

breakfast

taylor's choice

vicious biscuit \$14.79

homemade cheddar jalapeño biscuit, creamy pimiento cheese, crispy buttermilk fried cauliflower doused in hot honey glaze, choice of egg style over home fried potatoes

grateful bread pudding \$16.49

sweet challah bread soaked 24 hours griddled golden brown topped with fresh bananas & blueberries, strawberry coulis, homemade pumpkin seed granola, vanilla icing drizzle and a side of warm syrup

paco's breakfast \$14.89

homemade crispy empanadas stuffed with seasoned ground beef and farm fresh eggs, topped with queso fresco, corn and black bean salsa served with homefries and fresh salsa on the side

taylor's benedict \$14.49

savory taylor ham, poached eggs smothered in creamy hollandaise over thomas' english muffin served with home fried potatoes

cowboy boots \$17.99

8 oz. grilled sirloin with 2 eggs any style, choice of toast and homefries

samwiches

the original taylor \$6.49

taylor ham, egg and american cheese on a kaiser roll

potbelly \$6.49

bacon, egg and american cheese on a kaiser roll

the sizzler \$6.49

sausage, egg and american cheese on a kaiser roll

ray ray muffin \$6.59

grilled domestic ham, fried eggs, american cheese on toasted thomas' english muffin

the fat sam \$11.99

taylor ham, american cheese, bacon, fried egg and homefries on a sub roll

the slim sam \$8.59

hand separated egg whites and american cheese on artisan 7 grain wheat toast

****Substitute Egg Whites on any plate \$2.19

**Prices subject to change

sides

english muffin \$1.89
 toast \$3.19
 bagel w/butter \$3.49
 bagel w/ cream cheese \$3.99
 homefries \$4.79
 bacon, sausage, ham or taylor ham \$5.39
 pumpkin granola cereal \$5.99
 fresh seasonal fruit cup \$5.99



beverages

bottomless gourmet brewed coffee
 regular or decaf \$3.39
 hot tea \$3.39
 hot chocolate \$4.99
 fountain soda \$3.99
 orange, cranberry or tomato juice \$4.99
 milk \$3.99 chocolate milk \$4.69
 bottled water \$3.19
 fresh brewed iced tea \$3.00
 ask your server about speciality coffees

egg specials and favorites

avocado toast \$16.89

artisan wheat toast, creamy avocado, crispy bacon, ripe tomato, baby arugula and 2 eggs any style served with a side of homefries

the simple sam \$12.99

2 eggs any style, choice of breakfast meat, toast and homefries

french connection \$13.39

five slices of fresh challah bread french toast served with whipped butter, powdered sugar and warm syrup *Substitute Gluten Free \$1.79

taylor cakes.....full stack....\$13.19 short stack....\$10.29

fresh buttermilk pancakes served with whipped butter, powdered sugar and warm syrup
 (add fresh seasonal fruit and whipped cream.....\$3.29 ask server for selection)

2+2=4 \$16.49

2 eggs any style, 2 strips of bacon, 2 sausage patties, 2 buttermilk pancakes topped with powdered sugar and served with homefries
 (add taylor ham for....\$2.49)

#hashtag delicious \$14.99

shredded house braised corned beef, caramelized onions and sweet peppers, homefries, 2 sunny side eggs and rye toast

the sam-tatta \$16.39

egg white frittata in a crispy potato crust, diced tomato, fresh broccoli topped with feta cheese and radish, served with a fresh fruit cup and a side of house salsa (gf)

the beansie tostada \$14.29

crispy corn tostada refried black beans, topped w scrambled eggs tossed w sautéed organic spinach, portobello mushrooms, melted queso fresco over home fries side house roasted salsa (gf)

denver line omelette \$13.19

farm fresh eggs, diced ham, fresh bell peppers, sweet onions served with homefries

taylor's omelette \$13.29

farm fresh eggs, diced taylor ham and american cheese served with homefries

all omelettes served with choice of toast

(add your favorite fillings to any omelette for....\$ 1.09 each)

From Scratch

(makin' some-thing) by starting from the beginning
 with the basic ingredients

we proudly serve only bell & evans chicken

ask your server about
 our fresh squeezed juices and cold brewed coffee

lunch

soups and salads

- franny's chicken soup*..... cup \$5.89
..... bowl \$9.49
chunks of tender root vegetables, fresh dill, egg noodles, served with challah bread
(made fresh daily..get it before it runs out)
- soup of the moment* cup \$4.39
..... bowl \$5.49
- spin 2.0* \$11.09
organic baby spinach, toasted pecans, fresh strawberries, granny smith apples, feta cheese, honey dijon vinaigrette
- black n bleu salad* \$13.09
blackened sirloin, red onion, tomatoes and gorgonzola over romaine and arugula with red wine vinaigrette
- taylor's chop salad*..... \$13.39
char grilled chicken, olives, tomato, cucumber, chopped egg white, bacon and cheddar over romaine
- roman empire*..... \$10.19
traditional caesar salad with crispy romaine lettuce, parmesan cheese, homemade croutons and housemade caesar dressing
- rio rancho salad* \$13.59
salsa chicken, black bean and corn salsa, avocado and queso fresco over romaine lettuce sprinkled with crispy tortilla strips with roasted tomato and chipotle vinaigrette
- valley girl*..... \$13.59
thai glazed shrimp skewer, edamame, shredded cabbage, carrots & toasted almonds over fresh romaine side of creamy dill ranch dressing
- what's the scoop?* \$13.19
choice of tuna or chicken salad garnished with deviled eggs, tomatoes and cucumbers over romaine lettuce with dressing choice

snacks

- jersey rolls*..... \$9.99
crisp eggrolls stuffed with scrambled eggs, american cheese and diced taylor ham served w chipotle ketchup
- torpedos* \$9.99
homemade taquitos filled with braised chicken and mixed cheeses served with our own pepper jelly and chipotle sauce
- veggie patch quesadilla*..... \$12.89
roasted cauliflower, baby spinach, portobello mushrooms, monterey jack and sharp cheddar cheese, side house roast salsa and sour cream

bowls

- kale yeah!*..... \$13.49
fried brown rice, edamame, garlic kale, roasted sweet potatoes, avocado, fresh radish doused with thai chili glaze (v, gf)
- let's bowl*..... \$15.09
blackened chicken breast, fried brown rice, edamame, shredded lettuce, pico de gallo, crispy tortilla strips, queso fresco and chipotle sauce *(substitute grilled steak or shrimp \$3.99)*
- matty rice*..... \$14.99
diced taylor ham, caramelized onions, bell peppers, fried brown rice, american cheese, scrambled eggs, crispy tortilla strips, sriracha aioli
- o'danny bowl*..... \$15.29
tender sirloin, fried brown rice, sautéed broccoli, roasted peppers, shredded cabbage, crispy wontons, sriracha aioli

samwiches

- the prime*.....\$13.19
sliced angus beef topped with sharp cheddar, onion rings on a pressed ciabatta roll with hand cut fries and a side of brown gravy
- the torta*\$13.09
blackened chicken, queso fresco, guac, pico de gallo, shredded lettuce pressed to perfection on a ciabatta roll served with hand cut fries
- New! cali po-boy*.....\$12.99
crispy buttermilk fried cauliflower florets, shredded lettuce, tomato, special sauce on a toasted hoagie, served with hand cut fries
- captain dan reuben*.....\$13.09
house cooked corned beef brisket, swiss, house made kraut and special sauce on pressed rye with hand cut fries
- the bella*\$13.49
breaded chicken cutlet, fresh mozzarella, basil pesto, roasted red pepper, serrano ham and balsamic glaze on pressed ciabatta bread with hand cut fries
- the acosta*.....\$13.49
house braised pork, serrano ham, swiss, dill pickles, honey mustard and chipotle sauce, pressed on cuban bread with hand cut fries
- honey b. chicken*.....\$13.59
grilled chicken smothered with jack cheese, lettuce, tomato and honey mustard on toasted brioche served with hand cut fries
- tony c parm*.....\$13.49
breaded chicken cutlet, fresh mozzarella, marinara, parmesan cheese on a toasted hoagie with a side caesar salad
- the big cheese*.....\$12.09
grilled cheese with american and cheddar on sourdough bread with hand cut fries
add tomato \$1.69 add bacon \$2.59
- i love thanksgiving* *(new recipe)* ... \$13.39
house roast turkey, homemade cranberry relish, hellman's mayo, sage stuffing on pressed sourdough with hand cut fries side of brown gravy
- blt*\$13.39
crispy bacon, iceberg lettuce, ripe tomato and hellman's mayo on sourdough toast with hand cut fries
- ts "country club"*\$13.79
house roasted turkey, ham, iceberg lettuce, tomato, bacon and hellman's mayo piled high on artisan wheat toast with hand cut fries

taylor's burgers

all of our burgers are served on a toasted brioche bun with hand cut fries

- number 1 burger*.....\$13.59
handcrafted angus ground beef with iceberg lettuce, tomato and pickles
add cheese \$1.69 ...add bacon \$2.59
- monster sam*.....\$15.39
our burger topped with taylor ham, fried egg and american cheese
- the bruiser*.....\$15.39
dry rubbed charbroiled burger topped with creamy gorgonzola, arugula and tomato
- mom's burger*.....\$15.09
cheryl's favorite handcrafted burger topped with mushroom, onion and swiss
- lexi's low country*.....\$15.79
hand crafted angus ground beef topped with sharp cheddar cheese, creamy pimiento cheese spread, crisp bacon, shredded lettuce
- New! veggie smash burger*.....\$12.99
handmade black bean & pearl lentil double smash burger, american cheese, creamy russian dressing & pickle flats

Make any Burger with a Veggie Smash Patty

taylor tacos

all served with southwest black bean & corn salsa and your choice of crispy or soft shell tacos

- the sammi sosa*.....\$9.89
braised salsa chicken, lettuce, pico de gallo, queso fresco, chipotle sauce
- the molly*.....\$10.99
carne asada steak, cheddar cheese, pico de gallo, shredded lettuce, chipotle sauce
- the double k*.....\$11.19
grilled marinated shrimp, santa fe slaw, queso fresco, chipotle sauce
- miss piggy*.....\$9.89
bbq braised pork tacos with santa fe slaw, apples, queso fresco, chipotle sauce

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