

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 *

Before placing order please inform your server if a person in your party has a food allergy. Please note that this is not a nut-free or gluten-free facility.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. We are not responsible for any food allergies. Please be advised.

BRUNCH / LUNCH

★ 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

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 |