

EST. 1985

EGG HARBOR

— *cafe* —

EGGCEPTIONAL SKILLETS

Layered with fresh ingredients and topped with two cage free eggs, any style*. Served with a buttered English muffin (180 cal) and house-made jam (40 cal). A wheat English muffin (130 cal) can be substituted upon request.

San Antonio Skillet

Harbor potatoes, chorizo, bacon, onion, fresh jalapeño, tomato, and Pepper Jack cheese. (860 - 910 cal)

Veggie Hash Skillet

Sweet potatoes, kale, red pepper, mushrooms, zucchini, yellow squash, and onion. (520 - 570 cal)

Sweet Potato Skillet

Sweet potatoes, shaved Brussel sprouts, bacon, apple, and Mozzarella cheese. (780 - 830 cal)

Everyday I’m Brusselin’

Riced cauliflower, bacon, shaved Brussel sprouts, fresh jalapeño, and Parmesan cheese. (550 - 600 cal)

Matt’s Meaty Skillet

Now meatier than ever!

Harbor potatoes, bacon, ham, sausage, and Jack and Cheddar cheeses. (1230 - 1280 cal)

Ultimate Skillet

Harbor potatoes, ham, mushroom, green pepper, onion, tomato and Jack and Cheddar cheeses. (650 - 700 cal)

Eggceptional Skillet Combo

A smaller skillet of Harbor potatoes with your choice of three ingredients, topped with one cage free egg, any style*. Served with a slice of Texas French toast and fruit. (530 - 830 cal)

SCRAMBLERS & OMELETTES

Made with three cage free eggs. Served with Harbor potatoes (240 cal) and a buttered English muffin (180 cal) with house-made jam (40 cal).

Lobster Scrambler

Lobster and seafood blend, cream cheese, and green onion, topped with hollandaise. (650 cal)

Aztec Omelette

Chorizo, fresh jalapeño, avocado and cilantro, topped with Pepper Jack cheese, sour cream and tomato. (670 cal) 11.5

Garden Scrambler

Mushroom, spinach, tomato, and Jack cheese, topped with sour cream. (540 cal)

Joe’s Healthy Scrambler

Chicken sausage, mushroom, spinach, roasted onion, and cage free egg whites, topped with Mozzarella. Served with a wheat English muffin and fruit (no potatoes). (480 cal)

Bacado Omelette

Bacon and avocado, topped with Jack cheese, sour cream, and green onion. Served with house-made salsa. (710 cal)

Dynamite Veggie White Omelette

Cage free egg whites, spinach, mushroom, and red and green peppers topped with house-made salsa and Mozzarella cheese. Served with a wheat English muffin and fruit (no potatoes). (380 cal)

Gregg’s Chili & Eggs

House-made Black Bean Chicken Chili, melted Jack and Cheddar cheeses, tomato, and green onion atop a cage free egg white omelette. Served with a wheat English muffin. (450 cal)

CREATE YOUR OWN

Scrambler, Skillet or Omelette

Choice of three ingredients (290 - 950 cal)

Bacon • Ham • Sausage • Turkey Bacon
Chicken Sausage • Chorizo Sausage • Canadian Bacon
Tomato • Mushroom • Spinach • Artichoke • Jalapeño • Kale
Red Pepper • Green Pepper • Onion • Avocado • Yellow Squash
Jack • Jack & Cheddar • Pepper Jack • Mozzarella
Goat Cheese • Cream Cheese • Bleu Cheese
Sour Cream • Salsa • Hollandaise • Basil Hollandaise

TRADITIONAL BREAKFASTS

Two large cage free eggs, any style*, served with Harbor potatoes and a buttered English muffin with house-made jam. (620 - 670 cal)

Traditional Breakfast with Meat

Sausage links, bacon, chicken sausage, Canadian bacon or turkey bacon. (730 - 990 cal)

Thick-cut, Cherrywood-Smoked Bacon. (920 - 990 cal)

House-made Corned Beef Hash.

Prepared with green pepper and onion. (1200 - 1250 cal)

EGG-CETERA

Habanero Hash & Eggs

Habanero hash prepared in house with chorizo, peppers, and onions, topped with Jack and Cheddar cheeses, two cage free eggs, any style*, sour cream, and cilantro. Served with a buttered English muffin and house-made jam. (1100 - 1150 cal)

Cassie’s Crêpes

Avocado, mushroom, scrambled cage free eggs, and Jack and Cheddar cheeses folded into two crêpes. Served with house-made poppyseed dressing, potatoes, and a buttered English muffin with house-made jam. (1190 cal)

Down Home Biscuits & Gravy

Pork sausage gravy and biscuits. Served with two cage free eggs, any style*. Served with Harbor potatoes. (1010 - 1060 cal)

Chorizo Chilaquiles

Corn tortilla chips, house-made green salsa, and chorizo, topped with Jack cheese, two cage free eggs, any style*, and avocado. Served with fruit. (1020 - 1070)

Substitute chicken

(990 - 1040 cal)

Southern Shrimp & Grits

Shrimp, bacon, green onion, Jack & Cheddar cheeses, and cilantro on a bed of stone-ground grits. Served with a biscuit and honey butter. (1330 cal)

Add two eggs on top

(160 - 210 cal)

Avocado Toast

A slice of sourdough toast topped with smashed avocado, arugula, and grape tomato with a squeeze of lemon and a fig balsamic drizzle. Served with two cage free eggs, any style*. Served with fruit. (570 cal)

Protein Wrap

Black bean quinoa mix, three scrambled cage free egg whites with spinach, tomato, avocado, and Mozzarella cheese wrapped in a tortilla. Served with house-made salsa and fruit. (860 cal)

Shakshuka

House-made Moroccan spiced tomato-pepper-onion sauce and spinach with three cage free eggs* poached inside, topped with goat cheese and cilantro. Served with a buttered English muffin and house-made jam. (620 cal)

HARBOR BENEDICTS

Served with Harbor potatoes (240 cal).

Farmer’s Market Benedict

English muffin, spinach, mushroom, tomato, artichoke, poached cage free eggs*, and fresh basil hollandaise. (500 cal)

Smoked Salmon Benedict

English muffin, cold smoked salmon, tomato, arugula, poached cage free eggs*, hollandaise, red onion, capers, and dill. (610 cal)

Barrington Benedict

English muffin, Canadian bacon, poached cage free eggs*, hollandaise, and a sprinkle of paprika. (580 cal)



Any egg dish can be prepared with cage free egg whites for \$1 extra.
(subtract 65 - 90 cal per egg)

PLEASE NOTIFY A MANAGER OF ANY FOOD ALLERGIES BEFORE PLACING YOUR ORDER.

*ADVISORY: EGGS AND HAMBURGERS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.

AIMEE’S GOURMET GRIDDLE

Harbor Signature Pancakes

Our special wheat recipe. (1210 cal)

Blueberry Pancakes

Served with blueberry compote. (1290 cal)

Texas French Toast

Topped with cinnamon sugar. (860 cal)

Cinnamon Roll French Toast

Topped with icing and powdered sugar. (1020 cal)

GRIDDLE COMBOS

Your choice of two slices of French toast or three smaller pancakes served with two cage free eggs, any style* (160 - 210 cal), and a choice of bacon or sausage (220/320 cal).

Pancake Combo

Harbor Signature Pancakes (810 cal)

Blueberry Pancakes (870 cal) 13.5

Lemon Poppyseed Pancakes (960 cal)

Sam’s Swedish Pancakes (500 cal)

French Toast Combo

Cinnamon Roll French Toast (690 cal)

Texas French Toast (570 cal)

Lemon Poppyseed Pancakes

Topped with fresh strawberries, lemon icing, and powdered sugar. (1360 cal)

Sam’s Swedish Pancakes

Dusted with powdered sugar. Served with lingonberry butter and lingonberries. (640 cal)

Original Belgian Waffle

Topped with powdered sugar. (430 cal)

Waffle Combo

The Original Belgian Waffle served with two cage free eggs*, any style, and your choice of bacon or sausage. (810 - 960 cal)

BREAKFAST BOWLS

Berry-Ola Oatmeal

Blackberries, blueberries, and all-natural granola. Served with a wheat English muffin with house-made jam, brown sugar, and skim milk. (590 cal)

Quinoa Superbowl

Tri-colored quinoa, oat milk, blueberries, banana, dried cranberries, and a drizzle of sunflower butter. Served with vanilla yogurt. (670 cal)

SANDWICH BOARD

California Tuna Melt

House-made tuna salad, avocado, tomato, red onion, and Cheddar cheese on grilled sourdough. (730 cal)

Egg Salad Melt

House-made egg salad, avocado, tomato, and Jack and Cheddar cheeses on grilled sourdough. (740 cal)

Door County Melt

House-made chicken salad with dried cranberries, apple, and pecans with Jack and Cheddar cheeses and tomato on grilled multigrain. (790 cal)

Chicken & Avocado Grill

Grilled chicken, avocado, tomato, Mozzarella cheese, and herbed mayonnaise on grilled Texas toast. (880 cal)

Classic Cheeseburger

A half pound patty made from a premium blend of ground brisket, short rib, and chuck* with Cheddar cheese, lettuce, tomato, pickle, and red onion on a bakery bun. (910 cal)

California Club

Turkey, bacon, Jack cheese, avocado, tomato, lettuce, and mayonnaise on multigrain. (720 cal)

Served with a small salad with house-made poppyseed dressing (250 cal) and Harbor potatoes (240 cal).

WHAT’S NOT BETTER WITH BACON? Add it to any sandwich

LUNCH COMBOS

Soup & Half Sandwich

Includes soup, a small salad (250 cal) and your choice of:

1/2 California Club (360 cal)

1/2 Door County Melt (390 cal)

1/2 Egg Salad Melt (370 cal)

1/2 California Tuna Melt (360 cal)

Soup & Half Salad

Includes soup, a buttered English muffin (180 cal) with house-made jam (40 cal), and your choice of:

1/2 Door County Salad (420 cal)

1/2 East Cobb Salad (470 cal)

Substitute Chicken Chili

GARDEN SALADS

Served with a buttered English muffin (180 cal) and house-made jam (40 cal). A wheat English muffin (130 cal) can be substituted upon request.

Door County Chicken Salad

Field greens with two scoops of house-made chicken salad with dried cranberries, apple, and pecans, topped with Mandarin oranges and sugared pecans. Served with house-made poppyseed ressing. (850 cal)

East Cobb Salad

Mixed greens, chicken, bacon, hard-boiled egg, avocado, grape tomatoes, green onions, and Bleu cheese. Served withhouse-made ranch dressing. (940 cal)

Beverages

Fresh Squeezed

Orange Juice (170 cal)

Carafe (450 cal)

Strawberry Orange Juice

Our Signature Beverage! (190 cal)

Carafe (510 cal)

Milk

2% (200 cal) or Skim (140 cal)

Chocolate Milk (330 cal)

Apple Juice (170 cal)

Tomato Juice (70 cal)

REFILLABLE BEVERAGES

Priced Per Person

Big Shoulders Coffee

Regular or Decaf (0 cal)

Door County Flavored Coffee (0 cal)

Rishi Loose Leaf Tea (0 cal)

Soda or Iced Tea (0 - 110 cal)

Extra Touches

Bacon (220 cal)

Sausage Links (320 cal)

Chicken Sausage (240 cal)

Turkey Bacon (240 cal)

Canadian Bacon (110 cal)

Cherrywood Bacon (300 cal)

Gourmet Cinnamon Roll (800 cal)

Grits (260 cal)

Cheese Grits (420 cal)

Corned Beef Hash (580 cal)

Habanero Hash (500 cal)

Large Cage free Egg, any style* (80 - 130 cal)

English Muffin, Toast, or Biscuit (130 - 380 cal)

Bagel & Cream Cheese (390 cal)

Harbor Potatoes (240 cal)

Side Salad (250 cal)

Seasonal Fruit Cup (50 cal)

Mixed Berry Cup (35 cal)

Vanilla Yogurt (100 cal)

Pure Maple Syrup (160 cal)

Soups & Chili

By the cup.

Served with oyster crackers (70 cal).

Tomato Bisque (260 cal)

Cream of Chicken with Wild Rice (180 cal)

Chicken Tortilla (100 cal)

Black Bean Chicken Chili (220 cal)

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About Us: We are family owned and have locations throughout Illinois, Wisconsin and Georgia. We love breakfast and we are so blessed to be able to share that love with you. Our commitment to our guests is to provide fast, friendly, and efficient service and to use carefully sourced, quality ingredients.

Find us on Facebook, Instagram, and Twitter. Visit EggHarborCafe.com to follow our blog, join our eClub, learn about careers, community involvement, and much more!

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