



Protein Breffy 13.95

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

Grilled Steak & Eggs 14.95

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

“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 organic grilled chicken 4.00

The Market Plate 13.95

prosciutto, grana padano, arugula, roasted red tomatoes in pesto sauce, diced avocado, sunny side up egg, finished with a balsamic glaze on a sweet potato waffle

Avocado Benedict 11.95

two poached eggs, country ham on a toasted english muffin topped with hollandaise
substitute egg whites 1.50 or free range eggs 2.00

Benny’s Benediction 14.95

rosemary pulled steak, fresh spinach, poached eggs, avocado all over a toasted english muffin, finished with hollandaise & jalapeño cilantro salsa
substitute egg whites 1.50 or free range eggs 2.00

Italian “Pork Roll” & Cheese 10.95

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

B.E.C. Sandwich 7.95

bacon, 2 *Over Easy* eggs, american cheese on brioche bun

side chicks
Seasonal Fruit
Homefries
Bacon
Country Ham
Turkey Sausage
French Fries *2.95
—3.95 Each—

Fancy Avocado Toast 8.95

half avocado, *Over Easy* egg, evoo on toasted 7 grain bread, sprinkled with house blend citrus infused pink himalayan salt and cayenne pepper

Mediterranean Omelette 12.95

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

B.Y.O.Omelette 10.95

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

O.E. Eggs 9.95

three eggs any style served with home fries or spring mix salad, served with meat and toast

Chia Kitchen Bowl 7.95
oatmeal with chia seeds, topped with banana, blueberries, berry compote, organic peanut butter, roasted caramelized oats

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.

Caffe
We Proudly Serve **aneri Coffee**
Harney & Sons Hot Tea 2.50
Fresh Brewed Iced Tea 3.50
Diet Coke 2.25
Mexican Coca-Cola 2.50
Mexican Sprite 2.50
Organic Pressed Juices 16oz 9.00
O.E. Brew 3.00
O.E. Cold Brew 4.00
Espresso Single 4.00 - Double 5.00
Cappuccino Single 5.00 | Double 6.00
Latte’ Single 4.00 | Double 5.00
Americano Single 5.00 | Double 6.00
Mocha Single 4.00 | Double 5.00
Chai Latte’ Hot 2.75 / Iced 3.75
Hot Chocolate 2.75



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

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



Sandwiches

Da Meech 12.95

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

Somethin' Green 15.95

a plant based protein veggie burger with caramelized onions, arugula, tomato avocado, & spicy mayo on a brioche bun, paired with a spring mix salad tossed in a poppy seed vinaigrette

Grilled Steak Sandwich 13.95

marinated skirt steak, caramelized onions, provolone cheese, spicy mayo on garlic seeded ciabatta 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, sauerkraut, swiss cheese, baked on 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, bacon, white cheddar cheese, avocado, LTO, on a brioche roll served with french fries, side of spicy mayo
add oe egg 1.50

Grilled Cheese & Tomato Bisque 12.95

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

B.L.T. Kitchen Club 10.95

roasted turkey, 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 9.95

romaine, fresh dill, kalamata olives, feta cheese, onions, lemon vinaigrette dressing, country toast
add fresh tuna 3.00

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, bacon, tomato, onion, bleu cheese crumble, ranch dressing on side

House Made SOUP

Tomato Bisque or Soup of The Day
Large Cup 4.95

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 12.95

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*


over easy
kitchen

OVEREASYKITCHENDOTCOM * @OEKITCHEN

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