

VEGETARIAN GUIDE | Breakfast, Brunch & Lunch

SHAREABLES

BLUEBERRY DONUTS

Two cake donuts with blueberries throughout. Served with a warm blueberry compote.

YOLK FAVORITES

THE YOLK LOVER'S BREAKFAST*

Two eggs, cooked to order served with grits and one pancake or French toast. Add fresh strawberries or blueberries or bananas. Substitute our Signature French Toast or Pancake.

BREAKFAST BURRITO

Three eggs scrambled with green chilies, onions, potatoes and cheddar cheese. Wrapped in a large tortilla topped with salsa, house-made queso and pico de gallo. Served with grits.

AVOCADO TOAST*

Grilled artisan bread topped with mashed avocado, pico de gallo and two eggs cooked, to order. Served with a spring mix salad dressed with lemon za'atar vinaigrette.

THE TOASTED YOLK*

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

ARNOLDS

THE CLASSIC ARNOLD*

Two English muffin halves topped with two poached eggs and hollandaise sauce. Served with grits.

SOUTHWEST ARNOLD*

Two English muffin halves topped with onion, jalapeños, two poached eggs and house-made queso. Served with grits.

HEALTHY HORIZONS

CALI FRESH OMELETTE

Four-egg omelette stuffed with spinach, sautéed mushrooms, broccoli, tomatoes and feta. Served with a buttermilk biscuit and grits.

YOGURT PARFAIT

Vanilla yogurt layered with fresh berries topped with granola.

SOUTHWEST BREAKFAST BOWL*

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

GARDEN BREAKFAST BOWL

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

BRUNCH INDULGENCES

SIGNATURE CROISSANT ROLL FRENCH TOAST

Croissant roll French toast, topped with lush macerated strawberries. Finished with a vanilla-infused glaze and powdered sugar.

FRENCH TOAST

Three pieces of sourdough French toast grilled golden brown topped with whipped butter and powdered sugar.

BELGIAN WAFFLE

Belgian waffle topped with whipped butter and powdered sugar.

SIGNATURE DRAGON FRUIT PANCAKES

Two fluffy pancakes infused with dragon fruit, drizzled with a house-made dragon fruit glaze. Finished with a vanilla-infused glaze and powdered sugar.

BUTTERMILK PANCAKES

Two fluffy buttermilk pancakes, hot off the griddle, with a golden-brown finish topped with whipped butter.

OMELETTES & SCRAMBLES

ROCKY MOUNTAIN OMELETTE

Four-egg omelette with onions, green peppers, mushrooms and Monterey Jack cheese. Served with a buttermilk biscuit and grits.

HANDCRAFTED OMELETTE OR SCRAMBLE

Build your own. Start with a four-egg omelette or four scrambled eggs and a choice of cheese. Served with buttermilk biscuit and grits.

Protein Adds: extra cheese

Sub egg whites*

Garden Adds: jalapeños, onions, green peppers, mushrooms, broccoli, spinach, avocado

Signature Sauces: hollandaise, house-made queso, salsa or tomatillo salsa, Cholula® ranch

VEGETABLE SCRAMBLE

Four eggs scrambled with onions, green peppers, tomatoes, spinach, mushrooms and Monterey Jack cheese topped with house-made queso. Served with buttermilk biscuit and grits.

MORNING CLASSICS

TWO EGGS BREAKFAST DELUXE*

Two eggs, cooked to order served with a buttermilk biscuit and grits.

TWO EGGS BREAKFAST*

Two eggs, cooked to order served with a buttermilk biscuit.

YOLKWICH*

Two eggs cooked to order, cheddar cheese, sliced tomatoes on sourdough toast. Served with grits.

ADD TO MY ORDER

SIGNATURE CHEESE GRITS

GRITS

SOURDOUGH TOAST

GLUTEN-FREE TOAST

ENGLISH MUFFIN

SOURDOUGH TOAST

ONE EGG

FRESH FRUIT

STEEL-CUT OATS

Choice of blueberries, raisins, strawberries or bananas.

HOUSE-MADE SALSA

HOUSE-MADE TOMATILLO SALSA

SALADS

CAPER SALAD

Spring mix, tomatoes, capers and red onions tossed in lemon za'atar vinaigrette.

CILANTRO SALAD

Spring mix, cherry tomatoes, roasted corn, feta and tortilla strips tossed with lemon za'atar vinaigrette.

GREEK SALAD

Mixed greens, feta, tomatoes, kalamata olives, pepperoncini peppers and red onions tossed with house-made Greek dressing.

STRAWBERRY FIELD SALAD

Mixed greens, strawberries, feta and candied pecans tossed with house-made blackberry vinaigrette.

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 | SOUP + SANDWICH | SANDWICH + SALAD

Pick your duo - Salad: Greek Salad or Strawberry Field Salad

Soup: Tomato or Potato based on availability. Sandwich: Grilled Cheese

GLUTEN-FRIENDLY GUIDE | Breakfast, Brunch & Lunch

YOLK FAVORITES

AVOCADO TOAST*

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

THE TOASTED YOLK*

Two slices of gluten-free bread grilled with an egg in the middle of each. Cooked to order and served with a choice of breakfast meat.

OMELETTES & SCRAMBLES

DOUBLE DECKER OMELETTE

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

ROCKY MOUNTAIN OMELETTE

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

HANDCRAFTED OMELETTE OR SCRAMBLE

Build your own. Start with a four-egg omelette or four scrambled eggs and a choice of cheese.

Protein Adds: extra cheese, bacon, sausage, ham, chicken

Sub egg whites*

Garden Adds: jalapeños, onions, green peppers, mushrooms, broccoli, spinach, avocado

Signature Sauces: hollandaise, house-made queso, salsa or tomatillo salsa, Cholula® ranch

VEGETABLE SCRAMBLE

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

HEALTHY HORIZONS

CALI FRESH OMELETTE

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

YOGURT PARFAIT

Vanilla yogurt layered with fresh berries.

MORNING CLASSICS

HAM AND EGGS*

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

TWO EGGS BREAKFAST*

Two eggs, cooked to order served with a choice of breakfast meat.

PORK CHOP BREAKFAST*

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

YOLKWICH*

Two eggs cooked to order, cheddar cheese, sliced tomatoes, three slices of bacon on gluten-free toast.

ADD TO MY ORDER

BACON

SAUSAGE PATTIES

TURKEY SAUSAGE

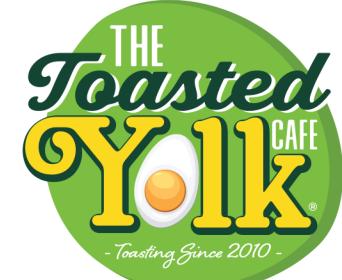
GLUTEN-FREE TOAST

ONE EGG

FRESH FRUIT

HOUSE-MADE SALSA

HOUSE-MADE TOMATILLO SALSA



GLUTEN-FRIENDLY GUIDE | Breakfast, Brunch & Lunch

SANDWICHES

REUBEN

Thinly sliced pastrami piled high with sauerkraut, Thousand Island dressing and Swiss cheese served on grilled gluten-free bread. Served with a choice of side salad or cup of soup.

BLT

Bacon, lettuce, tomato and mayonnaise served on grilled gluten-free bread. Served with a choice of side salad or cup of soup.

YOLK BURGER*

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

HOUSE-MADE CHICKEN SALAD SANDWICH

Two generous scoops of our tender all-white meat chicken salad with pecans on grilled gluten-free bread with lettuce, tomatoes and mayonnaise. Served with a choice of side salad or cup of soup.

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 a choice of side salad or cup of soup.

CALIFORNIA CLUB SANDWICH

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

SALADS

Salmon Salad*

Spring mix, tomatoes, capers and red onions tossed in lemon za'atar vinaigrette topped with grilled marinated salmon.

Shrimp Cilantro Salad

Spring mix, grilled shrimp, cherry tomatoes, roasted corn, feta and tortilla strips tossed with lemon za'atar vinaigrette.

Greek Salad

Mixed greens, grilled chicken, feta, tomatoes, kalamata olives, pepperoncini peppers and red onions tossed with house-made Greek dressing.

Strawberry Field Salad

Mixed greens, grilled chicken, strawberries, feta and candied pecans tossed with house-made 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 | Soup + Sandwich | Sandwich + Salad

Pick your duo - Salad: Greek Salad or Strawberry Field Salad Soup: Home-style Chili or Tomato Soup based on availability. Sandwich: House-made Chicken Salad Sandwich, BLT, Grilled Cheese or Reuben

KETO-FRIENDLY GUIDE | Breakfast, Brunch & Lunch

ARNOLDS

The Classic Arnold*

Two poached eggs and hollandaise sauce.

West Coast Arnold*

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

Alaskan Arnold*

Salmon, spinach, two poached eggs and hollandaise sauce.

HEALTHY HORIZONS

Cali Fresh Omelette

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

OMELETTES & SCRAMBLES

Double Decker Omelette

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

Rocky Mountain Omelette

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

Handcrafted Omelette or Scramble

Build your own. Start with a four-egg omelette or four scrambled eggs and a choice of cheese.

Protein Adds: extra cheese, bacon, sausage, ham, chicken

Sub egg whites*

Garden Adds: jalapeños, onions, green peppers, mushrooms, broccoli, spinach, avocado

Signature Sauces: hollandaise, house-made queso, salsa or tomatillo salsa, Cholula® ranch

Vegetable Scramble

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

Brisket Scramble

Four eggs scrambled with 12-hour smoked lean brisket, jalapeños, onions and cheddar cheese topped with house-made queso.

MORNING CLASSICS

Ham and Eggs*

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

Two Eggs Breakfast*

Two eggs, cooked to order served with a choice of breakfast meat.

Pork Chop Breakfast*

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

ADD TO MY ORDER

Bacon

Sausage Patties

Turkey Sausage

Chicken Sausage Links

One Egg

Fresh Fruit

House-Made Salsa

House-Made Tomatillo Salsa

SANDWICHES

Reuben

Thinly sliced pastrami piled high with sauerkraut, Thousand Island dressing and Swiss cheese. Served with a side salad.

Yolk Burger*

A half-pound USDA Choice burger grilled to your liking with lettuce, tomato, red onion and pickle. Add a fried egg. Add cheese. Add bacon. Served with a side salad.

Club Sandwich

Layers of ham, Cajun turkey, bacon, Swiss and cheddar cheese, lettuce, tomato and mayonnaise. Served with a side salad.

California Club Sandwich

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

SALADS

Salmon Salad*

Spring mix, tomatoes, capers and red onions tossed in lemon za'atar vinaigrette topped with grilled marinated salmon.

Shrimp Cilantro Salad

Spring mix, grilled shrimp, cherry tomatoes, roasted corn, feta and tortilla strips tossed with lemon za'atar vinaigrette.

Greek Salad

Mixed greens, grilled chicken, feta, tomatoes, kalamata olives, pepperoncini peppers and red onions tossed with house-made Greek dressing.

Strawberry Field Salad

Mixed greens, grilled chicken, strawberries, feta and candied pecans tossed with house-made 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 Salad or Strawberry Field Salad

Soup: Tomato Soup based on availability.

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.

