

# egg

## breakfast:

<b>Biscuits &amp; Gravy</b> .....	\$6
Homemade buttermilk biscuits in sawmill gravy (made with pork or vegetarian sausage)	
<b>Grafton Cheddar Omelet with broiled tomatoes</b> .....	\$7
3 egg omelet served with broiled tomatoes and hashbrowns	
<b>Organic Grits and Eggs</b> .....	\$7
Stone-ground antebellum grits from South Carolina's Anson Mills. Eggs cooked any style. Served with a side of meat or vegetarian sausage. (Cheese grits +\$1.25)	
<b>Eggs Rothko</b> .....	\$6.50
Sunny-side-up egg cooked in a slice of Amy's brioche and topped with Grafton cheddar. Served with broiled tomatoes and side of meat or vegetarian sausage.	
<b>Country Ham Biscuit</b> .....	\$6.50
Country ham from Col. Bill Newsom's Hams in Princeton, Kentucky. Served on a biscuit with homemade fig jam, Grafton cheddar, and a side of grits.	
<b>2 Eggs any style</b> .....	\$5
Served with toast and hashbrowns.	
<b>Pancakes</b> .....	\$6
3 organic pancakes with Vermont maple syrup.	
<b>French Toast</b> .....	\$6
2 slices of Amy's brioche with Vermont maple syrup.	
<b>Homemade Sorghum Granola</b> .....	\$6
Granola with Ronnybrook yogurt, milk, or soy milk	
<b>Steel-cut Organic Oatmeal</b> .....	\$6
Oatmeal with dried fruit, toasted almonds, brown sugar, and cream	

## small and side orders:

### grains & breads:

Buttermilk biscuit with molasses, honey, or jam.....	\$2
Toast & jelly or Nutella.....	\$2
Old-fashioned organic grits.....	\$3

### meats:

Dines' Farm pork sausage (or substitute vegetarian).....	\$2.50
Niman Ranch organic bacon.....	\$2.50
Candied Niman Ranch bacon.....	\$3
High Hope Farms scrapple.....	\$1.50
Col. Bill Newsom's country ham.....	\$3

### fruits and vegetables:

Caramelized grapefruit with mint.....	\$2.50
Broiled organic tomatoes.....	\$1.50
Hashbrowns.....	\$1.50
(add cheese for \$1)	

### drinks:

French press-brewed sustainably grown coffee.....	\$1.50/sm, \$2.00/lg
Assorted hot tea.....	\$1.50
Orange juice.....	\$2
Organic creamline milk from Ronnybrook Dairy.....	\$1.50
Ronnybrook yogurt drinks.....	\$2.50

We buy everything we can from small, local producers.  
Our eggs are laid by free-roaming hens.

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breakfast at Sparky's  
N. 5th St. & Bedford Ave, Brooklyn

(718) 302 5151  
7am-noon weekdays