breakfast taylor's choice

vicious biscuit

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

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

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

paco's breakfast\$14.89

taylor's benedict\$14.49

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

comboy boots	 \$17.99

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

samwiches

the original taylor	. \$6.79
taylor ham, egg and american cheese on a kaiser roll	
pothelly	. \$6.49
bacon, egg and american cheese on a kaiser roll	
the sizzler	. \$6.69

sausage, egg and american cheese on a homemade jalapeño cheddar biscuit

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

ray ray muffin	\$6.69

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

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

the slim sam\$8.	59
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hand separated egg whites and american cheese on artisan 7 grain wheat toast

**Prices subject to change

sides		E COO beverages	
english muffin	\$1.89 o ^M	bottomless gourmet bre	ewed coffee
past		EST. 2013 1. regular or decaf	
agel w/butter		hot tea	\$3.39
agel w/ cream cheese	\$3.00	AM'S hot chocolate fountain soda	\$4.99
	\$3.33	fountain soda	\$3.99
omefries		AM'S orange, cranberry or tor	mato juice \$4.99
acon, sausage, ham or taylor h	am \$5.79	milk\$3.99 choo	colate milk \$4.69
umpkin granola cereal	\$5.99	bottled water	\$3.19
resh seasonal fruit cup	\$5.99	F & CATER fresh brewed iced tea ask your server about	\$3.00

egg specials and favorites

bravacado\$16.89 artisan wheat toast, creamy avocado, crispy bacon, ripe tomato, baby arugula and 2 eggs any style served with a side of homefries

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

the beansie tostada\$14.79 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 l	line	omelette		\$13.	.19
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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\$16.99

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

hashtag delicious\$14.99

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

New! eggs on 88 \$15.29

hand separated egg whites, sautéed with fresh broccoli and diced tomatoe, topped with feta cheese, lemon basil pesto and 7 grain crisp, over fire roasted cauliflower

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



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 Schatch

(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

*The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood or eggs may increase your risk of food borne illness.

soups and salads	bo	uls	
franny's chicken soup cup \$5.89	kale yeah!		
bowl \$9.49	fried brown rice, edamame, garlic kale, roaste doused with thai chili glaze (v, gf)	d sweet potatoes, avocado, fresh radish	
chunks of tender root vegetables, fresh dill, egg noodles, served with challah bread (made fresh dailyget it before it runs out)		\$15.29	
soup of the moment	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)		
bowl \$5.49	matty rice	\$14.99	
<i>spin 2.0</i>	diced taylor ham, caramelized onions, bell per scrambled eggs, crispy tortilla strips, sriracha	opers, fried brown rice, american cheese, aioli	
strawberries, granny smith apples, feta cheese, honey dijon vinaigrette	o'danny bowl		
<i>black n bleu salad</i> \$13.99 blackened sirloin, red onion, tomatoes and	tender sirloin, fried brown rice, sautéed brocc crispy wontons, sriracha aioli		
gorgonzola over romaine and arugula with red wine vinaigrette	samwiches		
taylor's chop salad\$13.39	<i>the prime</i> \$13.19	honey b. chicken\$13.59	
char grilled chicken, olives, tomato, cucumber, chopped egg white, bacon and cheddar over romaine	sliced angus beef topped with sharp cheddar, onion rings on a pressed ciabatta roll with hand cut fries and a side of brown gravy	grilled chicken smothered with jack cheese, lettuce, tomato and honey mustard on toasted brioche served with hand cut fries	
<i>roman empire</i> \$10.19	<i>the torta</i> \$13.09	<i>tony c parm</i> \$13.49	
traditional caesar salad with crispy romaine lettuce, parmesan cheese, homemade croutons and housemade caesar dressing	blackened chicken, queso fresco, guac, pico de gallo, shredded lettuce pressed to perfection on a ciabatta roll served with hand cut fries	breaded chicken cutlet, fresh mozzarella, marinara, parmesan cheese on a toasted hoagie with a side caesar salad	
rio rancho salad\$13.59	<i>cali po-boy</i> \$12.99	the big cheese\$12.09	
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	crispy buttermilk fried cauliflower florets, shredded lettuce, tomato, special sauce on a toasted hoagie, served with hand cut fries	grilled cheese with american and cheddar on sourdough bread with hand cut fries add tomato \$1.69 add bacon \$2.59	
valley girl\$13.59	<i>captain dan reuben</i> \$13.09 house cooked corned beef brisket, swiss,	<i>i love thanksgiving</i> (new recipe) \$13.39 house roast turkey, homemade cranberry	
thai glazed shrimp skewer, edamame, shredded cabbage, carrots & toasted almonds over fresh	house made kraut and special sauce on pressed rye with hand cut fries	relish, hellman's mayo, sage stuffing on pressed sourdough with hand cut fries	
romaine side of creamy dill ranch dressing	<i>the bella</i> \$13.49	side of brown gravy	
what's the scoop? \$13.19	breaded chicken cutlet, fresh mozzarella,	blt \$13.39	
choice of tuna or chicken salad garnished with deviled eggs, tomatoes and cucumbers over romaine lettuce with dressing choice	basil pesto, roasted red pepper, smoked ham and balsamic glaze on pressed ciabatta bread with hand cut fries	crispy bacon, iceberg lettuce, ripe tomato and hellman's mayo on sourdough toast with hand cut fries	
	the acosta\$13.49	ts "country club"\$13.79	
	house braised pork, serrano ham, swiss, dill pickles, honey mustard and chipotle sauce, pressed on cuban bread with hand cut fries	house roasted turkey, ham, iceberg lettuce, tomato, bacon and hellman's mayo piled high on artisan wheat toast with hand cut	
snacks		fries	
jersey rolls	<i>taylor's burgers</i> all of our burgers are served on a toasted brioche bun with hand cut fries		
<i>jersey rolls</i>	number 1 burger\$13.59	lexi's low country\$15.79	
served w chipotle ketchup	handcrafted angus ground beef with iceberg	hand crafted angus ground beef topped	
torpedos\$9.99	lettuce, tomato and pickles	with sharp cheddar cheese, creamy	

lunch

homemade taguitos filled with braised chicken and mixed cheeses served with our own

monster sam.....\$15.39

shredded lettuce

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

1643 NJ-88 BRICK, NJ 08724

Free Delivery

732-458-7267

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

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 double k.....\$11.19

grilled marinated shrimp, santa fe slaw, queso fresco, chipotle sauce

order online @ taylorsams.com

the	molly	\$10.99
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carne asada steak, cheddar cheese, pico de gallo, shredded lettuce, chipotle sauce

<i>miss piggy</i> \$9.8	39
bbg braised pork tacos with santa fe slaw.	
apples, queso fresco, chipotle sauce	