



[www.TheEggBistro.com](http://www.TheEggBistro.com)

LOCALLY OWNED AND OPERATED  
— Since 2007 —

*Private Banquet & 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 buns and 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.  
PLEASE BE COURTEOUS TO OTHER GUESTS AND DO NOT OCCUPY TABLES LONGER THAN 2 HOURS.

# Bistro Brunch

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



## The Don



Two eggs\* any style, choice of applewood or peppered bacon, links (turkey or pork sausage) or patties. Served with your choice of hash browns, stone ground grits or dressed greens and choice of toast. 9<sup>49</sup>



## Steak & Eggs\*

A lightly seasoned and tender 8oz. cut of sirloin\* grilled to your liking. Served with two eggs\* any style and hash browns, stone ground grits or dressed greens and a biscuit. 22<sup>99</sup>

## Carnitas Breakfast Burrito

Tender pork carnitas, scrambled eggs\*, housemade pico de gallo and sriracha aioli in your choice of plain or spinach flour tortilla. Served with hash browns, stone ground grits or dressed greens. 12<sup>99</sup>



## BLT



Traditional BLT with applewood or peppered bacon, lettuce, tomato, and mayo. Topped with two eggs\* any style on your choice of toast. Served with hash browns, stone ground grits or dressed greens. 11<sup>99</sup> Add cheese for 99¢



## BYO Breakfast Sandwich

Choice of bread topped with two eggs\* any style, your choice of cheese, and your choice of applewood bacon, peppered bacon, turkey sausage, pork sausage, sliced ham, sliced turkey, or chicken salad. Served with hash browns, stone ground grits or dressed greens. 12<sup>99</sup>



## Country Ham (Salty)

Grilled local Virginia **SALT CURED** country ham served with two eggs\* any style. Served with hash browns, stone ground grits or dressed greens and a biscuit. 14<sup>49</sup>



## 2E's Two Step



Two of our peppered bacon wrapped asparagus, grilled to perfection, and topped with hollandaise. Served with two eggs\* any style and hash browns, stone ground grits, dressed greens and a biscuit. 13<sup>99</sup>

## Monterrey Breakfast Tacos

Three lightly grilled flour tortillas topped with scrambled eggs, cotija cheese, housemade pico de gallo, black beans, pickled onions, sliced avocado, fresh cilantro and chimichurri aioli. Served with hash browns, stone ground grits or dressed greens. 13<sup>99</sup> Add grilled chicken, carnitas or chorizo 2<sup>99</sup>

## Housemade Corned Beef Hash

Housemade corned beef brisket roasted daily, chopped, and mixed with fresh cut potatoes, onions, and house seasonings. Served with two eggs\* any style, with your choice of hash browns or stone ground grits and a biscuit. 12<sup>99</sup> Substitute gluten free bread 99¢



## Breakfast Chimichanga

Your choice of chorizo, carnitas, or blackened chicken with pico de gallo, cheddar cheese, housemade home fries and scrambled eggs stuffed in a tortilla and deep fried. Topped with pico de gallo, fresh scallions, cotija cheese and housemade chimichurri aioli. 15<sup>99</sup> Goes great with Gator hot sauce!

## Country Fried Steak

Lightly breaded fried steak\* topped with housemade sausage gravy. Served with two eggs\* any style and your choice of hash browns or stone ground grits and a biscuit. 15<sup>99</sup> Substitute gluten free bread 99¢

## Chicken and Waffles

Belgian waffle with a hand-breaded fried chicken breast. Served with caramel bourbon sauce and your choice of hashbrowns or stone ground grits. 15<sup>99</sup>

## Shrimp & Grits "The Santos"

Grilled shrimp in a New Orleans style étouffée sauce with bacon, roasted red peppers, red onions, butter and seasoning on top of smoked gouda stone ground grits. Served with toasted French baguette slices. 16<sup>99</sup> Substitute gluten free bread 99¢

## Chicken Biscuit Stack

Fresh hand breaded fried chicken breast with two-folded scrambled eggs and housemade sausage gravy stacked on a split biscuit, with your choice of hash browns or stone ground grits. 13<sup>99</sup>



# Brunch Bowls

Served with flour tortillas

All breakfast bowls are served 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, topped with three eggs\* of any style.



## 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. 14<sup>99</sup>

## Carnitas Bowl

Pork carnitas, housemade pico de gallo, housemade sriracha aioli, and fresh cilantro. (Jalapeños available upon request). 13<sup>99</sup>



## Cuban Shrimp Bowl

Grilled shrimp, diced ham, fresh cilantro, diced pickle, melted Swiss cheese, diced green and roasted red peppers grilled in a housemade Cuban inspired sauce of peaches, apricots, Dijon mustard and spices. Topped with shaved parmesan and Swiss cheese. 17<sup>99</sup>



## 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. 14<sup>99</sup>



## Chorizo Bowl

Split and grilled spicy chorizo sausage, with housemade pico de gallo, cotija cheese, fresh scallions, fresh cilantro, and housemade chimichurri aioli. 13<sup>99</sup>

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.

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HOUSE SPECIALTY



SPICY



GLUTEN FRIENDLY  
OPTIONAL



GLUTEN FRIENDLY



VEGAN  
OPTION



6<sup>49</sup>  
UNTIL 8 AM

\*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.

# Friends with Benedicts

Topped with our new hollandaise sauce recipe and served with hash browns or stone ground grits. Substitute housemade homefries for an additional 99¢

## Avocado Smash

English muffin topped with fresh smashed avocado, seasoned tomatoes, poached eggs\*, creamy hollandaise and everything seasonings. 13<sup>99</sup>

## Traditional\*

Canadian or applewood bacon, two poached eggs\* and hollandaise sauce atop an English muffin. 11<sup>99</sup>

## Surf & Turf\*

Tender sliced sirloin\* cooked to your liking topped with seasoned grilled shrimp, poached eggs\*, and hollandaise on toasted French baguette slices. 22<sup>99</sup>

## Corsica\*

Spinach, garlic, tomatoes, basil, feta cheese, two poached eggs\*, hollandaise sauce atop toasted French baguette slices. 13<sup>99</sup>

## Southern Bistro\*

Fried green tomatoes atop grilled cornbread with pork carnitas, two poached eggs\*, hollandaise and applewood bacon. 17<sup>99</sup>



## Bennie & the Grits\*



Fried grit cakes mixed with a blend of three cheeses and ground sausage. Topped with Cajun grilled shrimp, smoked Surry sausage, red onions, roasted red peppers, two poached eggs\* and hollandaise sauce. 16<sup>99</sup>



# Omelets\*

Served with hash browns, stone ground grits or dressed greens. Substitute fresh cut fruit <sup>99</sup>  
Substitute egg whites for 1<sup>59</sup>



## Firecracker



Grilled chicken, smoked local Surry 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. 15<sup>99</sup> (Spicy)



## Meat Lovers

Loaded with applewood bacon, turkey links, sausage links, sausage patties and cheddar cheese. Served with a fresh baked biscuit. 14<sup>99</sup>

## Mediterranean

Spinach, fresh basil, tomatoes and garlic with feta and provolone cheese. Served with a fresh baked biscuit. 12<sup>99</sup>

## 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. 14<sup>99</sup>

## Southwestern

Grilled chicken, avocado, housemade pico de gallo and cheddar cheese. Topped with salsa and side of sour cream. Served with a fresh baked biscuit. 14<sup>99</sup> Jalapeños available upon request.



## Sandbridge

Jumbo shrimp, applewood bacon, spinach, tomatoes, garlic, and mozzarella cheese, topped with hollandaise sauce. Served with a fresh baked biscuit. 14<sup>99</sup>

## Veggie Lovers

Tomatoes, asparagus, mushrooms, red onions, spinach, and provolone cheese. Topped with sliced avocado. Served with a fresh baked biscuit. 13<sup>99</sup>



## Create Your Own Omelet or Breakfast Burrito

Choice of one meat, two veggies and one cheese. Served with a fresh baked biscuit. 14<sup>99</sup>  
Additional meats 1<sup>99</sup> each • Additional cheeses or veggies 99¢ each

<b>Meats:</b>	Applewood Bacon, Peppered Bacon, Pork Sausage Links, Pork Sausage Patties, Turkey Sausage Links, Canadian Bacon, Beef Philly Meat, Chicken Philly Meat.
<b>Veggies:</b>	Red Onions, Mushrooms, Tomato, Green Peppers, Spinach, Avocado, Jalapenos, Garlic, Roasted Red Peppers, Kalamata Olives, Housemade Pico De Gallo, Pepperoncini.
<b>Cheese:</b>	American, Cheddar, Provolone, Havarti, Pepper Jack, Bleu Cheese, Shredded Mozzarella, Feta, Swiss, Cotija, Gouda
<b>Premium:</b>	Grilled Chicken 2 <sup>99</sup> , Grilled Shrimp 4 <sup>99</sup> , Locally smoked Surry Sausage 3 <sup>99</sup> , Pork Carnitas 4 <sup>99</sup> , Chorizo 2 <sup>99</sup> , Plant based patties 3 <sup>99</sup> , Plant based bratwurst 3 <sup>99</sup>

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HOUSE  
SPECIALTY



SPICY



GLUTEN  
FRIENDLY  
OPTIONAL



GLUTEN  
FRIENDLY



VEGAN  
OPTION



6<sup>49</sup>  
UNTIL 8 AM

# Sweet Up and Down

ADD FRESH BLUEBERRIES, STRAWBERRIES, PINEAPPLE, BANANAS, PECANS, CHOCOLATE CHIPS OR OREO PIECES FOR 1<sup>49</sup> 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. 12<sup>99</sup>

## 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. 14<sup>99</sup>

## 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. 15<sup>99</sup>



## 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.. 14<sup>99</sup> \*contains nuts

## Belgian Waffle

Fresh 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. 12<sup>99</sup>

## 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. 14<sup>99</sup>



## 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. 13<sup>99</sup>



# Healthy Living

Substitute gluten free bread 99<sup>c</sup>

## Burrito Light\*

Egg whites\*, tomatoes, asparagus, mushrooms, red onions, spinach, and your choice of cheese wrapped in a spinach tortilla. Served with fresh fruit, cup of oatmeal or dressed greens. 12<sup>99</sup>

## 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. 13<sup>99</sup>

## Fried Green Tomatoes

Five flash fried green tomatoes over a bed of arugula topped with our housemade gator remoulade. Garnished with goat cheese and sun-dried tomatoes. 16<sup>99</sup>



## Avocado Toast

Toasted multigrain seeded organic bread with fresh avocado mash, fresh lemon juice and then topped with sliced cucumbers, chia seeds, fresh tomatoes, and goat cheese crumbles. Drizzled with olive oil and our housemade balsamic dressing. Served with a sliced boiled egg and choice of dressed greens or fresh fruit. 13<sup>99</sup>

## Yogurt Parfait

Vanilla Greek yogurt served with housemade granola, chia seeds, strawberries, bananas and blueberries. 10<sup>99</sup>

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# Breakfast Additions

**Stone Ground Grits** 3<sup>49</sup>

**Cubed Hash Browns** 3<sup>49</sup>

**Sausage Gravy** 3<sup>49</sup>

**Corned Beef Hash** 6<sup>99</sup>

**Hand Breaded Chicken** 4<sup>99</sup>

**Biscuit Or English Muffin** 1<sup>99</sup>

**Bagel**  
(Plain Or "Everything") 2<sup>99</sup>

**Toast**  
(Half) 1<sup>09</sup> (Full) 1<sup>99</sup>

**Small Flour Tortillas** 1<sup>59</sup>

**Pancake** (1) 3<sup>99</sup> (2) 6<sup>99</sup>

**Waffle** (1) 6<sup>99</sup>

**Oatmeal**  
(Cup) 2<sup>99</sup> (Bowl) 3<sup>99</sup>

**Cinnamon Swirl French Toast**  
(Half) 4<sup>99</sup> (Whole) 7<sup>99</sup>

**Banana Nut Bread French Toast**  
(Half) 4<sup>99</sup> (Whole) 7<sup>99</sup>

**Hollandaise** 1<sup>99</sup>

## GLUTEN FRIENDLY OPTIONS

**Shredded Hash Browns** 3<sup>99</sup>

**Housemade Home Fries** 4<sup>99</sup>

**Surry VA Smoked Sausage Links** (2) 5<sup>99</sup>

**Surry VA Sausage Links** (2) 4<sup>99</sup>

**Turkey Sausage Links** (3) 3<sup>99</sup>

**Sausage Patties** (2) 3<sup>99</sup>

**Chorizo Links** 3<sup>99</sup>

**Applewood Bacon** (3) 3<sup>99</sup>

**Peppered Bacon** (3) 3<sup>99</sup>

**Two Bacon Wrapped Asparagus** 6<sup>99</sup>

**Canadian Bacon** 2<sup>99</sup>

**Salt Cured Country Ham** 7<sup>99</sup>

**Plant-Based Patties** 4<sup>99</sup>

**One Egg\*** (Any Style) 1<sup>59</sup>

**Fresh Fruit** 4<sup>49</sup>

**Whole Grapefruit** 3<sup>99</sup>

**Fresh Sliced Tomatoes** 2<sup>49</sup>

**Sliced Avocado** 4<sup>99</sup>

**Dressed Greens** 4<sup>99</sup>

**Gluten Free Multigrain Toast** 3<sup>99</sup>



## Soup & Salads

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



### House Chili

Served with a toasted baguette, onions, and cheddar cheese. Jalapeños and sour cream available upon request. Cup 4<sup>99</sup> Bowl 6<sup>99</sup>



### Garden Salad

Arugula and iceberg lettuce with sliced tomatoes, cucumbers, green peppers, and red onions. Topped with housemade seasoned croutons. Small 5<sup>99</sup> Large 10<sup>99</sup>

### Blue Ridge Wedge Salad

Wedge of crisp iceberg lettuce topped with sliced tomatoes, crumbled applewood bacon, red onions and bleu cheese crumbles. Served with your choice of dressing 13<sup>99</sup>

### The Chic's Beach Salad

Spinach and arugula lettuce topped with a mixture of applewood bacon, sundried tomatoes, mandarin orange slices, red grapes, raisins, red onion, goat cheese crumbles and candied pecans. Served with lemon honey vinaigrette. 14<sup>99</sup>

### 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. 14<sup>99</sup>. Substitute plant based Chick-N 1<sup>99</sup>.

## Add Ons

Grilled Chicken 4<sup>99</sup>

Hand Breaded Chicken 4<sup>99</sup>

8oz Grilled Sirloin 14<sup>99</sup>

Grilled Shrimp 5<sup>99</sup>



Plant Based Chick-N 5<sup>99</sup>

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HOUSE  
SPECIALTY



SPICY



GLUTEN  
FRIENDLY  
OPTIONAL



GLUTEN  
FRIENDLY



VEGAN  
OPTION



6<sup>00</sup>  
UNTIL 8 AM

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# Signature Sandwiches & Wraps

Served with a pickle half and your choice of fries, potato salad, or housemade chips. Garlic fries, onion rings, dressed greens or buffalo cauliflower for an additional 1<sup>99</sup>

## Fan Club

Deli thin sliced ham and turkey with lettuce, tomatoes, thick peppered or applewood bacon and mayo. Served traditionally as a club with your choice of a plain or spinach wrap. 14<sup>99</sup>

## Tidewater

Grilled chicken breast, lettuce, cheddar cheese, roasted red pepper, homemade pico de gallo and red pepper mayo on your choice of plain or spinach wrap. 12<sup>99</sup>

## Dixie Chicken

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. 13<sup>99</sup>


## Portsmouth

Grilled chicken breast, provolone cheese, avocado, lettuce, diced tomato, sprouts and thick peppered bacon with honey mustard on your choice of plain or spinach wrap. 12<sup>99</sup>



## Build Your Own Sandwich or Wrap 14<sup>99</sup>

### 1. Pick one protein

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

### 2. Pick your carb

White, Wheat Berry,  
Marble Rye, Sour  
Dough, Sub Roll, Bagel  
(Plain Or Everything),  
Wrap (Plain or Spinach)  
Brioche Bun, Multigrain  
Seeded Organic Bread,  
Gluten Free Multigrain  
Bread or Gluten Free  
Bun (99¢ More)

### 3. Pick one dairy

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

### 4. Pick your toppings

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

### 5. Add premium toppings (99¢ each)

Applewood Bacon,  
Peppered Bacon,  
Canadian Bacon,  
Extra Cheese

# Hot Sandwiches

Served with a pickle half and your choice of fries, potato salad, or housemade chips. Garlic fries, onion rings, dressed greens or buffalo cauliflower for an additional 1<sup>99</sup>

## Gourmet Grilled Cheese

Buttered and grilled on your choice of bread with cheddar, Swiss, provolone, American cheese, and bacon slices. Sliced tomato by request. 9<sup>99</sup>

## New York Reuben

Your choice of sliced corned beef or sliced turkey with sauerkraut, Swiss cheese and housemade thousand island dressing. Served on marble rye and grilled to perfection. 14<sup>99</sup>



## Gaucha

Sliced turkey breast, cheddar cheese, bacon, sliced tomatoes and sriracha aioli. Grilled and served on sourdough. 12<sup>99</sup>

## Dave's Chicken Sandwich

Lightly seasoned grilled chicken breast topped with avocado spread, applewood bacon, goat cheese, sun dried tomatoes and berry pepper bacon jam. 13<sup>99</sup>



## Buffalo Soldier



Hand breaded and fried chicken breast tossed in your choice of mild, hot, or suicide Buffalo sauce. 12<sup>99</sup>

**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. 14<sup>99</sup>

## Chicken Fried Club\*

Hand breaded and fried chicken breast, lettuce, tomato, cheddar cheese, applewood bacon, bleu cheese crumbles and a poached egg\*. Served with a side of spicy ranch. 13<sup>99</sup>

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6<sup>49</sup>  
UNTIL 8 AM



# Half Pound Burgers

All burgers are fresh, never frozen and served on a brioche or gluten free bun. Served with a choice of fries, potato salad or housemade chips. Substitute garlic fries, onion rings, buffalo cauliflower or dressed greens 1<sup>99</sup>.

## Steakhouse\*

Sautéed mushrooms and red onions grilled with A1 sauce, topped with melted Swiss and provolone cheese and a mound of fried onion fuzzles. Lettuce, tomato, and red onion available by request. 14<sup>99</sup>



## Cali\*

Pepper jack cheese, housemade avocado spread, applewood bacon, lettuce, tomato, and a housemade spicy ranch drizzle. Lettuce, tomato, and red onion available by request. 15<sup>99</sup>



## The Egg Bistro\*

American cheese, applewood bacon and fried egg on a brioche bun. Lettuce, tomato, and red onion available by request. 13<sup>99</sup>

## Western\*

Cattlemen's barbecue sauce, cheddar cheese, applewood bacon and two fried onion rings. Lettuce, tomato, and red onion available by request. 13<sup>99</sup>

## Build Your Own

Grilled, Blackened, or Hand Breaded Chicken Breast 10<sup>99</sup>  
Beef Patty\* 12<sup>99</sup>

### CHEESE CHOICES:

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

### OTHER TOPPINGS:

Grilled Mushrooms, Green Peppers, Red Peppers, Jalapeños, Hot Peppers, Avocado, Grilled Onions, Pickled Onions, Fried Onion Fuzzles, Pepper Berry Bacon Jam 99¢ each

Add Applewood Bacon, Peppered Bacon, or Chili 1<sup>99</sup>

# Lunch A La Carte / Snacks



Half Chicken Breast 4<sup>99</sup>



Plant Based Chick-N 5<sup>99</sup>

8oz Sirloin\* 14<sup>99</sup>



Sautéed Spinach 4<sup>99</sup>



Grilled Asparagus 4<sup>99</sup>

Red Potato Salad 3<sup>99</sup>

Fries 4<sup>99</sup>

Fresh Garlic & Shaved Parmesan Fries 5<sup>99</sup>

Chili Cheese Fries 7<sup>99</sup>

Onion Rings 5<sup>99</sup>

Mac & Cheese 4<sup>99</sup>

Housemade Potato Chips 3<sup>99</sup> (Plain or Old Bay)



Fried Buffalo Cauliflower 5<sup>99</sup>

Pepper Berry Bacon Jam 1<sup>99</sup>

# Kids Menu

6<sup>99</sup> 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) | Cinnamon Swirl French Toast | Waffle | 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 Chick'n Tenders | Plant Based Chick'n Sandwich

## Sides

Fresh Fruit | Cubed or Shredded Hash Browns | Biscuit | Toast | Bacon Sausage Links or Patties Turkey Links | French Fries | Onion Rings | Potato Salad | Housemade Chips | 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) 3<sup>25</sup>

## JUICE

Orange, Grapefruit, Cranberry, Apple, Tomato V8 Small 2<sup>95</sup> Large 3<sup>25</sup>

Lemonade or Arnold Palmer 3<sup>25</sup>

## MILK

Regular, Chocolate, Strawberry or Almond Small 2<sup>95</sup> Large 3<sup>25</sup> Hot Chocolate 2<sup>50</sup>

## HOT TEA

Black Tea or Seasonal Flavors (includes one additional tea bag refill) 2<sup>75</sup>

## Red Bull

(regular, seasonal, sugar free or blueberry) 3<sup>50</sup>

## COFFEE

Our Bistro Blend Coffee (Columbian or decaf) (free refills) 3<sup>25</sup>

Bistro Cold Brew 3<sup>95</sup>

Espresso 2<sup>75</sup>

## Cappuccino & Lattes

White Chocolate Mocha, Caramel Macchiato, Vanilla or Hazelnut 4<sup>95</sup>

## JOIN OUR REWARDS CLUB & BECOME AN EGG BISTRO VIP

Earn points for every dollar you spend and unlock a \$12 bonus once you've spent \$200. Provide us with your mobile phone number for easy reward tracking and redemption.

# Our Story

In October of 2007 owners Doug Stumpf and Mike Touhey set out to change people's perception of brunch food and service. After following the Dave Matthews Band around the country for over 25 years, they noticed a lack of quality breakfast restaurants in most cities. Quickly they found that most places that were serving breakfast, served basic food with very few options and oftentimes, bad service. They set out to convince the people of Hampton Roads that breakfast is indeed the most important meal of the day and could be done better. After a yearlong search for the perfect location, The Egg Bistro was hatched in the city of Chesapeake, Virginia. Soon After, with the addition of Pat Perry, a restaurateur with an extensive culinary background, The Egg team was complete. The mission was clear, to focus on using fresh quality ingredients, locally sourced products and having a team that provides top notch service and truly loves what they do. We serve a different kind of breakfast with creative dishes and locally sourced ingredients that will leave you craving for more.

Along with this mission, the owners wanted to be community focused. All three of them were born and raised in this community and have been committed to giving back since their beginnings. They are driven by making the communities and society we live in a better place, one egg at a time. With the help of our Egg family and friends, we have donated over 300,000 to charities like the Humane Society, SPCA, Fun Forrest and local schools to name a few. They have formed an alliance with first responders and the military by hosting fundraisers and offering a daily discount as thanks for their sacrifice and service. It's become a way of life for the Egg, to live and support local.

The Egg Bistro family takes the responsibility of starting your day off right seriously, even if we don't take ourselves too seriously. We want everyone to feel welcome and experience what we call Egg life, because here everyone is family regardless of what side of the bed you wake up on.

*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.



HOUSE  
SPECIALTY



SPICY



GLUTEN  
FRIENDLY  
OPTIONAL



GLUTEN  
FRIENDLY



VEGAN  
OPTION



6<sup>49</sup>  
UNTIL 8 AM