



www.TheEggBistro.com

LOCALLY OWNED AND OPERATED
— Since 2007 —

Private Events & Catering Available

Our mission is to provide the best and friendliest service along with the highest quality of food possible.

We use the freshest ingredients and local products as they are available. Each entrée is made fresh to order. With this in mind we thank you ahead of time for being patient during our busier times of service.

Thank you for your patronage and as always...

Eat, Drink and Be Merry

For our customers with severe allergies, please let us know as we will be diligent to see to your needs. We carry gluten free multi-grain bread.

However, please be advised that we are not a Gluten Free/Nut Free/Dairy Free kitchen, therefore we cannot guarantee against cross contamination.

20% GRATUITY ADDED TO PARTIES OF 5 OR MORE.

Opening Acts

Fried Green Tomatoes

Five crispy, flash-fried green tomatoes served over a bed of fresh arugula, topped with our house-made gator remoulade. Finished with crumbled goat cheese and sun-dried tomato garnish. 16⁹⁹



Avocado Toast

Toasted multigrain seeded organic bread topped with fresh avocado mash, a squeeze of lemon juice, sliced cucumbers, vine-ripened tomatoes, chia seeds, and crumbled goat cheese. Drizzled with olive oil and our house-made balsamic dressing. Served with a side of dressed greens and a hard-boiled egg. 15⁹⁹ Substitute fresh fruit 1⁹⁹. Substitute gluten free bread 2⁹⁹

Yogurt Parfait

Creamy vanilla Greek yogurt served with house-made granola ‡, chia seeds, fresh strawberries, sliced bananas, and blueberries. 11⁹⁹ ‡Contains nuts



Hash Rolls

Crispy, hand-rolled egg rolls filled with our house-made corned beef hash. Served with sriracha Thai chili sauce, wasabi orange marmalade, and sesame-ginger dressed greens. 9⁹⁹

Bistro Brunch

Substitute housemade home fries in place of hash browns or grits for an additional 99¢



The Don

Two eggs* any style, served with your choice of bacon (applewood or peppered), Edwards sausage links (turkey or pork), or pork sausage patties. Includes your choice of hash browns, stone-ground grits, or dressed greens, and a side of toast. 9⁹⁹ Substitute gluten-free bread 2⁹⁹



BYO Sandy

Build your own breakfast sandwich with your choice of bread, two eggs* any style, and your favorite cheese. Add your choice of applewood bacon, peppered bacon, turkey sausage, Edwards pork sausage, sausage patties, sliced ham, or sliced turkey. Served with hash browns, stone-ground grits, or dressed greens. 12⁹⁹ Substitute gluten free bread 2⁹⁹



BLT

A classic BLT with your choice of applewood or peppered bacon, crisp lettuce, fresh tomato, and mayo. Topped with two eggs* any style, served on your choice of toast. Comes with hash browns, stone-ground grits, or dressed greens. 11⁹⁹ Add cheese for 99¢



Brunch Wrap

Your choice of chorizo, blackened chicken, or carnitas wrapped in a flour tortilla with scrambled eggs, house-made pico de gallo, black beans, cotija and cheddar cheeses, pickled onions, and a crunchy corn tortilla for added texture. Grilled to a golden crisp and finished with a Sriracha aioli drizzle. Served with a side of creamy jalapeño sauce. 16⁹⁹ No-meat option available—made with extra cheese.



Country Ham (Salty)

Grilled, locally sourced Virginia salt-cured country ham, served with two eggs* any style, your choice of hash browns, stone-ground grits, or dressed greens, and a fresh biscuit. 15⁹⁹ Substitute gluten free bread 2⁹⁹



Monterrey Breakfast Tacos

Three lightly grilled flour tortillas filled with scrambled eggs, cotija cheese, house-made pico de gallo, black beans, pickled onions, sliced avocado, fresh cilantro, and a drizzle of chimichurri aioli. Served with your choice of hash browns, stone-ground grits, or dressed greens. 14⁹⁹ Add grilled chicken, carnitas, or chorizo 2⁹⁹



Steak & Eggs*

An 8 oz. sirloin*, lightly seasoned and grilled to your preference. Served with two eggs* any style, your choice of hash browns, stone-ground grits, or dressed greens, and a fresh biscuit. 24⁹⁹ Substitute gluten free bread 2⁹⁹

Country Fried Steak

Lightly breaded and fried steak*, smothered in our house-made sausage gravy. Served with two eggs* any style, your choice of hash browns or stone-ground grits, and a fresh biscuit. 17⁹⁹

Housemade Corned Beef Hash

Slow-roasted corned beef brisket, chopped and mixed with fresh-cut potatoes, onions, and house seasonings. Served with two eggs* any style, your choice of hash browns or stone-ground grits, and a fresh biscuit. 14⁹⁹ Substitute gluten free bread 2⁹⁹



Bob's Biscuits & Gravy

Two fluffy buttermilk biscuits smothered in our house-made sausage gravy. Served with two eggs* any style and your choice of hash browns or stone-ground grits. 12⁹⁹

Chicken Biscuit Stack

A fresh, hand-breaded chicken breast stacked with folded scrambled eggs and smothered in our house-made sausage gravy, all atop a split buttermilk biscuit. Served with your choice of hash browns or stone-ground grits. 14⁹⁹ Substitute gluten free bread 2⁹⁹

Shrimp & Grits "The Santos"

Grilled shrimp simmered in a rich New Orleans-style étouffée sauce with bacon, roasted red peppers, red onions, garlic, and butter. Served over smoked gouda stone-ground grits with toasted French baguette slices. 18⁹⁹ Substitute gluten free bread 2⁹⁹

Carnitas Breakfast Burrito

Tender pork carnitas, scrambled eggs*, house-made pico de gallo, and Sriracha aioli wrapped in your choice of a plain or spinach flour tortilla. Served with hash browns, stone-ground grits, or dressed greens. 13⁹⁹



Breakfast Chimichanga

Your choice of chorizo, carnitas, or blackened chicken, combined with scrambled eggs, house-made home fries, cheddar cheese, and pico de gallo, wrapped in a flour tortilla and deep-fried to golden perfection. Topped with fresh scallions, cotija cheese, more house-made pico, and a drizzle of chimichurri aioli. 15⁹⁹

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UNTIL 8 AM



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Bowls

Served with flour tortillas.
Bowls are served with two eggs* any style over your choice of hash browns or housemade home fries. Our housemade home fries consist of roasted and grilled baby red potatoes, roasted red peppers, onions, rosemary, and garlic.



Dig In

Green peppers, red onions, tomatoes, and cheddar cheese. Piled high on top of housemade home fries. Served with your choice of bacon or sausage links (turkey or pork) or patties. 15⁹⁹

Steak Bowl*

Lightly seasoned cut of tender sliced sirloin* grilled to your liking and accompanied by cheddar cheese, sautéed mushrooms, and housemade chimichurri aioli. 23⁹⁹



Carnitas Bowl

Pork carnitas, housemade pico de gallo, housemade sriracha aioli, and fresh cilantro. (Jalapeños available upon request). 14⁹⁹



Beyond Bowl

Vegan Beyond plant-based sausage grilled with green peppers, mushrooms, housemade pico de gallo and black beans. Topped with fresh salsa, avocado and housemade creamy roasted jalapeño sauce. 17⁹⁹



Chorizo Bowl

Split and grilled spicy chorizo sausage, with housemade pico de gallo, cotija cheese, fresh scallions, fresh cilantro, and housemade chimichurri aioli. 13⁹⁹

Sweet Up and Down

ADD FRESH BLUEBERRIES, STRAWBERRIES, PINEAPPLE, BANANAS, PECANS, CHOCOLATE CHIPS OR OREO PIECES FOR 1⁴⁹ EACH.



Pancakes

Two large buttermilk pancakes topped with whipped butter. Served with two eggs* any style, choice of applewood or peppered bacon or sausage links (turkey or pork) or patties and hash browns or stone ground grits. 13⁹⁹

Infused Pancakes

Two large buttermilk pancakes infused with your choice of one of the following: blueberries, strawberries, pineapple, bananas, pecans, chocolate chips or Oreo pieces and topped with whipped butter. Served with two eggs* any style, choice of applewood or peppered bacon or sausage links (turkey or pork) or patties and hash browns or stone ground grits. 15⁹⁹



2up 2down

Fresh locally baked cinnamon swirl French toast stacked high with hand battered chicken and tossed in our house savory hot sauce, topped with powdered sugar and a fresh rosemary sprig. 15⁹⁹



Banana Nut Bread French Toast

Housemade banana nut bread baked fresh in-house daily and dipped in our signature French toast batter. Topped with sliced bananas, pecans†, and a drizzle of sweet vanilla cream and caramel bourbon sauce. Served with two eggs* any style, choice of applewood or peppered bacon or sausage links (turkey or pork) or patties and hash browns or stone ground grits. 16⁹⁹
†contains nuts

Belgian Waffle

Belgian waffle topped with whipped butter. Served with two eggs* any style, choice of applewood or peppered bacon or sausage links (turkey or pork) or patties and hash browns or stone ground grits. 14⁹⁹



Citrus Cream Crullers

Grilled and battered crullers stuffed with citrus cream cheese and topped with fresh seasonal fruit with a honey drizzle. Served with two eggs* any style, choice of applewood or peppered bacon or sausage links (turkey or pork) or patties and hash browns or stone ground grits. 16⁹⁹

Chicken and Waffles

Belgian waffle with a hand-breaded fried chicken breast. Served with caramel bourbon sauce and your choice of hash browns or stone ground grits. 15⁹⁹



Cinnamon Swirl French Toast

Two extra thick slices of local baked cinnamon swirl bread dipped in our signature French toast batter. Topped with powdered sugar and whipped butter. Served with two eggs* any style, choice of applewood or peppered bacon or sausage links (turkey or pork) or patties and hash browns or stone ground grits. 14⁹⁹

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Friends with Benedict's

Served with hash browns or stone ground grits. Substitute housemade home fries for an additional 99¢

Avocado Smash

English muffin topped with fresh smashed avocado, seasoned tomatoes, poached eggs*, creamy hollandaise and everything seasonings. 14⁹⁹

Traditional*

Canadian or applewood bacon, two poached eggs* and hollandaise sauce atop an English muffin. 12⁹⁹

Corsica*

Spinach, garlic, tomatoes, basil, feta cheese, two poached eggs*, hollandaise sauce atop toasted French baguette slices. 13⁹⁹



Bennie & the Grits*

Fried grit cakes mixed with a blend of three cheeses and ground sausage. Topped with Cajun grilled shrimp, local smoked sausage, red onions, roasted red peppers, two poached eggs* and hollandaise sauce. 18⁹⁹



Omelets*

Served with hash browns, stone ground grits or dressed greens.
Substitute fresh cut fruit 1⁹⁹ Substitute egg whites for 1⁵⁹



Firecracker

Grilled chicken with smoked local sausage, housemade pico de gallo, roasted red peppers and jalapenos topped with pepper jack cheese. Goes great with locally made Speedy's hot sauce! Served with a fresh baked biscuit. 15⁹⁹ (Spicy) Substitute gluten free bread 2⁹⁹



Meat Lovers

Loaded with applewood bacon, turkey links, Edwards sausage links, sausage patties and cheddar cheese. Served with a fresh baked biscuit. 14⁹⁹ Substitute gluten free bread 2⁹⁹

Mediterranean

Spinach, fresh basil, tomatoes and garlic with feta and provolone cheese. Served with a fresh baked biscuit. 12⁹⁹ Substitute gluten free bread 2⁹⁹

Philly Philly

Your choice of shaved Philly style beef or chicken, mushrooms, red onions, green peppers, and provolone cheese. Served with a fresh baked biscuit. 14⁹⁹ Substitute gluten free bread 2⁹⁹

Southwestern

Grilled chicken, avocado, housemade pico de gallo and cheddar cheese. Topped with salsa and served with a fresh baked biscuit. 15⁹⁹ Jalapeños or sour cream available upon request. Substitute gluten free bread 2⁹⁹



Sandbridge

Jumbo shrimp, applewood bacon, spinach, tomatoes, garlic, and mozzarella cheese, topped with hollandaise sauce. Served with a fresh baked biscuit. 14⁹⁹ Substitute gluten free bread 2⁹⁹

Veggie Lovers

Tomatoes, mushrooms, red onions, spinach, and provolone cheese. Topped with sliced avocado. Served with a fresh baked biscuit. 13⁹⁹ Substitute gluten free bread 2⁹⁹



Create Your Own Omelet or Breakfast Burrito

Choice of one meat, two veggies and one cheese. Served with a fresh baked biscuit.
14⁹⁹ Additional meats 1⁹⁹ each • Additional cheeses or veggies 99¢ each • Substitute gluten free bread 2⁹⁹

Meats: Applewood Bacon, Peppered Bacon, Edwards Sausage Links, Pork Sausage Patties, Turkey Sausage Links, Canadian Bacon, Beef Philly Meat, Chicken Philly Meat.

Veggies: Red Onions, Mushrooms, Tomato, Green Peppers, Spinach, Avocado, Jalapenos, Garlic, Roasted Red Peppers, Kalamata Olives, Housemade Pico De Gallo, Pepperoncini.

Cheese: American, Cheddar, Provolone, Havarti, Pepper Jack, Bleu Cheese, Shredded Mozzarella, Feta, Swiss, Cotija, Gouda

Premium: Grilled Chicken 2⁹⁹, Grilled Shrimp 4⁹⁹, Local Smoked Sausage 3⁹⁹, Pork Carnitas 4⁹⁹, Chorizo 2⁹⁹, Plant Based Patties 3⁹⁹, Plant Based Sausage 3⁹⁹

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UNTIL 8 AM

Brunch Additions

Stone Ground Grits 3⁴⁹

Cubed Hash Browns 3⁹⁹

Sausage Gravy 3⁹⁹

Hand Breaded Chicken 4⁹⁹

Biscuit Or English Muffin 1⁹⁹

Bagel (Plain Or "Everything") 2⁹⁹

Croissant 2⁹⁹

Toast (Half) 1⁰⁹ (Full) 1⁹⁹

Small Flour Tortillas 1⁵⁹

Pancake (1) 3⁹⁹ (2) 6⁹⁹

Waffle 6⁹⁹

Oatmeal (Cup) 2⁹⁹ (Bowl) 3⁹⁹

Cinnamon Swirl French Toast

(Half) 4⁹⁹ (Whole) 7⁹⁹

Banana Nut Bread French Toast

(Half) 5⁹⁹ (Whole) 11⁹⁹

Turkey Sausage Links (3) 3⁹⁹

GLUTEN FRIENDLY OPTIONS

Shredded Hash Browns 3⁹⁹

Housemade Home Fries 4⁹⁹

Local Smoked Sausage Links (2) 6⁹⁹

Edwards Sausage Links (2) 4⁹⁹

Corned Beef Hash 6⁹⁹

Sausage Patties (2) 3⁹⁹

Chorizo Sausage 3⁹⁹

Applewood Bacon (3) 3⁹⁹

Peppered Bacon (3) 3⁹⁹

Canadian Bacon 2⁹⁹

Salt Cured Country Ham 8⁴⁹

Plant-Based Sausage 5⁹⁹

One Egg* (Any Style) 1⁹⁹

Fresh Fruit 4⁹⁹

Whole Grapefruit 3⁹⁹

Fresh Sliced Tomatoes 2⁴⁹

Whole Sliced Avocado 5⁹⁹

Dressed Greens 4⁹⁹

Gluten Free Multigrain Toast 3⁹⁹

Hollandaise 2⁹⁹



Salads & Chili

Dressings (**housemade dressing): honey mustard, ranch**, bleu cheese, Italian**, lemon honey vinaigrette**, balsamic vinaigrette** or oil and vinegar**



Garden Salad

Arugula and iceberg lettuce with sliced tomatoes, cucumbers, green peppers, and red onions. Topped with housemade seasoned croutons. Small 5⁹⁹ Large 10⁹⁹

Cobb

Iceberg and spinach lettuce topped with avocado, sliced tomatoes, cheddar cheese, hard-boiled egg, and peppered bacon. Topped with grilled or hand breaded fried chicken plain or Buffalo style. 15⁹⁹. Substitute plant-based Chick-N 1⁹⁹

5th Ave

A fresh blend of iceberg lettuce and arugula, topped with tomatoes, green peppers, red onions, and crunchy croutons. Finished with pinwheel rolls of smoked ham, pepperoni, salami, and provolone cheese. Served with our housemade Italian vinaigrette and pepperoncini peppers. 12⁹⁹

Add Ons

Grilled Chicken 4⁹⁹

Hand Breaded Chicken 4⁹⁹

8oz Grilled Sirloin 14⁹⁹

Grilled Shrimp 5⁹⁹



House Chili

Whitey's premium beef and bean chili served with a toasted baguette. Cup 4⁹⁹ Bowl 6⁹⁹ Add onions 49¢ Add jalapenos 49¢ Add sour cream 49¢ Add cheese 99¢

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UNTIL 8 AM



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Handhelds

Served with a pickle half and your choice of fries or potato salad.

Substitute garlic fries, onion rings, dressed greens, fresh fruit or buffalo cauliflower for an additional 1⁹⁹

Gourmet Grilled Cheese

Buttered and grilled on your choice of bread with cheddar, Swiss, provolone, American cheese, and applewood bacon. Sliced tomato available by request. 9⁹⁹ Substitute gluten free bread 2⁹⁹

New York Reuben

Your choice of sliced corned beef or sliced turkey, layered with tangy sauerkraut, melted Swiss cheese, and our housemade Thousand Island dressing. Grilled to perfection on classic marble rye. 16⁹⁹ Substitute gluten-free bread for 2⁹⁹



Reubens Brother

Crispy breaded chicken breast paired with house-cooked corned beef brisket, melted Swiss cheese, tangy sauerkraut, and our signature Thousand Island dressing, all served on a toasted brioche roll. 17⁹⁹

Gaucha

Sliced turkey breast, cheddar cheese, bacon, sliced tomatoes and sriracha aioli. Grilled and served on sourdough. 12⁹⁹ Substitute gluten free bread 2⁹⁹

Buffalo Soldier

Hand breaded and fried chicken breast tossed in your choice of mild, hot, or suicide Buffalo sauce served on a brioche bun. 12⁹⁹ PLEASE KEEP IN MIND SUICIDE IS VERY HOT!!!

Virginia Beach Cheesesteak

A huge portion of grilled steak or chicken with mushrooms, red onions, and green peppers, topped with provolone cheese and served on a hoagie roll. Lettuce, tomato, mayo, and hot peppers are available upon request. 16⁹⁹



Fan Club

Deli-thin sliced smoked ham and roasted turkey layered with crisp lettuce, vine-ripened tomatoes, your choice of thick-cut peppered or applewood-smoked bacon, and creamy mayo on hearty wheat berry bread. 14⁹⁹ Substitute gluten-free bread for 2⁹⁹



Health Nut*

Sliced grilled chicken, egg whites*, tomatoes and avocado. Served on toasted wheat berry bread with fresh fruit, cup of oatmeal or dressed greens. Lettuce and tomato available by request. 13⁹⁹



Big Chick

Fried chicken breast with pepper jack cheese, roasted red pepper mayo, mashed avocado, bacon, and onion frazzles on a brioche bun. 17⁹⁹

Southern Chicken Salad Croissant

Our signature house-made chicken salad layered with crispy fried green tomatoes, peppered bacon, fresh arugula, and roasted red pepper mayo, all drizzled with hot honey and served on a buttery croissant. 16⁹⁹ Substitute gluten-free bread for 2⁹⁹



The Stallone

Layers of smoked ham, Genoa salami, and pepperoni with provolone cheese, red onion, sun-dried tomatoes, and fresh arugula on toasted rosemary herb bread. Finished with basil pesto mayo and served with a side of our house-made Italian vinaigrette. 15⁹⁹



Alpine Croissant

Hardwood smoked ham topped with smoked gouda cheese on a buttery croissant with bacon jam and caramelized onions. 14⁹⁹ Substitute gluten free bread 2⁹⁹

Turkey Bacon Ranch Wrap

Sliced turkey, provolone cheese, house ranch dressing, applewood bacon, lettuce, tomato in choice of plain or spinach wrap. 13⁹⁹

Chicken Salad Wrap

Our original recipe homemade chicken salad, lettuce and tomato in your choice of a plain or spinach wrap. 12⁹⁹

Try it on a buttery croissant for an additional 99¢. Add cheese 99¢. Add applewood or peppered bacon 1⁹⁹

Dixie Chicken Wrap

Hand breaded chicken tenders tossed in your choice of BBQ, mild, or hot wing sauce with cheddar cheese, lettuce, diced tomatoes, and ranch dressing on your choice of plain or spinach wrap. 13⁹⁹

The Basic Burger*

8 ounces of fresh ground Angus beef cooked to order and served on a brioche bun. Lettuce, tomato, and red onion are available by request. 13⁹⁹ Add cheese 99¢ Add applewood or peppered bacon 1⁹⁹



The Egg Bistro Burger*

A handcrafted 8 oz. patty of fresh ground Angus beef, cooked to perfection and topped with melted American cheese, crisp applewood-smoked bacon, and a farm-fresh fried egg. Served on a toasted brioche bun. Lettuce, tomato, and red onion available upon request. 15⁹⁹

Western Burger*

8 ounces of fresh ground Angus beef cooked to order and topped with Cattlemen's barbecue sauce, cheddar cheese, applewood bacon, two fried onion rings, and served on a brioche bun. Lettuce, tomato, and red onion are available by request. 15⁹⁹



We Be Jammin Burger*

8 ounces of fresh ground Angus beef cooked to order on a brioche bun. Topped with cheddar and pepper jack cheese, bacon jam caramelized onions, applewood bacon, fried onion frazzles and roasted red pepper mayo. Lettuce, tomato, and red onion are available by request. 17⁹⁹

Burger Add Ons

American, Cheddar, Provolone, Havarti, Pepper Jack, Swiss, Shredded Mozzarella, Cotija, Gouda, Feta 99¢ Each

Applewood or Peppered Bacon, Avocado, Sauteed Mushrooms, One Egg (Any Style) 1⁹⁹ Each

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Build Your Own Sandwich or Wrap 14⁹⁹

1) Pick one protein

Hardwood
Smoked Ham
Oven Roasted Turkey
Grilled Chicken
Hand Breaded Chicken
Plant Based Chick-N
Housemade
Chicken Salad



2) Pick your carb

White, Wheat Berry,
Marble Rye, Sub Roll,
Sour Dough,
Bagel (Plain or
Everything),
Wrap (Plain or Spinach)
Brioche Bun, Croissant,
Multigrain Seeded
Organic Bread,
Gluten Free Multigrain
Bread (Add 2⁹⁹)

3) Pick one dairy

American, Cheddar,
Provolone, Havarti,
Pepper Jack, Swiss,
Shredded Mozzarella,
Cotija, Gouda, Feta

4) Pick your toppings

Lettuce, Tomato,
Red Onion, Pickle,
Cucumbers,
Housemade Pico
de Gallo, Roasted
Red Peppers,
Pepperoncini,
Green Peppers,
Pickled Onions,
Housemade Creamy
Roasted Jalapeño
Sauce, Jalapeños,
Mayonnaise, Yellow
or Dijon Mustard

5) Add premium toppings

(1⁹⁹ each each)

Avocado,
Applewood Bacon,
Peppered Bacon,
Canadian Bacon,
Salami, Pepperoni,
Pepper Berry Bacon
Jam, Extra Cheese

Lunch A La Carte / Snacks



Half Chicken Breast 4⁹⁹



Plant Based Chick-N 5⁹⁹

8oz Sirloin* 14⁹⁹



Sautéed Spinach 4⁹⁹

Red Potato Salad 3⁹⁹

Housemade Chicken Salad 4⁹⁹

Fries 4⁹⁹

Fresh Garlic & Shaved
Parmesan Fries 5⁹⁹

Onion Rings 5⁹⁹

Mac & Cheese 4⁹⁹



Fried Buffalo Cauliflower 5⁹⁹

Kids Menu

7⁹⁹ 10 and under only

CHOOSE ONE ENTREE & ONE SIDE

Comes with your choice of

Juice: Apple, Orange, Cranberry, Grapefruit

Milk: Regular, Chocolate, Strawberry, Almond

Tea: Sweet or Unsweet or

Soda: Pepsi Products. Free Refills on Tea & Soda

Brunch

Whipped Cream Smiley Face Pancake (Plain or Chocolate Chip) | Waffle | Cinnamon Swirl French Toast |
Cheese Omelet | Biscuits and Gravy | Sausage Egg and Cheese Biscuit | Yogurt Parfait |
Grilled Cheese Sandwich | PB&J Sandwich | Mini Cheeseburger | Cheese Quesadilla |
Grilled Chicken Sandwich | Mac & Cheese | Hand Battered Chicken Tenders | Plant Based Chic'n Tenders |
Plant Based Chic'n Sandwich | Substitute gluten free bread 2⁹⁹

Sides

Fresh Fruit | Cubed or Shredded Hash Browns | Scrambled Egg | Biscuit | Toast | English Muffin | Bacon
Sausage Links or Patties | Turkey Links | French Fries | Onion Rings | Potato Salad | Sautéed Spinach

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Beverages

FOUNTAIN DRINKS

Pepsi, Diet Pepsi, Mountain Dew, Starry, Mug Root Beer, Dr Pepper, or Fresh Brewed Tea (free refills) 3⁵⁰

JUICE

Orange, Grapefruit, Cranberry, Apple, Tomato V8 Small 3²⁵ Large 3⁷⁵

Lemonade or Arnold Palmer 3⁷⁵

MILK

Regular, Chocolate, Strawberry or Almond Small 3²⁵ Large 3⁷⁵

Hot Chocolate 2⁵⁰

HOT TEA

Black Tea or Seasonal Flavors (includes one additional tea bag refill) 2⁷⁵

Red Bull

(regular, seasonal, sugar free or blueberry) 3⁵⁰

COFFEE

Our Bistro Blend Coffee (Columbian or decaf) (free refills) 3²⁵

Bistro Cold Brew 3⁹⁵

Espresso 3⁰⁰

Cappuccino & Lattes

White Chocolate Mocha, Caramel Macchiato, Vanilla or Hazelnut 4⁹⁵

JOIN OUR REWARDS CLUB & BECOME AN EGG BISTRO VIP

Earn points every time you dine with us—get 1 point for every \$1 spent, and unlock a \$10 reward once you reach 200 points. Simply provide your mobile phone number at checkout for easy tracking and fast redemption of your rewards. VIP Perk: Enjoy \$5 off during your birthday month with our exclusive birthday coupon!

Our Story

In October of 2007, owners Doug Stumpf and Mike Touhey embarked on a mission to revolutionize the way people view brunch food and service. After spending over 25 years following the Dave Matthews Band across the country, they realized that most cities were seriously lacking in quality breakfast spots. It was a sad state of affairs - basic food, limited options, and service that was more of a nightmare than a dream.

Determined to show the good people of Hampton Roads that breakfast could be a glorious affair; they scoured the land for the perfect location. And lo and behold, The Egg Bistro was born in Chesapeake, Virginia. With the addition of Pat Perry, a culinary wizard, the Egg dream team was complete.

Their mission was crystal clear - fresh, top-notch ingredients, locally sourced products, and a team that genuinely loves what they do. The result? A breakfast experience like no other, with dishes that will have you coming back for more.

But it's not just about the food - these owners are all about giving back to the community. Born and raised in the area, they've been on a mission to make the world a better place, one egg at a time. They've donated over 300,000 to charities like the Humane Society, SPCA, and local schools, and have formed strong bonds with first responders and the military.

At The Egg Bistro, starting your day off right is serious business - even if they don't take themselves too seriously. So come on down, grab a seat, and let the Egg family take care of you. It's brunch time, and we're here to make it egg-tra special.

Cheers!

Eat, Drink and Be Merry

BEANS • THREADS • GLASS • CHECK OUT OUR EGG BISTRO MERCHANDISE

BOTTLED HOT SAUCES • BLOODY MARY MIX • LOGO GLASSWARE • EGG BISTRO ZIP JACKETS
MEN'S & WOMEN'S T-SHIRTS • BISTRO BLEND COLUMBIAN COFFEE (12OZ)

THE EGG BISTRO GREENBRIER

501 Kempsville Road
Chesapeake, VA 23320
(757) 410-8515

THE EGG BISTRO STRAWBRIDGE

2129 General Booth Blvd, Ste 105
Virginia Beach, VA 23454
(757) 689-6312

THE EGG BISTRO HAYGOOD

1033 Independence Blvd
Virginia Beach, VA 23455
(757) 524-5488

IN AN EFFORT TO KEEP MENU PRICES LOW AND TO COMBAT RISING COSTS, WE WILL NO LONGER REMOVE ITEMS FROM THE BILL THAT HAVE BEEN PREPARED CORRECTLY.

• PLEASE READ MENU DESCRIPTIONS CAREFULLY BEFORE ORDERING •

*Note: These items are prepared raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



EMPLOYEE
INSPIRED RECIPE



HOUSE
SPECIALTY



SPICY



GLUTEN
FRIENDLY
OPTIONAL



GLUTEN
FRIENDLY



VEGAN
FRIENDLY



UNTIL 8 AM