

COFFEE		BEVERAGES	
Coffee	\$3.95	Pepsi Products	\$3.95
Cafecito Cubano	\$3.95	Hot Tea	\$4.95
Iced Coffee (Flavored +\$0.95)	\$5.95	Ice Tea (Sweet / Unsweet)	\$3.95
Café con Leche	\$4.99	2% Milk	\$3.50
Cold Brew Coffee (Cuban)	\$5.95	Choc. Milk	\$3.99
Double Shot	\$5.25	Bottled Water	\$6.00
Espresso	\$3.99	Fresh Sqz. OJ	\$5.99
Cappuccino	\$5.99	Hot Chocolate	\$4.99
Regular, Mocha, Irish Crème, Hazelnut, S.Caramel, French Vanilla, Sugar Free Vanilla. +\$0.95		Juices (Grapefruit, Tomato, Cranberry)	\$4.59

ADULT BEVERAGES	
MUST BE 21	
Mimosa	\$12.95
Berry Mimosa	\$13.95
Peach Bellini	\$13.95
Georgia Peach Sangria	\$15.95
Pitcher Mimosa	\$36.99
Pitcher Berry Mimosa	\$39.99
Flight of Mimosas	\$42.99
Blue Cheese Bloody Merry	\$12.95
Garnished with Blue Cheese Stuffed Olives, Bacon, Celery & Pepperoncini	
Salted Caramel Espresso Martini	\$15.95
A delightful mix of Baileys, Tito's, Monin caramel sea salt, espresso, and cold foam.	
Iced Irish Coffee	\$13.95
Iced coffee with Baileys, Monin vanilla, and cold foam.	
Bourbon and Bacon Latte	\$15.95
Makers Mark, maple brn sugar, applewood smoked bacon, espresso, & cold foam.	
Hot White Russian	\$14.95
A delightful mix of Baileys, Tito's, Monin caramel sea salt, espresso, and cold foam.	
Vanilla Tini	\$14.95
Vanilla Vodka, Kahlúa, espresso, and Monin vanilla.	

# TWO CRACKED EGGS



**Café Real** is the number one brand preferred by the most popular cafeterias and restaurants in South Florida. Café Real is carefully selected and blended arabica and robusta beans produce an exquisite dark roast coffee ideal for brewing the exquisite Cuban espresso. Full-bodied and balanced, with a seductive aroma, topped with a thick rich crema.

Our Grits are **Adluh Grits** - Adluh Stone-Grind grits are still produced by grinding corn between two stone wheels in Columbia SC

Our Lump Crab & Shrimp are caught wild out of the **Gulf of America**



**Compartment Family Farms™ - DUROC**  
 Compartment Family Farms™ is made up of fourth generation swine producers originating at Nicollet, Minnesota. The family philosophy has always been doing what is right for the long term and never cutting corners. Duroc, York and Landrace animals were imported from Sweden and Denmark. Compartment Duroc™ hogs are bred, born and raised on small farms where family members are involved in the day-to-day management of their stock. Compartment Family Farms™ has also conducted extensive research and development to create a proprietary Compartment Duroc™ feeding program. This feeding program optimized both the pig's performance and its meat quality. This, coupled with raising the pigs in comfortable, environmentally stable facilities, reduced stresses that adversely affect muscle quality. Durocs are red pigs with drooping ears. They are the second most recorded breed of swine in the US today and a major breed in many other countries.



"To God be the Glory"

# TWO CRACKED EGGS



WE MAKE BREAKFAST EVERYTHING IT'S CRACKED UP TO BE.

TWOCRACKEDEGGSCAFE.COM

(912) 201-1319

## TWO CRACKED EGGS BREAKFAST

<b>The Hungry Man Breakfast</b>	\$24.95
Three eggs, two sausage patties, applewood-smoked bacon, a Southern house-made Cathead biscuit, South Carolina Adluh stone-ground grits, and oven-roasted potatoes.	
<b>The Traditional</b>	\$17.95
Two Eggs, South Carolina Adluh stone-ground grits, Cathead biscuit, and a choice of bacon or sausage patties	
<b>Lemon Ricotta Pancakes</b>	\$24.99
Fluffy pancakes with a side of zesty lemon curd, strawberry compote, and maple syrup. Served with a side of applewood-smoked bacon.	
<b>Peach French Toast</b>	\$21.95
Texas French Toast topped with Peach compote, caramel drizzle, whip cream, and pecans. Served with a choice of bacon or sausage patties, and two eggs.	
<b>Country Style Eggs</b>	\$16.95
Two scrambled eggs served with oven-roasted potatoes and onions thrown in, topped with cheddar. Served with a cathead biscuit.	
<b>White Trash Hash</b>	\$21.95
Baby Yukon's & Red Spuds, diced caramelized onions, red bell peppers, jalapenos, topped with any style of eggs, cheddar cheese, and sausage gravy. Served with a cathead biscuit and a side of Adluh grits.	
<b>Avocado Toast</b>	\$18.95
House-made avocado spread on hearty whole grain bread toasted, topped with any style egg. Served with fruit of the day. Add sliced tomato for <b>\$1.95</b>	
<b>River Street Rambler</b>	\$18.95
Three scrambled eggs with oven-roasted potatoes, peppers, onions, tomatoes, and sausage, topped with cheddar. Served with a Cathead biscuit.	
<b>Corned Beef Hash</b>	\$19.95
House-made corned-beef hash topped with two scrambled eggs. Served with a side of grits and a Cathead biscuit.	
<b>Shrimp &amp; Grits</b>	\$23.95
Wild-caught (chem. free) shrimp, roasted red sweet peppers, onions, cheesy grits, topped with crumbled applewood bacon. Served with a Cathead biscuit.	
<b>Chicken &amp; Waffle</b>	\$18.95
Golden waffle topped with 3 southern fried chicken tenders.	
<b>Biscuits &amp; Gravy</b>	\$18.95
Sausage gravy over biscuit halves, topped with two eggs, and a side of grits.	
<b>UPGRADE TO CHEESE GRITS FOR \$1.95</b>	

BREAKFAST SANDWICHES	
<b>The Monte Cristo Sandwich</b>	\$23.99
Honey maple-glazed ham, swiss cheese, and a folded egg between two pieces of Texas-style French toast, topped with powdered sugar. served with a cluster of grapes. Perfect for breakfast or lunch.	
<b>Sausage, Egg, &amp; Cheese</b>	\$13.95
Served on a Cathead biscuit with a side of Adluh grits	
<b>BEC SPK</b>	\$14.95
Bacon, Egg, Cheese, Salt, Pepper, Ketchup with a side of Adluh grits	

## TWO CRACKED EGGS BREAKFAST

*BENEDICTS	
<b>ALL BENEDICTS SERVED WITH A SIDE OF SOUTH CAROLINA ADLUH STONE-GROUND GRITS. OVEN-ROASTED POTATOES IN PLACE OF GRITS WILL BE \$5.95. WE DO NOT POACH EGGS.</b>	
<b>*Crab Cake Benedict</b>	\$23.95
Two southern-style crab cakes (all lump crab) and Canadian bacon on top of a folded scrambled egg, served on top of Cathead biscuit halves, and drizzled with roasted red pepper hollandaise sauce.	
<b>*Lobster Benedict</b>	\$41.95
Cold-water Maine lobster tail expertly butterflied to showcase its juicy meat, served between Cathead biscuit halves, layered with Canadian bacon and two eggs in any style you desire. Generously drizzled with roasted red pepper hollandaise sauce. Each bite of this indulgent breakfast promises a taste of coastal elegance.	
<b>*Shrimp Benedict</b>	\$23.95
Six wild-caught (chem. free) shrimp and Canadian bacon on top of a folded scrambled egg, served on top of Cathead biscuit halves, and drizzled with hollandaise sauce.	
<b>*Florentine Benedict</b>	\$18.95
Two folded scrambled eggs and wilted spinach served on top of Cathead biscuit halves, drizzled with hollandaise sauce.	
<b>*Eggs Benedict</b>	\$18.95
Two folded scrambled eggs served on top of Cathead biscuit halves, drizzled with hollandaise sauce.	
<b>UPGRADE TO CHEESE GRITS FOR \$1.95</b>	

OMELETTES	
<b>ALL OMELETTES SERVED WITH A SIDE OF SOUTH CAROLINA ADLUH STONE-GROUND GRITS. OVEN-ROASTED POTATOES IN PLACE OF GRITS WILL BE \$5.95. WE DO NOT POACH EGGS.</b>	
<b>Ham &amp; Cheddar Omelette</b>	\$18.95
Three-egg omelette with honey maple-glazed ham, cheddar jack cheese served with Cathead biscuit halves.	
<b>*Seafood Omelette</b>	\$23.95
Three-egg omelette, wild-caught crab, wild-caught sauteed shrimp, topped with red pepper hollandaise sauce served with Cathead biscuit halves.	
<b>Philly Cheesesteak Omelette</b>	\$19.95
Thinly-sliced sirloin steak, mozzarella cheese, roasted red sweet peppers, and onion served with Cathead biscuit halves.	
<b>Greek Omelette</b>	\$23.95
Three-egg omelette whipped to perfection, served with sauteed spinach, tender grilled chicken sliced into bite-sized pieces, and a generous sprinkle of creamy feta cheese, served with Cathead biscuit halves.	
<b>UPGRADE TO CHEESE GRITS FOR \$1.95</b>	

## TWO CRACKED EGGS

**4% SURCHARGE ON CREDIT/DEBIT CARDS**

Party of 8 or more will have a 22% gratuity added to the bill.  
**NO SUBSTITUTIONS. \$7.95 Sharing Fee**  
 \* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness.

## TWO CRACKED EGGS LUNCH

SANDWICHES	
<b>ALL SANDWICHES ARE SERVED WITH KETTLE-COOKED CHIPS AND PICKLES. GLUTEN-FREE BREAD WILL BE \$1.95 EXTRA.</b>	
<b>Crab Cake Sandwich</b>	\$19.95
Fluffy pancakes with a side of zesty lemon curd, strawberry compote, and maple syrup. Served with a side of applewood-smoked bacon.	
<b>Grilled Chicken Club</b>	\$19.95
Texas French Toast topped with Peach compote, caramel drizzle, whip cream, and pecans. Served with a choice of bacon or sausage patties, and two eggs.	
<b>The Reuben</b>	\$18.95
Grilled thin sliced corned beef, sauerkraut, Swiss cheese and 1000 island dressing on grilled rye bread.	
<b>Philly Cheesesteak</b>	\$18.95
Thinly Sliced Sirloin, Grilled Onion, Roasted Red Peppers & Moz. Cheese on Ciabatta Bread	
<b>Grilled Cuban</b>	\$18.95
Ham, roasted pork piled high on Cuban bread with swiss cheese, pickles, topped with remoulade sauce.	

SALADS	
<b>DRESSING CHOICES: POPPY SEED, RANCH, 1000 ISLAND, HOUSE VINAIGRETTE, &amp; CAESAR</b>	
<b>Grilled Chicken Salad</b>	\$17.95
Romaine Lettuce, Chicken breast, sliced strawberries, honey-roasted sunflower seeds, onions, and tomatoes. Topped with a poppy seed dressing	
<b>Caesar</b>	\$16.95
Romaine lettuce, Parmesan cheese with croutons. Add Grilled or Crispy chicken for <b>\$6.95</b> Add Grilled or Blackened Shrimp for <b>\$9.95</b>	

CREPES	
<b>Peanut Butter Crepe...</b>	\$13.95
<b>Nutella Crepe.....</b>	\$13.95
<b>Nutella &amp; Banana Crepe..</b>	\$14.95
<b>Veggie Crepe.....</b>	\$16.95
Onions, tomatoes, red peppers, and spinach	

SIDES	
<b>Bagel &amp; Cream Cheese.....</b>	\$4.50
<b>Cathead Biscuit.....</b>	\$4.95
<b>Sausage.....</b>	\$3.95
<b>Ham.....</b>	\$11.95
<b>Bacon (3).....</b>	\$5.50
<b>Sausage Gravy.....</b>	\$5.99
<b>Oven Roasted Potatoes.....</b>	\$5.95
<b>Adluh Grits.....</b>	\$3.95
<b>Sliced Tomato.....</b>	\$3.79
<b>Fruit Plate.....</b>	\$11.95
<b>Avocado.....</b>	\$4.25
<b>Grilled Chicken 3pc Tenderloin.....</b>	\$11.95
<b>Crispy Chicken 3pc Tenderloin.....</b>	\$11.95
<b>2 Eggs Scrambled.....</b>	\$5.95
<b>Candied Pecans.....</b>	\$4.95
<b>Steel Cut Oatmeal.....</b>	\$6.95
Brown Sugar and Cream, Granola	