



*We think food tastes better  
when it's real and honest.*

For over 10 years, we've made sure that our food represents quality. We cook the old-fashioned way, from scratch. By sourcing prime ingredients, never compromising our ideals and preparing every plate to order, every time, we work hard to exceed our guests' expectations. We believe that food prepared this way isn't only better tasting, but better for you.

Our thick-cut bacon and most of our pork items are crafted by a small local butcher in Queen Creek, Arizona. Other sausages come from another butcher shop just up the street from our original store. We only use cage free eggs, real butter, extra virgin olive oil, organic milk, fresh Kennebec and Yukon Gold potatoes, locally roasted small-batch coffee and artisan-baked breads from a local bakery. We don't own a freezer or a microwave. Citrus is hand-squeezed all day long for our signature honey lemonade and fresh orange juice.

Our "mom and pop" shop has garnered lots of attention from both local and national media. We have received multiple Best of Phoenix awards from the Arizona Republic, Phoenix New Times and Phoenix Magazine and have been featured nationally by The New York Times, USA Today, Bon Appetit, Arizona Highways, Martha Stewart Radio and many others. We have also appeared on the Food Network on The Best Thing I Ever Ate and Guy Fieri's famed Diners, Drive-ins and Dives. As honored as we are by all of this acclaim, we are proudest of the daily support of our tried and true regular customers, many of whom eat at our place several times a week.

It's simple.

Our mission since Day One at our little red-brick store in downtown Phoenix has been to elevate a common meal – breakfast – to an uncommon level.

Thanks for stopping in,  
Matt and Erenia.

# ≡ MENU ≡ TO-GO



**DOWNTOWN PHOENIX**  
**BILTMORE PLAZA**  
**MARINA HEIGHTS**  
**NORTH SCOTTSDALE**  
**PHOENIX SKY HARBOR AIRPORT**

[mattsbigbreakfast.com](http://mattsbigbreakfast.com)

## ≡ FOR BREAKFAST ≡

(served all day)

Our eggs are cage free, and we only cook with real butter and extra virgin olive oil.

### THE FIVE SPOT 6.50

Breakfast sandwich on a roll with two eggs, two slices of thick-cut bacon, American cheese and grilled onions

### THE HOG AND CHICK 10.95

Two eggs, choice of thick-cut bacon or country sausage, served with toast and choice of potatoes (substitute off-the-bone ham for \$2.00 extra)\*

### CHEESE OMELET 8.95

Wisconsin cheddar, aged provolone or American folded into three eggs, served with toast and choice of potatoes (add mushrooms, roasted peppers or sautéed onions: \$1.00 each. Add bacon, ham or sausage: \$1.25 each)

### SALAMI SCRAMBLE 9.95

Three eggs scrambled together with Molinari sopressata salami, served with toast and choice of potatoes

### THE BIG PAPA BURRITO 11.95

Local tortilla stuffed with three eggs, Schreiner's chorizo, roasted potatoes, organic pinto beans, jalapenos, cheddar cheese, enchilada style with our ranchero sauce

### THE SKINNY 11.95

Four egg whites scrambled with gruyere cheese, local organic baby spinach and Chicken Apple Sausage cooked in olive oil and served with our Simple Little Salad

### THE CHOP AND CHICK 11.95

Two eggs and a skillet-seared Iowa pork rib chop\* served with toast and choice of potatoes

### GRAINS, GREENS & BEANS\* 9.95

Big bowl of ancient grains (farro) with sauteed local organic baby spinach, heirloom Anasazi beans topped with 2 cage-free poached eggs, crushed herbs and pink Himalayan sea salt (add mushrooms \$2.00 or chicken breast \$4.00)

### GRIDDLECAKES 8.95

Three made-from-scratch cakes, sweet cream butter and real maple syrup (2oz.)

### WAFFLE 8.95

Made-from-scratch Belgian-style waffle, sweet cream butter and real maple syrup (2 oz.) with two slices of thick-cut bacon

### OATS 6.25

Creamy bowl of steel-cut oatmeal with organic brown sugar and raisins

## ≡ TO DRINK ≡

Complimentary refills on coffee and iced tea

**BOTTOMLESS COFFEE** Roastery of Cave Creek 2.75

**RC COLA (can)** 2.00

**FRESH-SQUEEZED ORANGE JUICE** (8oz./12oz.) 3.50/4.95

**FRESH-SQUEEZED HONEY LEMONADE** 3.95

**ORGANIC MILK** 3.25

**CHOCOLATE ORGANIC MILK** 3.50

**BOTTOMLESS ICED TEA** 2.75

**BOTTLED SPRING WATER** 2.00

No separate checks, please.

## ≡ FOR LUNCH ≡

(from 11 a.m.)

All sandwiches served with kettle chips and pickle. (Substitute macaroni salad or cole slaw for chips: \$1.95)

### BLT 9.95

Thick-cut bacon, iceberg lettuce and hot house tomato on toasted country bread with real mayo

### CHICKEN SANDWICH 10.95

All-natural breast of chicken marinated in pesto, topped with aged provolone and romaine, on a rustic roll

### CLASSIC REUBEN 11.95

House-roasted corned beef, sauerkraut, Swiss cheese, home made 1000 Island dressing, grilled on rye

### EGG SALAD 8.95

Chopped eggs with bread-and-butter pickles and sweet onion on country bread

### TUNA SALAD 8.95

Line-caught albacore solid white tuna tossed with celery hearts and real mayo on multigrain

### BIG BUTTER BURGER 11.95

8 oz. hand-pressed Niman Ranch ground chuck grilled in butter, topped with American cheese\* (substitute Maytag blue cheese: \$1.00)

### HICKORY BURGER 13.95

8 oz. hand-pressed Niman Ranch ground chuck topped with griddled Canadian Bacon, shredded Wisconsin cheddar, diced sweet onion and our signature bbq sauce\*

### TOSSED COBB 10.95

Crispy iceberg and romaine lettuce, chopped eggs, bacon, grilled chicken, Kalamata olives, hot house tomato and Maytag blue cheese tossed with a balsamic vinaigrette

### CHILI BOWL 6.95

Slow-cooked Midwest-style chili topped with Wisconsin cheddar and sweet onion, served with oyster crackers

## ≡ ON THE SIDE ≡

**THICK-CUT BACON or COUNTRY SAUSAGE** 3.95

**OFF-THE-BONE 8oz. HAM STEAK** 6.00

**ALL NATURAL CHICKEN APPLE SAUSAGE** 4.00

**HOMEFRIES or HASH BROWNS** 3.25

**BOWL OF MELON** 5.00

**SLICED HOTHOUSE TOMATO** 2.50

**SLICED ORGANIC BANANA** 2.50

**ONE EGG ANY STYLE\*** 1.75

**TOAST & HOMEMADE PRESERVES** 2.50

**SIMPLE LITTLE SALAD - ORGANIC** 5.00

**COLE SLAW** 3.25

**MACARONI SALAD** 3.25

**EXTRA 100% REAL MAPLE SYRUP** (2oz.) 1.50

\*These items may be served raw or undercooked. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.