VEGETARIAN GUIDE Breakfast, Brunch & Lunch

BRUNCH APPS

CHURRO-STYLE DONUTS

Four cake donuts dusted with cinnamon and sugar served with warm caramel dipping sauce.

YOGURT PARFAIT

Vanilla yogurt layered with fresh berries topped with granola.

PANCAKES +

GRANOLA APPLE FRENCH TOAST

Big stack of French toast glazed with cinnamon-apple compote and topped with fresh granola.

BUTTERMILK PANCAKES

Three buttermilk pancakes with whipped butter and syrup.

Three pieces of sourdough French toast grilled golden brown and dusted with powdered sugar. Served with syrup.

One extra-deep Belgian waffle with whipped butter, syrup and powdered sugar.

Add whipped cream or fruit (choice of strawberries, blueberries or bananas) for an additional charge.

OMELETTES

Four-egg omelette stuffed with onions, green peppers, sautéed mushrooms and Monterey Jack cheese. Served with a buttermilk biscuit and choice of hashbrown casserole or grits.

GOLDEN GATE[†]

Four-egg omelette stuffed with spinach, sautéed mushrooms, broccoli, tomatoes and feta cheese. Served with a buttermilk biscuit and choice of hashbrown casserole or grits.

EIFFEL TOWER*

Build your own without protein. Start with a four-egg omelette and choice of cheese. Served with a buttermilk biscuit and choice of hashbrown casserole or grits.

BRUNCH BOWLS

STEEL-CUT OATS

Topped with brown sugar and choice of strawberries, blueberries, raisins or bananas.

GRANOLA & BERRIES

Topped with strawberries and blueberries.

Kale, guinoa, bulgur wheat, brown rice, cherry tomatoes, onions, spinach, mushrooms and broccoli tossed in our lemon za'atar vinaigrette and topped with sliced avocado.

SOUTHWEST BREAKFAST BOWL*

Kale, quinoa, bulgur wheat, brown rice, cherry tomatoes, black beans and jalapeños tossed in our tomatillo salsa and topped with guacamole, pico de gallo and two eggs

STARTERS

FRIED BANANA PEPPERS

Sliced banana peppers lightly breaded and fried in our signature seasonings. Served with our house-made dipping sauce.

JUNKYARD FRIES

A heaping mound of fries topped with gueso, onions and jalapeños.

CILANTRO SALAD

Spring mix topped with cherry tomatoes, roasted corn, feta and tortilla crisps. Tossed with lemon za'atar vinaigrette.

Mixed greens, feta, tomatoes, kalamata olives, pepperoncini peppers and red onions. Tossed with homemade Greek dressing.

CAPER SALAD

Mixed greens, tomatoes, capers and red onions. Tossed with lemon za'atar vinaigrette.

STRAWBERRY FIELD SALAD

Mixed greens, strawberries, feta and candied pecans. Tossed with blackberry

ARNOLDS

THE CLASSIC ARNOLD*

Two English muffin halves topped with two poached eggs and Hollandaise sauce. Served with choice of hashbrown casserole or grits.

SOUTHWEST ARNOLD*

Two English muffin halves topped with onion, jalapeños, two poached eggs and queso sauce. Served with choice of hashbrown casserole or grits.

EGG SPECIALTIES

BREAKFAST BURRITO*

Three eggs scrambled with green chilies, onion, potatoes and cheddar cheese. Wrapped in a large tortilla topped with salsa, homemade queso and pico de gallo. Served with choice of hashbrown casserole or grits.

THE TOASTED YOLK*

Two slices of sourdough bread grilled with an egg in the middle of each. Cooked to order. Served with choice of hashbrown casserole or grits.

YOLKWICH*

Our version of a breakfast sandwich served on sourdough toast with two eggs cooked to order, cheddar cheese and sliced tomatoes. Served with choice of hashbrown casserole or grits.

WHEATWICH*

A healthier version of a breakfast sandwich served on berrywheat toast with scrambled egg whites, Swiss cheese, sliced tomatoes and avocados. Served with choice of

YOLK FAVORITES

TWO EGGS BREAKFAST*

Two eggs cooked to order and a buttermilk biscuit

TWO EGG BREAKFAST DELUXE*

Two eggs cooked to order and choice of grits or hashbrown casserole and a buttermilk biscuit.

TWO EGGS AND A CAKE*

Two eggs cooked to order and with choice of hashbrown casserole or grits and one pancake or French toast.

VEGETABLE SCRAMBLE*

Four eggs scrambled with onions, green peppers, tomatoes, spinach, mushrooms, Monterey Jack cheese and topped with homemade queso. Served with choice of hashbrown casserole or grits.

AVOCADO TOAST*

Grilled artisan bread topped with avocado, pico de gallo and two eggs cooked to order. Served with mixed greens dressed with lemon za'atar vinaigrette.

ADD ONS

ONE EGG

HASHBROWN CASSEROLE

Add onion, queso, jalapeños.

BUTTERMILK BISCUIT ENGLISH MUFFIN PANCAKE (1)

THICK-CUT SOURDOUGH FRENCH TOAST **FRESH FRUIT**

AVOCADO

PICO DE GALLO

GUACAMOLE BLACK BEAN SALSA

SOUR CREAM

SOUP

SOUP OF THE DAY

Cup or Bowl. Tomato and Potato Soup. Soup availability depending on location. Ask your server for details.

DYNAMIC DUO

SOUP + SALAD

Pick your duo - Salad: Cilantro Salad, Greek Salad, Caper Salad or Strawberry Field Salad Soup: Tomato or Potato based on availability.

GLUTEN-FRIENDLY GUIDE | Breakfast, Brunch & Lunch

BRUNCH APPS

YOGURT PARFAIT

Vanilla yogurt layered with fresh berries.

EGG SPECIALTIES

YOLKWICH* Our version of a breakfast sandwich served on gluten free toast with two eggs

cooked to order, cheddar cheese and sliced tomatoes.

A healthier version of a breakfast sandwich served on gluten free toast with scrambled egg whites, Swiss cheese, sliced tomatoes and avocados.

YOLK FAVORITES

TWO EGGS BREAKFAST*

Two eggs cooked to order with choice of breakfast meat.

PORK CHOP BREAKFAST* Two 5 oz. bone-in pork chops served with two eggs cooked to order.

HAM AND EGGS* Two grilled ham slices served with two eggs cooked to order.

VEGETABLE SCRAMBLE*

Four eggs scrambled with onions, green peppers, tomatoes, spinach, mushrooms, Monterey Jack cheese and topped with homemade queso.

Grilled gluten free toast (additional charge added for gluten free toast substitution) topped with avocado, pico de gallo and two eggs cooked to order. Served with mixed greens dressed with lemon za'atar vinaigrette.

OMELETTES

DOUBLE DECKER

Four-egg omelette stuffed with sausage, bacon, ham, jalapeños, onions, tomatoes and cheddar cheese.

BIG BEN³

Four-egg omelette stuffed with onions, green peppers, sautéed mushrooms and Monterey Jack cheese.

GOLDEN GATE*

Four-egg omelette stuffed with spinach, sautéed mushrooms, broccoli, tomatoes and feta cheese.

EIFFEL TOWER* Build your own with protein. Start with a four-egg omelette and choice of cheese.

SOUR CREAM

ADD ONS **ONE EGG BACON SAUSAGE PATTIES (2) TURKEY SAUSAGE (2) FRESH FRUIT AVOCADO PICO DE GALLO GUACAMOLE BLACK BEAN SALSA**



*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

GLUTEN-FRIENDLY GUIDE | Breakfast, Brunch & Lunch

SANDWICHES

CLUB SANDWICH*

Layers of ham, Cajun turkey, bacon, Swiss and cheddar cheese, lettuce, tomato and mayonnaise sandwiched between three slices of grilled gluten free bread. Served with choice of side salad or fresh fruit.

BLT

Bacon. lettuce, tomato and mayonnaise served on grilled gluten free bread. Served with choice of side salad or fresh fruit.

REUBEN

Thinly sliced pastrami piled high with sauerkraut, thousand island dressing and Swiss cheese on grilled gluten free bread. Served with choice of side salad or fresh fruit

TUNA SALAD SANDWICH

Two heaping scoops of our tuna salad on grilled gluten free bread with lettuce and tomato. Served with choice of side salad or fresh fruit.

HOMEMADE CHICKEN SALAD SANDWICH

Two heaping scoops of our chicken salad on grilled gluten free bread with lettuce, tomatoes and mayonnaise. Served with choice of side salad or fresh fruit.

YOLK BURGER*

A half-pound USDA Choice burger grilled to your liking with lettuce, tomato, red onion and pickle. Add cheese. Add bacon. Served with choice of side salad or fresh fruit.

PATTY MELT

Our half-pound burger, topped with grilled onions, Swiss cheese, spicy mustard, served on grilled gluten free bread. Served with choice of side salad or fresh fruit.

GRILLED CHICKEN SANDWICH

Grilled marinated chicken breast with two strips of bacon, honey mustard, lettuce, tomato, red onion and Swiss cheese on grilled gluten free bread. Served with choice of side salad or fresh fruit.

CALIFORNIA CLUB

Piled-high Cajun turkey layered with thick-cut bacon, sliced avocado, lettuce, tomato, with honey mustard and Swiss cheese on grilled gluten free bread. Served with choice of side salad or fresh fruit.

SALADS

SHRIMP CILANTRO SALAD

Spring mix topped with grilled shrimp, cherry tomatoes, roasted corn, feta and tortilla crisps. Tossed with lemon za'atar vinaigrette.

GREEK CHICKEN SALAD

Mixed greens, grilled chicken, feta, tomatoes, kalamata olives, pepperoncini peppers and red onions. Tossed with homemade Greek dressing.

SALMON SALAD*

Mixed greens, tomatoes, capers and red onions tossed with lemon za'atar vinaigrette, topped with our grilled-to-perfection marinated salmon.

STRAWBERRY FIELD SALAD

Mixed greens, grilled chicken, strawberries, feta and candied pecans. Tossed with blackberry vinaigrette.

SOUP

SOUP OF THE DAY

Cup or Bowl. Home-style Chili and Tomato Soup. Soup availability depending on location. Ask your server for details.

DYNAMIC DUO

SOUP + SALAD

Pick your duo - Salad: Greek Chicken Salad, Shrimp Cilantro Salad, Salmon Salad or Strawberry Field Salad Soup: Home-style Chili or Tomato Soup based on availability.

KETO-FRIENDLY GUIDE | Breakfast, Brunch & Lunch

YOLK FAVORITES

TWO EGGS BREAKFAST*

Two eggs cooked to order in butter.

PORK CHOP BREAKFAST*

Two 5 oz. bone-in pork chops served with two eggs cooked to order in butter.

HAM AND EGGS*

Two grilled ham slices served with two eggs cooked to order in butter.

VEGETABLE SCRAMBLE*

Four eggs scrambled in butter with onions, green peppers, tomatoes, spinach, mushrooms, Monterey Jack cheese and topped with homemade queso.

EGG SPECIALTIES

COWBOY SCRAMBLE*

Three eggs scrambled with bacon, sausage, ham and onions.

WHEATWICH*

Scrambled egg whites, Swiss cheese, sliced tomatoes and avocados.

ARNOLDS

THE CLASSIC ARNOLD*

Two poached eggs and Hollandaise sauce.

ALASKAN ARNOLD*

Salmon, spinach, two poached eggs and Hollandaise sauce.

WEST COAST ARNOLD*

Cajun turkey, bacon, tomato, guacamole, two poached eggs topped with Cholula ranch.

SALADS

SHRIMP CILANTRO SALAD

Spring mix topped with grilled shrimp, cherry tomatoes, roasted corn, feta and tortilla crisps. Tossed with lemon za'atar vinaigrette.

GREEK CHICKEN SALAD

Mixed greens, grilled chicken, feta, tomatoes, kalamata olives, pepperoncini peppers and red onions. Tossed with homemade Greek dressing.

SALMON SALAD*

Mixed greens, tomatoes, capers and red onions tossed with lemon za'atar vinaigrette, topped with our grilled-to-perfection marinated salmon.

STRAWBERRY FIELD SALAD

Mixed greens, grilled chicken, strawberries, feta and candied pecans. Tossed with blackberry vinaigrette.

SOUP

SOUP OF THE DAY

Cup or Bowl. Tomato Soup. Soup availability depending on location. Ask your server for details

DYNAMIC DUO

SOUP + SALAD

Pick your duo - Salad: Greek Chicken Salad, Shrimp Cilantro Salad, Salmon Salad or Strawberry Field Salad Soup: Tomato Soup based on availability.

OMELETTES

DOUBLE DECKER*

Four-egg omelette cooked in butter stuffed with sausage, bacon, ham, jalapeños, onions, tomatoes and cheddar cheese.

BIG BEN*

Four-egg omelette cooked in butter stuffed with onions, green peppers, sautéed mushrooms and Monterey Jack cheese.

GOLDEN GATE

Four-egg omelette cooked in butter stuffed with spinach, sautéed mushrooms, broccoli, tomatoes and feta cheese.

EIFFEL TOWER*

Build your own with protein. Start with a four-egg omelette cooked in butter and choice of cheese.

ADD ONS

ONE EGG

Cooked in butter.

BACON SAUSAGE PATTIES (2) TURKEY SAUSAGE (2)

FRESH FRUIT

Small amount of strawberries and blueberries.

AVOCADO
PICO DE GALLO
GUACAMOLE
SOUR CREAM

SANDWICHES

CLUB SANDWICH*

Layers of ham, Cajun turkey, bacon, Swiss and cheddar cheese, lettuce, tomato and mayonnaise. Served with choice of side salad or fresh fruit.

YOLK BURGER*

A half-pound USDA Choice burger grilled to your liking with lettuce, tomato, red onion and pickle. Add cheese. Add bacon. Served with choice of side salad or fresh fruit.

REUBEN

Thinly sliced pastrami piled high with sauerkraut, thousand island dressing and Swiss cheese. Served with choice of side salad or fresh fruit.

GRILLED CHICKEN SANDWICH

Grilled marinated chicken breast with two strips of bacon, honey mustard, lettuce, tomato, red onion and Swiss cheese. Served with choice of side salad or fresh fruit.

CALIFORNIA CLUB

Piled-high Cajun turkey layered with thick-cut bacon, sliced avocado, lettuce, tomato, with honey mustard and Swiss cheese. Served with choice of side salad or fresh fruit.

The Vegetarian Guide is a list of menu items at The Toasted Yolk Cafe® that are lacto-ovo vegetarian or can be modified to be lacto-ovo vegetarian. At The Toasted Yolk Cafe, we do our best to preserve the dietary integrity of our vegetarian offerings. With that said, while we use careful food handling procedures, it is possible for any food item to come in contact with animal products during preparation and/or cooking processes. Many of our recipes contain poultry, meat and fish products, so our kitchens are not "animal free." Be sure to let your server know if you are strictly vegetarian, or if your vegetarian requirements stem from a food allergy. Your server can alert the kitchen staff to be aware and reduce risk of cross contamination. With your help, we can serve you better.

The Gluten-Friendly Guide is a list of menu items at The Toasted Yolk Cafe® that are gluten friendly or can be modified to be gluten friendly. However, these menu items are not necessarily gluten free. Because most of The Toasted Yolk Cafe dishes are made from scratch, cross-contact with ingredients containing gluten is possible. Therefore, we are unable to guarantee that any menu item will be completely free of gluten. Guests with a gluten intolerance are urged to review the list of suggested menu items with a qualified medical professional prior to consumption. The health and safety of our guests are top priorities for us at The Toasted Yolk Cafe. Please let your server know if anyone in your party has a food allergy.

