

 **guest favorite**

brunch FAVORITES

BUTTERMILK BISCUITS & GRAVY
Terri's homemade biscuit topped with country sausage gravy 11.99

ADD TOPPINGS:
crispy chicken, chorizo, or bacon +1.99 each
two eggs, potatoes, or cheese +1.50 each



AVOCADO TOASTS

New! HARVEST CRUNCH AVOCADO TOAST
beet hummus, cucumbers, pickled red onions, diced tomatoes, and green goddess drizzle 16.99

New! CLASSIC AVOCADO TOAST
simply done with olive oil and everything bagel seasoning 13.99

MARKET AVOCADO TOAST
sliced tomatoes, red onions, feta cheese, and balsamic glaze 16.99

All avocado toasts served with freshly sliced avocado over hearth-baked sourdough bread, two eggs, any style, and choice of potatoes, grits, fruit, or lemon parm greens.

fresh OMELETTES

Served with choice of potatoes, grits, fruit, or lemon parm greens, and white, nine-grain, or marble rye toast.

FARMER

bacon, sausage, ham, mushrooms, onions, bell peppers, and cheddar cheese 16.99

New! MEXICAN

chorizo, avocado, onions, tomatoes, and pepper jack cheese, served with side of homemade salsa 16.99

CALI

grilled chicken, bacon, avocado, spinach, tomato, and Swiss cheese 16.99

GARDEN

avocado, mushrooms, spinach, tomatoes, onions, bell peppers, and cheddar cheese 16.99

CHICKEN & WAFFLES

hot honey glazed crispy chicken breast served over a Belgian waffle with warm syrup and whipped butter 18.99

SUNRISE GREEK YOGURT
vanilla Greek yogurt topped with homemade fruit & nut granola, blueberries, pineapples, blackberries, strawberries, and shredded coconut; served with choice of homemade muffin 15.99

BENEDICTS

New! GREENHOUSE
cornmeal-dusted fried green tomatoes, arugula, and spicy tomato hollandaise 15.99

FRISCO

bacon, avocado, sliced tomatoes, cheddar cheese, and everything bagel seasoning 15.99

TRADITIONAL

a classic; made with premium hardwood-smoked ham 15.99

TUSCAN

sautéed spinach, mushrooms, diced tomato, parmesan cheese, and balsamic glaze 15.99

All Benedicts served over a toasted English muffin with poached eggs and creamy hollandaise sauce. Served with choice of potatoes, grits, fruit, or lemon parm greens.*

can't decide?
**mix'n
match**
any two Benedicts
on one plate!

the Breakfast company

brunch BITES

New! PITA & SPREADS
served with beet hummus and homemade tzatziki sauce 6.99

SWEET POTATO HASH
grilled with applewood-smoked bacon and onions 6.99

LOADED POTATOES
topped with bacon, cheddar cheese, chives, house sauce, and crema 6.99

New! FRIED GREEN TOMATOES
served with green goddess dressing 6.99

EGG originals

TIMES TWO

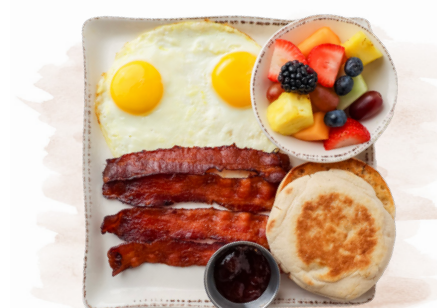
two eggs, any style, served with choice of bacon or sausage links and pancakes, French toast, or waffle 14.99

ULTIMATE

two eggs, any style, served with bacon, sausage link, and ham, choice of potatoes, grits, fruit, or lemon parm greens, and pancakes, French toast, or waffle 18.99



upgrade
to Florida, Key Lime Pie, Strawberry Nutella, or Berries and Cream



ORIGINAL

two eggs, any style, served with choice of potatoes, grits, fruit, or lemon parm greens, and white, nine-grain, or marble rye toast 10.99

STANDARD

our Original served with choice of bacon, sausage links, or ham 13.99
chicken-apple sausage links, or vegan sausage patties 14.99

hot from the GRIDDLE

STRAWBERRY NUTELLA® WAFFLE

Belgian waffle topped with fresh strawberries, Nutella®, and powdered sugar 14.99

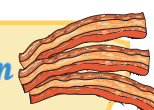
FLORIDA FRENCH TOAST

our signature brioche French toast topped with pineapple, blueberries, strawberries, blackberries, coconut, cereal crunch, and whipped cream; served with side of citrus glaze 16.99



real maple syrup available upon request

add a side of bacon



New! KEY LIME PIE PANCAKES

buttermilk pancakes topped with tangy key lime curd, cereal crunch, and whipped cream; served with side of citrus glaze 14.99

BERRIES & CREAM PANCAKES

buttermilk pancakes topped with rich Boston cream, fresh blueberries, strawberries, blackberries, and whipped cream 14.99

PANCAKES

classic buttermilk 11.99

FRENCH TOAST

thick-cut brioche dipped in our signature vanilla-almond custard 13.99

WAFFLE

light and airy Belgian-style waffle 12.99

gluten-free options available

add a signature coffee, juice or tea!

add a pastry!



in a BOWL

AM

Served over crispy potatoes and topped with two eggs, any style. Accompanied with white, nine-grain, or marble rye toast.

LOADED BOWL

applewood-smoked bacon, cheddar cheese, chives, house sauce, and crema 15.99

MEDITERRANEAN BOWL

gyro, spinach, tomatoes, onion, and feta cheese; served with side of homemade tzatziki sauce 16.99

SANTA FE BOWL

choice of grilled chicken or chorizo, onions, tomatoes, jalapeños, cheddar cheese, and crema; served with a side of homemade salsa 15.99

SOUPS

Chicken Lemon Rice
Tomato Basil Soup
6.99

served with warm pita bread

SANDWICHES and more

Served with choice of potatoes, shoestring french fries, grits, fruit, lemon parm greens, or a cup of soup.

TEXAS BURRITO

choice of chorizo, bacon, or country sausage served with cheddar cheese, scrambled eggs, onions, bell peppers, and crispy potatoes rolled in a flour tortilla; served with a side of homemade salsa and honey cilantro sauce 14.99

New! HOTSHOT

chorizo, pepper jack cheese, and scrambled eggs served with spicy ketchup on a soft potato bun 13.99

BREAKWICH

applewood-smoked bacon, American cheese, and scrambled eggs on a buttery croissant bun 13.99

FARMHOUSE BLT

applewood-smoked bacon, lettuce, tomato, avocado, fried egg, mayo, and house sauce on white toast 14.99

New! from our friends at the HOB NOB

1957 BACON CHEESEBURGER

wagyu beef smashburger topped with bacon, American cheese, lettuce, tomato, spicy ketchup and house sauce on a soft potato bun 14.99

PM

Served over choice of jasmine rice or romaine.

New! HONEY CILANTRO CRUNCH BOWL

crispy chicken, avocado, pickled red onions, tomatoes, lettuce, cheddar cheese, and our famous honey cilantro sauce 16.99

New! BALSAMIC BEET & GOAT CHEESE BOWL

grilled chicken breast, goat cheese, beet hummus, arugula, red onions, tomatoes, and balsamic glaze 16.99

New! EL GRECO BOWL

gyro, feta cheese, lettuce, tomato, cucumbers, red onions, pepperoncini, tzatziki sauce, and our famous Greek dressing 16.99

New! CANTINA TACO BOWL

chorizo, avocado, tomato, lettuce, cheddar cheese, pickled red onions, crema, homemade salsa, and our famous honey cilantro sauce 16.99

GYRO PITA

gyro, red onions, and tomatoes served over grilled pita bread with homemade tzatziki sauce 15.99

New! HOT HONEY CHICKEN BLT

hot honey glazed crispy chicken served with bacon, lettuce, tomato, and mayo on a soft potato bun 16.99

New! DELUXE GRILLED CHEESE

a blend of American, cheddar, Swiss, and goat cheeses melted between parmesan-crusted white bread 13.99

NICO'S CHICKEN CAESAR WRAP

crispy chicken, romaine lettuce, parmesan cheese, and creamy Caesar dressing rolled in a flour tortilla 14.99

CHICKEN BISCUIT

crispy chicken breast and hot honey on a buttermilk biscuit 14.99



famous homemade CINNAMON ROLLS

CLASSIC CINNAMON ROLL

our famous cinnamon rolls are baked to golden perfection and served warm with swirls of cinnamon sugar and topped with our housemade cream cheese frosting 3.99/7.99

SEASONAL CINNAMON ROLL

Ask your server about today's flavor 3.99/7.99



from the BAKERY

BOSTON CREAM DONUT 4.99

ALMOND CROISSANT 4.99

New! BAKLAVA COOKIE 3.99

CHOCOLATE CHUNK COOKIE 2.99

MUFFINS

BLUEBERRY STREUSEL MUFFIN 4.50

ORANGE CRANBERRY MUFFIN 4.50

CINNAMON COFFEECAKE MUFFIN 4.50

DOUBLE CHOCOLATE MUFFIN 4.50

GLUTEN-FREE BLUEBERRY MUFFIN 4.50

the Breakfast company

COFFEE and more

CARAMEL CRUNCH LATTE

espresso, milk, caramel syrup, whipped cream, heath bar, and caramel sauce 6.99

CINNAMON ROLL LATTE

espresso, cinnamon bun syrup, milk, whipped cream, and cinnamon 6.99

BROWN SUGAR OAT MILK LATTE

espresso, spiced brown sugar syrup, oat milk, and cinnamon 6.99

SWEET CREAM CHAI LATTE

chai, milk, vanilla syrup, cinnamon, and whipped cream 6.99

New! COLD BREW
without cold foam 3.99
with cold foam 4.50

HOT TEA

choice of black, green, or decaf tea 3.99

COFFEE 3.99

ICED COFFEE 3.99

LATTE 4.99

CAPPUCCINO 4.99

add
flavored
syrup

ask about our
seasonal
coffee specials!

simple SIPS

ICED TEA

DIET COKE

COKE

COKE ZERO

SPRITE

MILK

CHOCOLATE MILK

BOTTLED WATER



refreshing JUICES

MORNING GLOW

pineapple-ginger, orange, cranberry 6.50

SUNRISE CIDER

pomegranate-cactus pear, apple 6.50

New! CUCUMBER CRUSH

cucumber-lime, pineapple-ginger 6.50

New! PINEAPPLE-GINGER

ICED TEA 4.99

BLUEBERRY LAVENDER

LEMONADE 5.99

CRANBERRY JUICE 4.50

ORANGE JUICE 5.50

APPLE JUICE 4.50

CHEERS to brunch

MIMOSA

orange, cranberry,
pomegranate-cactus pear,
pineapple-ginger,
or cucumber-lime 8.99

SPICY BLOODY MARY 8.99

New! SPIKED COLD BREW

cold brew, vodka, vanilla syrup,
and cold foam 8.99

our story

The Breakfast Company was founded in the summer of 2020 by mother-and-son team Terri Syros-King and Dimitri Syros, but our story begins decades earlier with Greek immigrants who came to America with determination, a strong work ethic, and a dream.

Terri's father, George Soubliis, settled in Philadelphia in the 1960s and built his life in the restaurant business, serving pizza and cheesesteaks and later operating a 24-hour diner. George eventually "retired" to Sarasota, but anyone who knows restaurant people knows you can't keep them out of the kitchen for long. In 1990, he opened El Greco Cafe in downtown Sarasota, where he worked the window, made pizzas by hand, and created the warm family atmosphere that became his trademark. For Dimitri, restaurants were part of growing up. His earliest memories include stopping by his grandfather's kitchen window, eating at his dad's restaurant, and being surrounded by the energy of food, guests, and family. The restaurants were the hub of their family.

But like many children and grandchildren of immigrants, Dimitri was encouraged to choose an easier path: "Go to school. Get your degree. Don't do this hard work." So he went to college, became a public school teacher, and eventually attended law school. Then came 2020. During the pandemic, both of Dimitri's grandfathers passed away within months of each other. While home during lockdown, Dimitri and Terri rediscovered George's old recipe book, handwritten in Greek with measurements like "a giant spoonful." They began cooking together, reminiscing, and sharing stories. They realized this family tradition wasn't ready to end.

When a restaurant location became available, Dimitri negotiated the lease between law school classes while Terri and her husband, Troy King, helped bring the vision to life. Together, the family rebuilt the space and opened the first Breakfast Company in Bradenton in October 2020. Today, we're proud to carry that legacy forward through good food, warm hospitality, hard work, and family, and to share it with everyone who walks through our doors.

"Be Strong
Work Hard
Family First"
- GXS

