



PREFER TO EAT WITH
YOUR EYES FIRST?

Scan below to see images of all items.



SHAREABLES

Firecracker Bacon

Our premium thick-cut bacon, candied and seasoned with Cajun spices and hot honey drizzle for an explosion of flavor. (960 cal.)

Biscuit Flight

Original, cinnamon-sugar and bacon pecan freshly baked biscuits served with hot pepper bacon jam, cinnamon-sugar butter and cream cheese icing for dipping! (2260 cal.)

Fruit Pancake Sampler

Three made-from-scratch pancakes served taco-style filled with fresh-cut strawberries, blueberries, bananas and whipped cream. Chocolate, caramel and yogurt on the side for dipping. (1060 cal.)

Loaded Breakfast Fries

Seasoned french fries and house-made sausage gravy covered with scrambled eggs, Monterey Jack and cheddar cheeses and chives. (780 cal.)

SCRAMBLERS SPECIALTIES

Avocado Toast*

Avocado-covered whole wheat toast, tomatoes, crumbled goat cheese, topped with two eggs and our signature spicy sriracha sauce on the side. Served with your choice of a Scramblers Side. (760 cal.)

Big Country*

Our giant, flaky biscuits and golden hash browns, piled high with two hand-cracked eggs, smothered in house-made sausage gravy and chives. (980 cal.)

Hash & Eggs* ^{gf}

Griddle-seared corned beef hash, two hand-cracked eggs, cooked any style and your choice of bread. (450 cal.)

Shrimp & Grits* ^{gf}

Tender sustainably sourced white shrimp spiced and sautéed with bacon, onion and diced tomatoes resting on a bed of hot cheesy grits and topped with a hand-cracked sunny-side up egg. (840 cal.)

Chicken & Waffle

Breaded chicken tenders on a buttermilk waffle, sprinkled with powdered sugar & chives and drizzled with hot honey syrup. Served with your choice of a Scramblers Side. (730 cal.)

Spicy Baja Breakfast Burrito

Hand-cracked scrambled eggs, chorizo sausage, jalapeño peppers and diced onions wrapped and covered with our homemade salsa and a blend of freshly shredded cheeses. Topped with sour cream and chives and your choice of a Scramblers Side. (1050 cal.)

Breakfast Street Tacos

Three flour tortillas filled with hand-cracked scrambled eggs, chorizo sausage, black bean and fire-roasted corn pico, freshly shredded cheeses, tomatoes and green onions all served with sour cream, our homemade salsa and your choice of a Scramblers Side. (1120 cal.)

SCRAMBLES & SKILLETS

The GOAT

Try our newest Signature House-Made Breakfast Sausage sautéed in gochujang Korean bbq sauce in a skillet with potatoes and onions and topped with two scrambled eggs, tomatoes, chives and goat cheese. Served with your choice of bread. (1120 cal.)

Surf's Up ^{gf}

Tender sustainably sourced white shrimp blended into scrambled eggs with cream cheese and dill. Served with a side of our creamy hollandaise sauce, your choice of bread and a Scramblers Side. (500 cal.)

Wisconsin Scrambled ^{gf}

Our hand-cracked eggs scrambled with a blend of freshly shredded Monterey Jack, yellow cheddar, and cream cheeses. Served with your choice of bread and a Scramblers Side. (660 cal.)

COCKTAILS

Tipsy Tomato

Our twist on a traditional Bloody Mary with just the right blend of spices give the perfect zesty zip to this savory bacon and veggie-filled beverage. Tomato juice lovers rave about our “tipsy tomato” crafted just right with vodka and chilled over ice. (290 cal.)

Pineapple Sunrise

A tropical fruity twist on a favorite classic beverage. Enjoy a blend of sweet pineapple juice and flavorful grenadine combined with agave tequila. (340 cal.)

MIMOSA BAR

Strawberry Margarita Mimosa

A unique combination of two best-loved cocktails creating the most delicious tequila margarita mimosa. Enjoy the flavors of strawberry, agave tequila and bubbly champagne poured over ice to delicious perfection. (310 cal.)

The Scramblers Mimosa

Toast your friends with this classic deliciously citrus and bubbly cocktail. Savor the cool blend of champagne and Scramblers orange juice. (110 cal.)

Metro Mango Screwdriver

Refresh yourself with this amazing tropical fusion of flavors. Savor the tasty blend of mango, pineapple and orange juices together with vodka and poured over ice for a perfect chill. (190 cal.)

Scramblers Boozy Coffee

Spice up your Morning Cup of Joe with a Kahlúa and RumChata kick! (400 cal.)



Blackberry Lemonade Mimosa

This refreshing combination of lemonade, sweet blackberry syrup and bubbly champagne elevates this classic brunch cocktail to a new level. (250 cal.)

Peach Mimosa

A sun-kissed mimosa with a blend of peach purée, Scramblers orange juice, and just the right amount of bubbly to start your day right. (225 cal.)

BREAKFAST SANDWICHES

Served with your choice of a Scramblers Side.

Zesty Smokehouse

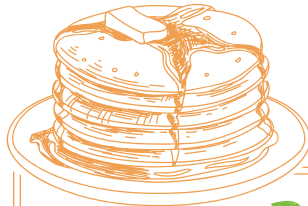
Smoked bacon, sage-infused sausage and diced ham folded into hand-cracked scrambled eggs and topped with a blend of freshly shredded Monterey Jack and yellow cheddar cheeses. Served on thick, whole-wheat toast with chipotle aioli for an extra kick. (740 cal.)

Open-Faced Smothered Croissant

Hand-cracked scrambled eggs mixed with garden spinach, diced ham and a blend of freshly shredded Monterey Jack and yellow cheddar cheeses all smothering a buttery croissant. Served with a side of creamy hollandaise sauce. (410 cal.)

^{NEW} Scramblers Signature Breakfast Sandwich

Scrambled eggs, premium bacon, combo cheese on a brioche bun topped with everything bagel seasoning. Served with a side of creamy hollandaise sauce. (696 cal.)



BOTTOMLESS GRIDDLE**

We keep ‘em coming until you say you’re full!

Marie’s Homemade Cakes

Three original pancakes made-from-scratch. (690 cal.)

Gluten-Free Cakes ^{gf}

Three of our original made-from-scratch cakes, tweaked just right for a gluten-free option. (690 cal.)

Lemon-Blueberry Cakes

A tall stack of three lemon pancakes made-from-scratch with baked-in fresh blueberries and topped with whipped butter and a dusting of powdered sugar. (910 cal.)

Golden Waffle

Our traditional house-made buttermilk cinnamon waffle topped with whipped cream and a dusting of powdered sugar. Served with your choice of a Scramblers Side. (460 cal.)

Salted Caramel and Banana Waffle

Our house-made buttermilk cinnamon waffle topped with brown sugar caramelized bananas, salted caramel drizzle and sweet whipped cream. This handcrafted twist on our traditional waffle will make your mouth water from the very first bite. (920 cal.)

Toast of France

Four thick slices of fresh sourdough bread dipped in our made-from-scratch, cinnamon-infused French toast batter, dusted with powdered sugar and topped with whipped butter. (620 cal.)

Stuffed French Toast

Four full slices of our famous French toast stuffed with sweet vanilla cream cheese and topped with fresh strawberries and blueberries. (1060 cal.)

Cinnamon Roll Cakes

Three made-from-scratch fluffy pancakes with a cinnamon-sugar swirl, drizzled with sweet cream cheese icing and sprinkled with candied pecans. (1970 cal.)
Gluten-friendly option available

** Bottomless items are all you can eat in store only. Only valid with full orders. Cannot be shared. Re-orders cannot be taken to go.

GRIDDLE TOPPINGS

Add a topping to any menu item for an additional charge.

Fresh Blueberries (30 cal.)

Candied Pecans (380 cal.)

Fresh Bananas (50 cal.)

Granola Clusters (90 cal.)

Fresh Strawberries (20 cal.)

Chocolate Chips (270 cal.)

ALL-AMERICANS

Upgrade to our thick-cut honey-cured bacon, or signature handmade sausage.

The Classic*

Three hand-cracked eggs any style, your choice of breakfast meat, your choice of a Scramblers Side, and your choice of two full size made-from-scratch pancakes, two slices of French toast, or a bread pantry option. (800-1080 cal.)

Mini Classic*

Two hand-cracked eggs any style, your choice of breakfast meat, your choice of a Scramblers Side, and your choice of two mini-size made-from-scratch pancakes, one slice of French toast, or a bread pantry option. (430-570 cal.)



Country Fried Steak & Eggs*

Three hand-cracked eggs any style, two country fried steaks topped with sausage gravy and chives, your choice of a Scramblers Side, and a bread pantry option. (950 cal.)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. The following major food allergens are used as ingredients in this facility: milk, egg, crustacean shellfish, tree nuts, peanuts, wheat, soy and sesame. Please notify staff for more information about these ingredients. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

Add any ingredient on our menu to an existing item for an additional charge.

^{gf}= gluten-friendly

NEWEST CREATIONS

Apple Pie French Toast

Four thick slices of our traditional made-from-scratch French toast smothered with apple pie filling, graham cracker, candied pecans, powdered sugar and topped with whipped cream and caramel drizzle. (1380 cal.)

Firecracker Sweet Potato Skillet

A skillet filled with seasoned sweet potatoes, chunks of chicken tossed in firecracker sauce, sautéed portobello mushrooms, bell peppers, and diced onions. Served with your choice of bread. (519 cal.)

EGGS BENEDICTS

Served with your choice of a Scramblers Side.

Traditional Benny*

Smoked ham and two hand-cracked poached eggs on a toasted multigrain English muffin covered in rich, creamy hollandaise sauce. (540 cal.)

Crab Cake Benny*

Two Maryland-style crab cakes made with 100% blue crab, topped with two hand-cracked poached eggs on a toasted multigrain English muffin and our rich, creamy hollandaise sauce. (590 cal.)

Southern Biscuit Benny*

White-meat chicken tenders resting on our fresh-baked biscuits. Two poached eggs, creamy hollandaise sauce and hot honey syrup. Sprinkled with paprika and chives. (860 cal.)

LUNCH SPECIALTIES

All burgers and sandwiches are served with your choice of a Scramblers Side. Upgrade to a side salad for an additional charge.

Angus Cheeseburger*

A thick, juicy, half-pound burger topped with a blend of freshly shredded Monterey Jack and yellow cheddar cheeses on a fresh brioche roll. (1200 cal.)

Add bacon (240 cal.) addl. charge

Breakfast Burger*

Our traditional half-pound Angus burger, topped with smoked bacon, leaf lettuce, tomato slices and a hand-cracked sunny-side up egg. Served with our Hot Pepper Bacon Jam for a hint of breakfast sweetness. (1060 cal.)

Chicken Club Wrap

Your choice of grilled or crispy chicken with bacon, chipotle aioli, tomato and chopped hearts of romaine lettuce rolled into a tomato basil wrap. (900 cal.)

Double-Decker BLT

A traditional favorite stacked high with our premium thick-cut honey-cured bacon, lettuce, tomato and mayo. Served on sourdough toast. (1250 cal.)

Sunshine Salad gf

A bed of fresh chopped hearts of romaine lettuce topped with grilled chicken, avocado, candied pecans, strawberries and goat cheese. Served with raspberry vinaigrette dressing. (870 cal.)

Crispy Chicken Salad

A bed of fresh chopped hearts of romaine lettuce topped with our crispy chicken, freshly shredded Monterey Jack and yellow cheddar cheeses, cucumber, tomato, hard-boiled egg and red onions served with a side of our buttermilk ranch. (680 cal.)

BEVERAGES

Juice

Orange (110-160 cal.), Cranberry (140-210 cal.), Apple (120-180 cal.) or Tomato (40-60 cal.)

Milk (120-180 cal.)

Hot Chocolate (113 cal.)

Bottomless Fountain Soda (0-230 cal.)

Bottomless Tea (0 cal.)

Freshly brewed iced tea, hot tea or assorted herbal flavors.

FROM THE CAFE

Bottomless Drip Coffee (5 cal.)

Scramblers' Private Label | Classic or Decaf.

Cold Brew (130 cal.)

Cold brew coffee topped with your choice of Italian Sweet Cream cold foam or ask your server for additional available flavors.

Iced Coffee (179 cal.) Mocha or Caramel.

White Mocha Iced Coffee (309 cal.)

Poured over ice and topped with strawberry cold foam.

Green Tea Iced Matcha (319 cal.)

Poured over ice and topped with strawberry cold foam.

S'mores Iced Coffee

S'mores flavored iced coffee with chocolate, marshmallow, cold foam and graham cracker topping. (553 cal.)

Scramblers Signature Breakfast Sandwich

Scrambled eggs, premium bacon, combo cheese on a brioche bun topped with everything bagel seasoning. Served with a Scramblers Side and a ramekin of hollandaise sauce. (696 cal.)

Country Fried Steak & Eggs*

Three hand-cracked eggs any style, two country fried steaks topped with sausage gravy and chives, your choice of a Scramblers Side, and a bread pantry option. (950 cal.)



EXTRA BITES

Yogurt Parfait

Strawberry low-fat yogurt layered with granola, fresh blueberries and strawberries. Topped with whipped cream. (180 cal.)

Fruit Bowl gf

A heaping bowl of the season's best fresh fruit. (300 cal.)

Oatmeal Cup (220 cal.) or Bowl (450 cal.)

Includes one choice of a Griddle Topping, brown sugar, and milk at no extra cost. Add as many extra Griddle Toppings as you want for an additional charge.

Add seasonal fruit for additional charge.

BREAKFAST MEATS

Turkey Sausage Patties gf

Lean turkey sausage patties cooked to order. (240 cal.)

Pork Sausage Links gf

Our unique giant pork sausage links with a special kick of sage. (660 cal.)

Scramblers Signature Premium Sausage Patties gf

Handcrafted in our kitchen and pattied to perfection, this savory sausage is uniquely seasoned for a flavor you won't forget. (1000 cal.)

SCRAMBLERS SIDES

Seasonal Fresh-Cut Fruit gf

Honeydew, cantaloupe, pineapple, blueberries, orange and grapes. (60 cal.)

Strawberry Low-Fat Yogurt gf

Made from cultured Grade A low-fat milk, gluten-free with no artificial flavors or colors. (150 cal.)

Hash Browns gf

Shredded potatoes grilled to order. (180 cal.)
Make 'em "Loaded" (460 cal.) addl. charge

Potato Chunks gf

Skin-on chunks served golden brown and seasoned with our secret spice. (250 cal.)
Make 'em "Loaded" (530 cal.) addl. charge

Sweet Potato Chunks gf

Freshly roasted sweet potatoes with a hint of maple seasoning for the perfect finish. (209 cal.)

Grits gf

Buttered and seasoned. (140 cal.)
Add freshly shredded Monterey Jack and yellow cheddar cheeses (250 cal.) addl. charge

gf= gluten-friendly

While our gluten-friendly items do not contain gluten as an ingredient, we are not a fully gluten-free restaurant and cannot guarantee that any menu item is completely gluten-free.

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OMELETTES

Served with your choice of bread and a Scramblers Side.
Option to order a mini available.

Awesome Avocado gf

Stuffed with avocado slices, smoked bacon, diced peppers and a blend of freshly shredded Monterey Jack and yellow cheddar cheeses. Topped with sour cream and chives and served with a side of homemade salsa. (590 cal.)

Veggie Delight gf

Egg whites, green and red peppers, zucchini, portobello mushrooms, onions, tomatoes, chives, and a blend of hand-shredded Monterey Jack and yellow cheddar cheeses. (340 cal.)

Chicken Fajita gf

Seasoned chicken breast hand-sautéed with bell peppers, sliced onions, diced tomatoes and a blend of freshly shredded Monterey Jack and yellow cheddar cheeses topped with sour cream and chives and served with our homemade salsa. (630 cal.)

Spinach & Portobello Mushroom gf

Fresh spinach leaves with portobello mushrooms, diced tomatoes and hand-shredded Swiss cheese. Served with a side of our homemade salsa. (520 cal.)

The Ultimate gf

This one's got the works! Sausage, ham, bacon, bell peppers, zucchini, diced onions, portobello mushrooms, diced tomatoes and a blend of hand-shredded Monterey Jack and yellow cheddar cheeses topped with sour cream and chives. (840 cal.)

Wild Western gf

A classic favorite with ham, onions, bell peppers and a blend of freshly shredded Monterey Jack and cheddar cheeses. (590 cal.)

Biscuits & Gravy

Two giant flaky biscuits, smothered in house-made sausage gravy and topped with fresh-cut chives. (550 cal.)

Side Salad

Freshly made with fresh chopped romaine lettuce, diced tomatoes, cucumber, hard-boiled egg, croutons and combination of cheeses. (280 cal.)

Blueberry Muffin (440 cal.)

Gluten-Free Blueberry Muffin gf (270 cal.)

Smoked Bacon gf

Naturally hardwood-smoked and honey-cured bacon cooked daily to perfection. (240 cal.)

Thick-Cut Honey-Cured Bacon gf

Our 1/4 inch thick, cooked-to-order premium bacon is cut from lean pork bellies, honey-cured and hardwood-smoked to deliver delicious taste with every bite. (310 cal.)

Country Fried Steak

Two 4oz premium beef steaks, breaded and seasoned for a traditional southern taste. (600 cal.)

BREAD CHOICES

Toast

Thick-Cut White (300 cal.) | Thick-Cut Light Rye (280 cal.)
Thick-Cut Whole Wheat (300 cal.) | Artisan Sourdough (260 cal.)

Gluten-Free Multigrain gf (240 cal.) addl. charge

Multigrain English Muffin (180 cal.)

Blueberry Muffin (440 cal.) addl. charge

Gluten-Free Blueberry Muffin gf (270 cal.) addl. charge



SCAN THE QR CODE
TO SEE OUR NEW
SCRAMBLERS
MERCHANDISE!

Highlighted items are our Fan Favorites!

Get the deals as they hatch...
Join our Marie Club
SIGN UP AND RECEIVE A FREE MEAL!

SCRAMBLERS
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