

≡ **MENU** ≡



DOWNTOWN PHOENIX
BILTMORE PLAZA
PHOENIX SKY HARBOR AIRPORT

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 PLATTER 9.99

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

SONRISA BURRITO 8.49

Scrambled eggs, cheddar cheese, jalapeños, potatoes and choice of bacon or sausage rolled in a flour tortilla

THE HOG AND CHICK 9.99

Two eggs, homefries, toast, choice of thick-cut bacon or country sausage (off-the-bone ham \$3 extra)*

CHEESE OMELET 8.49

Wisconsin cheddar, aged provolone or American cheese folded into three eggs, with homefries and toast (add mushrooms, roasted peppers or sautéed onions \$1 each; add bacon, ham or sausage \$1.25)

SALAMI SCRAMBLE 9.99

Three eggs scrambled together with Molinari sopressata salami with homefries and toast

THE CHOP AND CHICK 10.99

Two eggs and a skillet-seared pork rib chop, with homefries and toast*

MATT'S BIGGEST BREAKFAST 13.79

Three eggs, two strips of thick-cut bacon, two sausage patties, homefries and one griddle cake*

STEAK AND EGGS 17.49

8oz. choice center-cut top sirloin, two eggs, homefries and toast*

SWEET AND SAVORY 10.99

Two big slices of our secret recipe French toast, sweet cream butter and real maple syrup (2oz.) with smoked pork apple sausage

GRIDDLECAKES 8.79

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

WAFFLE 8.29

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

OATS 6.49

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

≡ REST OF THE DAY ≡

(from 11 a.m.)

All sandwiches and burgers are served with kettle chips and a pickle. (substitute macaroni salad or cole slaw (\$1.50) or seasoned steak fries (\$2) instead)

BURGERS

BIG BUTTER BURGER 10.99

Hand-pressed half-pound of Niman Ranch ground chuck grilled in butter, topped with American cheese on a freshly baked artisan bun (substitute Maytag blue cheese \$1)*

THE MAMACITA BURGER 13.99

Hand-pressed half-pound of Niman Ranch ground chuck grilled in butter, topped with pepper jack cheese, thick-cut bacon and griddled jalapeños on a freshly baked artisan bun*

BIG CHILI BURGER 13.99

Hand-pressed half-pound of Niman Ranch ground chuck grilled in butter, smothered with Midwest style chili, topped with Wisconsin cheddar cheese and sweet onion on a freshly baked artisan bun*

SANDWICHES, SALADS & SOUPS

BLT 8.79

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

CHICKEN SANDWICH 9.99

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

CLASSIC REUBEN 10.99

House-roasted corned beef, sauerkraut, Swiss cheese, homemade 1000 island dressing on grilled marble rye

EGG SALAD 8.79

Chopped eggs with bread and butter pickles and sweet onion and real mayo on country bread

TUNA SALAD 8.79

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

GRILLED CHEESE AND CREAMY TOMATO SOUP 10.99

Grilled fontina and gruyere cheeses on country bread, with house-made San Marzano tomato soup

CHILI BOWL 7.69

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

TOSSED COBB 10.99

Crispy iceberg and romaine lettuce, chopped eggs, bacon, grilled chicken, kalamata olives, vine-ripened tomato and Maytag blue cheese tossed with balsamic vinaigrette

THE FANCY SALAD 11.99

Hearts of romaine, avocado, red onion, Italian parsley, red cabbage, grape tomatoes and cannellini beans all tossed with red wine vinaigrette (add grilled chicken \$4.50)

OTHER GOOD STUFF

SMOTHERED AND COVERED 15.99

Niman Ranch ground chuck "smothered" with rich mushroom gravy and "covered" with sautéed sweet onions and button mushrooms, with creamy smashed yukon gold potatoes and seasonal vegetables*

NOT YOUR MAMA'S MEATLOAF 15.99

A thick slab of our blend of Niman Ranch ground chuck and pork shoulder, creamy smashed yukon gold potatoes with rich mushroom gravy and seasonal vegetables

BOURBON BBQ CHICKEN DINNER 15.99

Plump all natural breast of chicken, glazed and grilled with our very own barbecue sauce, with thick-cut seasoned steak fries and homemade cole slaw

≡ FOR THE KIDS ≡

(12 & under)

THE LITTLE SHOT 4.99

Breakfast sandwich on a roll with scrambled eggs and American cheese

THE KIDDIE COMBO 6.49

One egg, two pieces of thick-cut bacon and steak fries

WAFFLE 6.49

Made-from-scratch Belgian-style waffle, sweet cream butter and real maple syrup (2oz.)

JUST SAY CHEESE 6.49

Grilled American and Swiss cheeses on country bread, with steak fries

≡ ON THE SIDE ≡

THICK-CUT BACON OR COUNTRY SAUSAGE 3.99

OFF-THE-BONE HAM STEAK 4.99

HOMEFRIES 2.99

ONE EGG* 1.69

TOAST AND ALL NATURAL PRESERVES 2.19

SEASONED STEAK FRIES (Cooked in peanut oil) 4.99

COLE SLAW 2.79

MACARONI SALAD 2.79

COTTAGE CHEESE 2.79

EXTRA 100% REAL GRADE A MAPLE SYRUP (2oz.) 1.69

*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.

*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.

*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.

≡ TO DRINK ≡

Complimentary refills on coffee, iced tea and fountain drinks

COFFEE Roastery of Cave Creek – ground fresh, bottomless cup 2.99

HOT TEA 2.99

FRESH-SQUEEZED ORANGE JUICE 4.99

FRESH-SQUEEZED HONEY LEMONADE 3.69

ORGANIC MILK 2.99

CHOCOLATE ORGANIC MILK 2.99

ICED TEA 3.29

FOUNTAIN DRINKS 2.89

COCKTAILS

*You were born to mix.
Perfect your cocktail with your 'go-to' spirit*

MIMOSA

Sparkling wine with fresh-squeezed orange juice

GIN RICKEY

Classic highball of gin, fresh-squeezed lime and club soda

GIMLET

Vodka with fresh-squeezed lime

MANHATTAN

Bourbon, sweet vermouth and cherries

OLD FASHIONED

Bourbon, bitters, simple syrup and muddled orange

WHISKEY SOUR

Whiskey with sweet & sour

WINES *featuring the wines of Tisdale Vineyards*

WHITE 5oz Glass

Chardonnay 9.50

Pinot Grigio 9.50

RED 5oz Glass

Cabernet Sauvignon 9.50

Merlot 9.50

DRAFT BEER

	16oz	20oz		16oz	20oz
FOUR PEAKS KILTIFTER	7.00	9.00	SHOCK TOP	7.00	9.00
FOUR PEAKS HOP KNOT	7.00	9.00	GOOSE ISLAND	7.00	9.00
STELLA	7.50	9.50	SUNBRU	7.00	9.00
BUD LIGHT	6.50	7.50	SAM ADAMS SEASONAL	7.00	9.00

BOTTLED BEER

FOUR PEAKS 8TH STREET ALE	7.00	HEINEKEN	7.00
FOUR PEAKS HOP KNOT	7.00	PABST BLUE RIBBON	7.00
ANGRY ORCHARD	7.00	SAM ADAMS LAGER	7.00
CORONA EXTRA	7.00	SAM ADAMS SEASONAL	7.00
CORONA LIGHT	7.00	NEGRA MODELO	7.00
BUD LIGHT	7.00	MICHELOB ULTRA	7.00
BUDWEISER	7.00	REBEL IPA	7.00



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

For nearly 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 is crafted by a small local butcher in Queen Creek, Ariz. Our 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, locally roasted small-batch coffee and artisan-baked breads from a local bakery. We hand-squeeze citrus 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.
