Ginger, Turmeric

##### Build your own:

Fuji Apples

Ginger

Spinach

Oranges

Carrots

Cucumber

Berries

Celery

Lemon

Cayenne Pepper

Pineapple

Mango