

The Broad Street Grille

Breakfast Menu

Fresh Start

Fresh Seasonal Fruit Plate	7	Yogurt and Granola	4
Cold/Hot Cereal with Fruit	5 6	Bagel and Cream Cheese	4
(Raisin Bran, Special K, Cheerios, Shredded Wheat, Corn Flakes, Oatmeal)			

Hearty Specialties

Southern Breakfast Buffet 12

Fresh Juice, Home Baked Breakfast Bakeries, Breakfast Meats, Eggs, Biscuits and Gravy,
Seasonal Fruit, Preserves, Whipped Butter and Fresh Brewed Coffee or Tea

The Tennessee Omelet 10

Omelet prepared with fresh eggs* and your choice of one or all:
Cured Ham, Scallions, Peppers, Mushrooms, Cheddar Cheese
Served with your choice of Cured Slab Bacon or Country Sausage
and White, Rye or Whole Wheat Toast

Farm Fresh Eggs 9

Two Fresh Eggs* any style, with Breakfast
Potatoes, your choice of Cured Slab Bacon
or Country Sausage and White, Rye or
Whole Wheat Toast

*Egg Beaters are available upon request

A Healthy Starter 8

Sliced Fresh Seasonal Fruit,
Yogurt, Southern Granola
and Fresh Sliced Berries

From the Griddle

Chattanooga Sunrise 8

Three Buttermilk Pancakes, Warm
Maple Syrup and Whipped Butter
And your choice of Cured Slab
Bacon or Country Sausage

French Toast 8

Cinnamon French Toast,
Buttermilk Dipped and Grilled,
Warm Maple Syrup and your
choice of Cured Slab Bacon
or Country Sausage

The Chattanooga Waffle 9

Belgian Waffle fresh from our Open Hearth, served with Maple Syrup
Add Strawberry Topping and Whipped Cream 10

On the Side

Low Fat Yogurt	3	Breakfast Potatoes	3
Sliced Fresh Fruit	7	Two Eggs with Toast	6
English Muffin & Preserves	3	Toast	3
Country Sausage or Cured Slab Bacon	4	(White, Rye or Wheat)	

Beverages

Fresh Orange Juice	4	Espresso/Cappuccino 3/4	
Apple, Tomato, Grapefruit or Cranberry Juice	3.50	Whole or Skim Milk	2
Fresh Brewed Coffee or Decaf	1.75		