



Protein Breffy 14.95
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 13.95
two poached eggs, fresh burrata cheese over arugula, avocado, tomatoes, onions, balsamic on grilled sour dough bread topped with pesto aioli
add grilled chicken 4.00

The Market Plate 13.95
prosciutto, arugula, roasted grape tomatoes in pesto sauce, diced avocado, balsamic glaze, finished with a sunny side up egg all over a sweet potato waffle, shaved grana padano

Avocado Benedict 11.95
two poached eggs, country ham on a toasted english muffin topped with hollandaise and sliced avocado
substitute egg whites 1.50 or free range eggs 2.00

Benny’s Benediction 14.95
fresh spinach, rosemary pulled steak, two poached eggs all over a toasted english muffin, finished with hollandaise, jalapeño cilantro salsa and sliced avocado
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 8.95
bacon, 2 *Over Easy* eggs, american cheese on a brioche bun

side chicks

Seasonal Fruit
Homefries (GF)
Bacon
Country Ham
Turkey Sausage
French Fries (GF) *2.95
Sweet Potato Chorizo Hash *4.50

— 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 10.95
three eggs any style served with home fries or spring mix salad, served with meat and toast

Chia Kitchen Bowl (GF) 9.95
oatmeal with chia seeds, topped with banana, blueberries, berry compote, gluten free 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



Fresh Orange Juice
Small 3.00
Large 4.00

Pellegrino Sparkling Water
Small 3.00
Large 6.00

Fiji Water
Small 3.00
Large 5.00

Harney & Sons
Hot Tea
3.00

Fresh Brewed Iced Tea
3.50

Diet Coke
2.25

Mexican Coca-Cola
2.75

Mexican Sprite
2.75

Cold Pressed Juices 16oz
9.00

O.E. Brew
3.25

O.E. Cold Brew
4.50

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 3.00 | Iced 3.75

Hot Chocolate
3.25



O.E. “Hot” Cakes 10.50
3 traditional pancakes, powdered sugar
add chocolate chips 1.00 • gluten free available 1.50

Lemon Ricotta Pancakes 11.95
wild berry compote, vanilla whipped cream

Nutella Pancakes 10.95
seasonal fruit, powdered sugar

Brioche French Toast 11.95
classic vanilla-cinnamon egg batter, powdered sugar, seasonal fruit

Classic Belgian Waffle 10.50
seasonal fruit, whipped cream, powdered sugar

good morning

Sandwiches

Da Meech 13.95

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 14.95

marinated skirt steak, caramelized onions, provolone cheese, spicy mayo on garlic seeded ciabatta bread served with french fries

Handcrafted Turkey Burger 14.95

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 12.95

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

Vegan Stack (GF) 13.95

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

O.E. Burger 14.95

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 11.95

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

Tuna On Toast 11.25

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 12.95

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

Farm House Salad 10.95

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 12.95

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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