

# BREAKFAST

Toast options include artisan white, artisan whole wheat, gluten-free & rye  
 \* Add avocado to anything +\$2 \* Substitute breakfast potatoes with fruit, side salad or sweet potato hash +\$2 \*

## TOAST

### AVOCADO TOAST DF 10.95

House-made classic avocado toast with shaved hard-boiled egg and a sprinkle of everything bagel seasoning. Served with a side of breakfast potatoes.

### PROSCIUTTO RICOTTA TOAST 12.95

Prosciutto di Parma, house-made ricotta, arugula, fig jam, local honey & topped with orange zest. Served with a side of breakfast potatoes.

## ★ Lighter Fare ★

### HOT OATMEAL BOWL DF VG 8

Maple syrup, brown sugar & cinnamon served with a side of fruit.

### YOGURT PARFAIT BOWL 8

Vanilla yogurt layered with homemade granola and seasonal fruit.

### FRUIT SALAD GF 8

Seasonal assortment of fruits and berries with a side of sweet cream and local honey.

## Free Range Eggs

Egg Whites +\$1

### VEGGIE OMELETTE GF 11.5

Zucchini, asparagus, spinach, broccoli & Swiss cheese served with a side of breakfast potatoes & toast.

### MEAT LOVERS OMELETTE GF 15.5

Bacon, ham, sausage, cheddar & pepper jack cheese served with a side of breakfast potatoes & toast.

### MEDITERRANEAN OMELETTE GF 12.5

Spinach, olives, mushroom, peppers & feta cheese served with a side of breakfast potatoes & toast.

### EGGS ANY WAY 11.5

2 eggs any way served with a side of breakfast potatoes & a choice of meat & a choice of toast.

## ★ Benedicts ★

### TRADITIONAL 11

Poached eggs and grilled ham on artisan toast topped with hollandaise sauce with a side of breakfast potatoes.

### SMOKED LOX 12

Poached eggs, smoked lox, red onions & capers on artisan toast topped with hollandaise with a side of breakfast potatoes.

### PROSCIUTTO & ARUGULA 13

Prosciutto di Parma on artisan toast, topped with arugula, poached egg & shaved parmesan with a side of hollandaise sauce with a side of breakfast potatoes.

## The Skillets

### CLASSIC SKILLET GF 12.95

2 eggs any way, bacon, cheese, onion, & potatoes in a cast iron skillet & toast.

### BREAKFAST NACHOS GF 11.95

Tortilla chips, scrambled eggs, bacon bits, pico de gallo, pepperjack cheese, topped with guacamole.

### WEST FREEHOLD SKILLET GF 12.95

2 eggs any way, peppers, onions, ham, cheddar, a side of breakfast potatoes & toast.

### FARM SKILLET GF 12.95

2 eggs any way, asparagus, tomato, olives, feta, chicken sausage, a side of breakfast potatoes & toast.

### THE ULTIMATE SKILLET 17.95

1 waffle, 1 pancake, 2 eggs any way, bacon, sausage, breakfast potatoes toast. The ultimate breakfast sampler.

### STEAK & EGGS SKILLET GF 19.95

5oz filet mignon served with 2 eggs any way, a side of breakfast potatoes & toast.

### MAIN STREET SKILLET GF 12.95

2 eggs any way, mushrooms, spinach, Swiss, a side of breakfast potatoes & toast.

### JERSEY SKILLET GF 12.95

2 eggs any way, pork roll, tomato, jalapeno peppers, American cheese, french fries & toast

## { Healthy }

### FRITATTA 11.95

Eggs, zucchini, onion, cheese in a cast iron skillet with a side of whole wheat toast.

### SWEET POTATO SKILLET GF 13.5

Scrambled egg whites, sweet potato hash, chicken sausage, red & yellow peppers & cheddar cheese with a side of whole wheat toast.

### MEDITERRANEAN BOWL GF 11.95

Scrambled egg whites, spinach, feta, cherry tomatoes, lentils & chick peas over cilantro lime rice.

### THE PROTEIN SANDWICH DF 13.5

Grilled chicken, shaved hard boiled egg, avocado & spinach on whole wheat toast, served with breakfast potatoes.

## Coffee & Tea

MILK SUBSTITUTES:

OAT, COCONUT, OR ALMOND MILK +\$.50

[ Syrups: Caramel, Hazelnut, Mocha  
Coconut, French Vanilla, Mint,  
Almond, Toasted Marshmallow,  
& Sugar-Free Vanilla ]

### BLACK 3.25

### CAPPUCCINO 4.5

### SINGLE ESPRESSO 3.5

### DOUBLE ESPRESSO 5

### CAPPUCCINO 4.5

### LATTE 4.5

### MACCHIATO 4.5

### HOT CHOCOLATE 3.5

### COLD BREW COFFEE 3.75

### ICED LATTE 4.5

### ICED MACCHIATO 4.5

### CHOCOLATE MILK 3.95

### ENGLISH BREAKFAST TEA 2.25

### MINT TEA 2.25

### CHAI TEA 2.25

### GREEN TEA 2.25

### ICED TEA 3.25

Sweetened or Unsweetened

## ★ Sides ★

### APPLEWOOD SMOKED BACON 4

### TURKEY BACON 4

### HOUSE-MADE MAPLE SAGE SAUSAGE 4

### CHICKEN APPLE SAUSAGE 4

### BREAKFAST POTATOES 3

### CHEDDAR BISCUITS 5

### CORNED BEEF HASH 5

### SINGLE PANCAKE 3

### SINGLE SPECIALTY PANCAKE 4

### SINGLE EGG ANY WAY 3

### ARTISAN TOAST SLICE 1

## Pancakes & Waffles

### CLASSIC PANCAKES 8.95

Buttermilk pancakes topped with powdered sugar & served with a side of whipped cream & seasonal fruit.

### LEMON ORANGE RICOTTA PANCAKES 12.95

Topped with mascarpone cream, orange zest, toasted coconut shavings & honey.

### S'MORES PANCAKES 12.95

Chocolate chip pancakes infused with marshmallow fluff, chocolate sauce & topped with a toasted s'more.

### FUNFETTI PANCAKES 12.95

Sprinkle battered pancakes topped with vanilla icing, sprinkles, and whipped cream.

### CANNOLI PANCAKES 13.95

Chocolate chip pancakes with cannoli cream filling, topped with citrus garnish, mini cannoli & drizzled with chocolate sauce.

### BUTTERMILK BELGIAN WAFFLE 8.95

Served with a side of mixed berries & fresh whipped cream.

### SALTED CARAMEL WAFFLES 11.95

Topped with toasted candied pecans, salted caramel sauce, bacon bits & mascarpone cream.

### BACON & CHEDDAR CHEESE WAFFLE 14.95

Cheese, bacon & scallion waffle served with two fried eggs on top & a side of breakfast potatoes.

## ★ French Toast ★

The french toast is made with a creme brulee batter.

\* Gluten-free option available for french toast \*

### CHALLAH FRENCH TOAST 11.95

Topped with cinnamon sugar beignets & whipped cream.

### BANANAS FOSTER FRENCH TOAST 12.95

Topped with home-made mascarpone, toasted coconut & bananas foster sauce.

## SANDWICHES

\* Also available as a wrap \*

### SKILLET SANDWICH 13.95

Bacon, sausage, hashbrown, egg, cheese on an artisan roll.

### BEC, SEC, OR PREC 10.95

Bacon, egg & cheese / Sausage, egg & cheese / or Pork roll, egg & cheese on an artisan roll.

### BLT SANDWICH 10.95

Bacon, lettuce, & tomato on artisan toast.

\* Add a fried egg on top +\$2.5 \*

★ *Salad* ★

Add Hard-Boiled Eggs or Avocado +\$2  
Chicken +\$4 | Shrimp or Steak +\$5

- SKILLET SALAD** 11.95  
Cherry tomato, shaved carrots, red onion, seasoned croutons, romaine lettuce & a house vinaigrette.
- CAESAR SALAD** 12.95  
Romaine with cherry tomatoes, served with a homemade lime caesar dressing, topped with seasoned croutons & shaved parmesan.
- FALL SALAD** **GF** 12.95  
Strawberry, candied pecans, cranberries, goat cheese, spring mix, red onion & chopped cabbage served with raspberry vinaigrette.
- RUSTIC MEDITERRANEAN** **GF** 13.95  
Roasted chickpeas, olives, feta, sun-dried tomatoes, spring mix, red cabbage & served with a lemon garlic dressing.

Ask about our  
★ **SPECIALS OF THE DAY** ★

{ Sides }

- HAND CUT FRENCH FRIES 4
- TRUFFLE FRENCH FRIES 5.5
- SWEET POTATO WAFFLE FRIES 4
- STEAMED OR SAUTEED BROCCOLI 4
- GUACAMOLE 5
- MIKE'S HOT HONEY .75

*Children's Menu*

- SCRAMBLED EGGS W/ TOAST & POTATOES 6
- SILVER DOLLAR PANCAKES 6
- CHICKEN FINGERS & FRENCH FRIES 7
- HAMBURGER WITH FRENCH FRIES 8
- GRILLED CHEESE W/ FRENCH FRIES 6
- GRILLED CHICKEN WITH RICE & VEGGIES 9

# BRUNCH / LUNCH

## SANDWICHES

\*\* All Sandwiches come with hand cut french fries. \*\*  
\* Substitute with sweet potato waffle fries +\$2 \*

- SKILLET BURGER** 15.95  
House made beef patty on a bed of arugula topped with a bacon onion jam & gorgonzola cheese.  
\* Add a fried egg on top +\$2.5 \*
- CHICKEN & WAFFLES** 16.95  
Buttermilk fried chicken topped with chipotle mayo & apple cider vinegar coleslaw.
- STEAK PANINI** 17.95  
Seasoned ribeye topped with provolone, chimichurri & garlic aioli.
- GRILLED CHICKEN PANINI** **DF** 14.95  
Grilled chicken topped with an avocado spread, red onion, arugula, sliced tomato & garlic aioli.
- BLACK BEAN BURGER** **VG DF** 14.95  
House made black bean burger topped with an avocado spread, sliced tomato & arugula.
- HAWAIIAN GARLIC SHRIMP WRAP** **DF** 16.5  
Grilled shrimp, topped with a mango slaw & chopped red cabbage.

## { Bowls }

\*\* Substitute with white rice or brown rice \*\*

- SESAME CHICKEN ZOODLE BOWL** **DF** 15.95  
Zucchini noodles sauteed with honey teriyaki chicken, mixed veggies, red cabbage & topped with sesame seeds & a chipotle mayo.
- LEMON PEPPER GRILLED SHRIMP BOWL** **GF** 16.95  
Grilled shrimp, asparagus, broccoli, zucchini, over rice in a lemon butter sauce topped with fresh parsley.
- KOREAN BBQ RICE BOWL** **DF** 16.5  
Marinated beef, sticky rice, green onion, broccoli, carrots, zucchini & red cabbage, topped with chipotle mayo.

## Desserts

- SUGARED BEIGNETS** 8  
Dipped in cinnamon sugar and powdered sugar and served with caramel & chocolate dipping sauces.
- ASSORTED HOMEMADE PASTRIES** 6

## Soft Drinks

- PEPSI 2.5
- DIET PEPSI 2.5
- SPRITE 2.5
- GINGER ALE 2.5
- MANHATTAN SPECIAL 4  
Original or Diet
- APPLE JUICE 3.5
- CRANBERRY JUICE 3.5
- TOMATO JUICE 3.5
- FRESH SQUEEZED ORANGE JUICE Small 4 | Large 5.75
- PANNA SPARKLING WATER 3



Boar's Head



Royal Crown Bakery



The Skillet is proud to partner with local farms & bakeries to offer you dishes made with the freshest ingredients.

## { Specialty Drinks }

### Coffees

\*All coffees can be made hot or iced\*

Milk Substitutes: Oat, Coconut or Almond Milk +\$.50

- BROWN SUGAR CINNAMON LATTE 5.5
- THE SKILLET MACCHIATO 5.5
- S'MORES LATTE 5
- COCONUT MINT ICED COFFEE 5
- COCONUT MOCHA ICED LATTE 5
- SALTED CARAMEL MOCHA ICED LATTE 5
- MINT HOT CHOCOLATE 5
- ICED CHAI TEA LATTE 5.5
- AFFOGATO 5  
Vanilla Gelato w/ Espresso
- TIRAMISU AFFOGATO 5

### Smoothies

- VERY BERRY 5.5
- PEANUT BUTTER BANANA 5.5
- STRAWBERRY BANANA 5.5
- TROPICAL MIX 5.5

## BYOB

{ COMES AS A PITCHER }

\*Approx. 4-5 / 8-9 glasses\*

- |                          | Half | Full |
|--------------------------|------|------|
| FRESH OJ MIMOSA          | 11   | 22   |
| RASPBERRY SUNRISE MIMOSA | 13   | 26   |
| WHITE PEACH MIMOSA       | 13   | 26   |