

FLOUR CITY DINER



WEEKEND BREAKFAST SPECIALS 9/19-9/20

Our specials have been Customer “tested” and have proven their worth “as is”. Should its ingredients or its presentation be unsuitable to you, please select another item. Our kitchen cannot make individual changes without a significant increase in preparation time or risk of a discarded meal which “missed the mark”.



STRAWBERRY KIWI MIMOSA

3.95

Champagne and strawberry kiwi juice garnished with a fresh strawberry



CHICKEN FRIED STEAK

8.95

pork cutlet smothered with homemade sausage gravy served eggs, home fries and a grilled biscuit



BOURBON RAISIN FRENCH TOAST

6.95

authentic French Toast topped with Jerry’s famous bourbon raisin sauce



CRANBERRY APPLE RAISIN FRENCH TOAST

8.95

French toast made with fresh baked cranberry apple raisin bread from Baker Street Bakery served with a choice of double smoked bacon, ham or homemade sausage



KEY WEST BENEDICT

9.95

poached eggs served over homemade fish cakes topped with a key lime hollandaise sauce served with home fries and toast



SWEET POTATO IRISH OATMEAL

8.95

Slow cooked organic steel cut oats infused with fresh roasted sweet potatoes topped with candied pecans and whipped cream served with honey wheat toast



F.C.D. GARBAGE PLATE BREAKFAST

9.95

Ralf’s European homemade hotdogs on a grilled roll served with scrambled eggs and home fries smothered with our hot meat sauce and onions



MONTE CRISTO

7.95

our own oven roasted turkey, baked ham and swiss cheese served between egg dipped bread served with syrup and home fries



MARJ’S HOT MESS (Created by Marj and a staff favorite)

top your home fries with homemade sausage gravy and cheddar cheese for 2.00 more!

**TO KEEP OUR PRICES AS LOW AS POSSIBLE WE ENCOURAGE THE USE OF CASH OR CHECK
DUE TO THE RISING COSTS OF CREDIT CARD PROCESSING. . . . THANK YOU**

www.flourcitydiner.com