

Protein Breffy 13.95

scrambled egg whites, marinated grilled chicken, sautéed garlic spinach, evoo, sliced avocado, multi-grain toast

B.Y.O.Omelette 10.95

your choice of two fillings served with toast and home fries or spring mix salad

Grilled Steak & Eggs 14.95

marinated skirt steak, three eggs any style served with avocado toast, evoo, crushed red pepper flakes

O.E. Eggs 9.95

three eggs any style served with home fries, choice of meat and toast

“Fancy” Burrata 12.95

two poached eggs, fresh burrata cheese over arugula, avocado, tomatoes, onions, balsamic on grilled sour dough bread topped with pesto aioli
add bell's evans chicken 4.00

B.E.C. Sandwich 7.95

bacon, *Over Easy* egg, american cheese on home made brioche bun

Mediterranean Omelette 12.95

onion, tomato, spinach, feta cheese served with a greek “prassini” side salad, country toast

“Fancy” Toast 8.95

sliced avocado on multi-grain toast topped with an *Over Easy* egg, evoo, crushed red pepper flakes

Italian “Pork Roll” & Cheese Panini 10.95

soft scrambled eggs, sliced prosciutto, fresh mozzarella cheese, evoo

Avocado Benedict 11.95

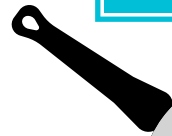
two poached eggs, country ham on a toasted english muffin topped with warm hollandaise

subtitute egg whites 1.50 or free range eggs 2.00

side chicks

Seasonal Fruit
Homefries
Nueske's Bacon
Country Ham
Turkey Sausage
Avocado Toast *5.95
Oatmeal *6.05

—3.95 Each—



griddle

100% organic maple syrup 1.50

O.E. “Hot” Cakes 9.50

3 traditional pancakes, powdered sugar
add chocolate chips 1.00 • gluten free available 1.50

Lemon Ricotta Pancakes 11.50

wild berry compote, vanilla whipped cream

Nutella Pancakes 10.25

seasonal fruit, powdered sugar

Quinoa Cakes 11.50

citrus mixed berries & quinoa infused pancakes topped w/ whipped cream, pecans, citrus syrup

Brioche French Toast 11.95

classic vanilla-cinnamon egg batter, powdered sugar, seasonal fruit

Classic Belgian Waffle 9.95

seasonal fruit, whipped cream, powdered sugar

Caffe

Organic Orange Juice

2.50
Large 4.00

Pellegrino Sparkling Water

3.00
Large 6.00

Fiji Water

3.00
Large 5.00

We Proudly Serve



Harney & Sons Hot Tea

2.50

Fresh Brewed Iced Tea

3.50

Diet Coke

2.25

Mexican Coca-Cola

2.50

Sprite

2.50

O.E. Brew 3.00

O.E. Cold Brew 4.00

Espresso 4.00 - Double 5.00

Cappuccino 5.00

Latte' 3.50

Americano 3.00

Mocha 4.00

Chai Latte' Hot 2.75 / Iced 3.75

Hot Chocolate 2.75

Organic 12oz • 9.00

Fresh Cold-Pressed Juices

Green Lover

green apple, cucumber, kale, spinach, celery, parsley, romaine, lemon

Shine

pineapple, green apple, cucumber, ginger

Watermelon Kiss

watermelon, pineapple, lemon, mint

After Party

green apple, carrot, cucumber, beet, lemon, ginger

Green Goddess

pineapple, green apple, kale, ginger

Please advise your server of food allergies or food preferences. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk to food-borne illness.

good morning

Sandwiches

Da Meech 12.95

pan fried breaded chicken cutlet, shaved grana padano cheese, arugula, pesto mayo balsamic on semolina bread with a spring mix salad in a balsamic vinaigrette

Grilled Steak Sandwich 13.95

marinated skirt steak, caramelized onions, provolone cheese, chipotle sriracha mayo on semolina garlic bread served with french fries

Handcrafted Turkey Burger 12.95

seasoned lean ground turkey, swiss cheese, avocado, spicy mayo, L.T. on a brioche roll served with spring mix salad tossed in a balsamic vinaigrette

N.Y.C. Style Reuben 11.95

pastrami, sweet russian dressing, cabbage, swiss cheese, baked on marble rye bread served with french fries

Vegan Stack 12.95

eggplant, broccoli, zucchini, roasted pepper over red quinoa with avocado & roasted sweet potato. finished with pepper sauce & balsamic glaze

O.E. Burger 13.95

flame grilled grass fed beef, nueske's bacon, white cheddar cheese, avocado, LTO, on a brioche roll served with french fries, side of spicy mayo
add oe egg 1.00

Grilled Cheese & Tomato Bisque 12.25

swiss, cheddar and american cheeses grilled between marble rye bread and creamy tomato bisque soup topped with shredded parm, fresh basil

B.L.T. Kitchen Club 10.95

roasted turkey, nueske's bacon, sliced avocado, tomato, lettuce, mayonnaise on multi-grain toast served with house-made slaw & pickles

Tuna On Toast 10.95

homemade tuna salad, sliced tomato, lettuce on multi-grain toast served with a spring mix salad tossed in a balsamic vinaigrette

salads

*grilled chicken 4.00
grilled turkey burger 4.50*

Greek "Prassini" Salad 10.95

romaine, fresh dill, kalamata olives, feta cheese, onions, lemon vinaigrette dressing, country toast

West Coast Greek Salad 12.25

grape tomato, feta, onion, avocado, kalamata olive, salad in a lemon vinaigrette served with grilled chicken over grilled naan bread
add romaine 2.00

Farm House Salad 9.95

spring mix, grape tomatoes, red onion, cucumber, dried cranberries, candied **pecans**, shaved grana padano cheese, balsamic dressing on side

Cali Cobb Salad 12.95

iceberg lettuce, grilled chicken, grilled corn, boiled egg, avocado, nueske's bacon, tomato, onion, bleu cheese crumble, ranch dressing on side

Sides — 2.95 Each — French Fries • Spring Mix Salad

Italiano 12.95

sliced prosciutto, fresh mozzarella cheese, roasted peppers, baby spinach, pesto mayo

Veggie 11.95

grilled eggplant, zucchini, roasted peppers, fresh mozzarella cheese, baby spinach, pesto mayo

Grilled Chicken 11.95

marinated grilled chicken, shaved grana padano cheese, baby spinach, pesto mayo

paninis

*Home-Made Paninis Are Served
With A Spring Mix Salad Tossed In
A Balsamic Vinaigrette*

House Made SOUP

Tomato Bisque *or* Soup of The Day
Large Cup 4.95



*good
afternoon*

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