



VIRGIL'S

REAL  BBQ



BREAKFAST

START IT UP

CINNAMON ROLLS | \$11.95

Candied Pecans & Caramel Cream Cheese Frosting

SEASONAL FRUIT | \$8.95

AVOCADO TOAST | \$11.95

Everything Bagel Seasoning

RANCHER'S CHOICE

Served with Toast & Home Fries

COUNTRY BREAKFAST | \$18.95

Two Eggs Any Style & a Choice of Apple Wood Smoked Bacon or Breakfast Sausage

HUNGRY BOY | \$21.95

Two Eggs Any Style, Breakfast Sausage, Apple Wood Smoked Bacon and Two Pancakes

STEAK & EGGS | \$28.95

10 oz Skirt Steak & Two Eggs Any Style

SOMETHING SWEET

CHOCOLATE CHIP PANCAKES | \$15.95

Dark Chocolate Chunks & Whipped Cream

BANANA FOSTERS STUFFED FRENCH TOAST | \$18.95

Brioche Bread Stuffed with Banana Caramel & Topped with Caramelized Bananas

FRIED CHICKEN & WAFFLES | \$19.95

Buttermilk Fried Chicken, Maple Butter, Hot Honey & Country Gravy

EGGSTRAVAGANZA

Served with Home Fries

BREAKFAST BURRITO | \$19.95

Southwestern Rice & Beans, Scrambled Eggs, Chihuahua Cheese, Salsa Verde, Lime Crema & Your Choice of Meat

BBQ B.E.C. | \$21.95

Scrambled Eggs, Texas Brisket, & Cheddar Cheese on a Brioche Bun

BISCUITS & GRAVY | \$15.95

With Your Choice of Eggs

HANGOVER BURGER | \$25.95

8 oz Patty, Pulled Pork, Fried Egg & Pepperjack Cheese on a Brioche Bun

BBQ CHILAQUILES | \$21.95

Tortilla Chips, Salsa Verde, Avocado, Two Eggs Any Style & Choice of Pulled Pork, Brisket or Smoked Chicken

SIDES

HOME FRIES, APPLE WOOD SMOKED BACON, BREAKFAST SAUSAGE, JALAPEÑO CHEDDAR SAUSAGE, AVOCADO, FRUIT, TOAST . . . \$5.95

AN ALICART RESTAURANT

Culinary Director: Glenn Rolnick
Corporate Chef: Michael Ingino
Pitboss: Mike Conlon

★ Virgil's Favorites

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Though we do our very best to use only the correct ingredients, in a kitchen of our size, the possibility of cross-contact does exist.

