

# LUNCH

## Okeechobee Gumbo

The classic gumbo with our special twist, okra (of course), cajun seasonings, seafood and chorizo sausage, served with a grit cake.

## Fresh Smoked Mullet Dip

Fresh mullet smoked on site and prepared with an old family recipe, served with homemade, toasted French Bread.

## Sandwiches

*All sandwiches come with house fries, sweet potato chips, kickin' slaw or fresh collard greens.*

### Papa Gator's Brisket

Beef brisket grilled with our rub and cooked low n' slow, with grilled onions and swiss cheese served on crunchy french bread with jus.

### Boneless Chicken Breast

Fried or grilled on a roll with lettuce, tomato, pickle. Add cheese and bacon \$1.99

### Warm Grilled Veggie Wrap

Grilled zucchini, red pepper, portobello mushroom, and red onion wrapped in a flour tortilla with a side of roasted garlic feta spread.

### Grilled Black Bean Burger

Topped with cheddar cheese, lettuce, tomato and roasted red pepper.

### Salmon B.L.T

Fresh cut grilled salmon, bacon, lettuce, tomato and sweet mayonnaise on crunchy french bread.

### Grilled Cheezy Club

For grilled cheese lovers, a slab of aged cheddar, swiss, american cheese, bacon and tomato sandwiched between 3 slices of homemade bread, dusted with parmesan cheese and grilled to a crispy finish.

### Fish Reuben

Your choice of fresh farm-raised catfish, hand-battered, fried, grilled or blackened fried with kraut, and cheese on a fresh baked roll. Substitute Salmon for \$1.

## Punta Rassa Burgers

*All burgers come with house fries, sweet potato chips, kickin' slaw or fresh collard greens.*

### Cracker Classic Cheddar Burger

Angus ground beef burger with bacon, cheese, lettuce, tomato and pickle. Add avocado for \$1.50.

### Chopped Chuck Steak

Ground Chuck grilled and covered with caramelized onions and gravy (no bun). Add mushroom for \$.75.

### Cattle Drive Burger

8oz Angus beef with Swiss cheese, caramelized onions and bacon. Topped with a heap of crispy onion straws and sweet BBQ sauce.

## Apalachicola Po' Boys

*Coated with our signature breading and served on fresh Crunchy French Bread. Served with sweet southern mayo, lettuce, tomato and your choice house fries, sweet potato chips, kickin' slaw or fresh collard greens.*

Shrimp

Gator Tail

Catfish

Oysters

(When we can get 'em fresh!)

SOON TO BE LEGENDARY! JUST ASK US!

## Pine Island Bay Fry Baskets

*Served with house fries or fresh cut sweet potato chips and our kickin' slaw or fresh collared greens. Zero trans-fat fry oil.*

### Manasota Coconut Shrimp

Jumbo Shrimp (8), shelled and dredged in coconut flakes and deep fried to a crunchy golden brown and served with coconut orange sauce.

### Mom's Crab Cakes

Indescribable and already famous, (2) breaded and pan fried crab cakes (blue crab) made with our secret family recipe.

### Catfish Fry

Fresh catfish fried to order with our signature breading and served with cocktail or tartar sauce.

### Oyster Basket

Fresh oysters, fried to order with our signature breading with cocktail or tartar sauce.

### Panko Fried Shrimp

Jumbo shrimp (8), hand breaded in seasoned Panko bread crumbs and fried golden brown. Served with cocktail or tartar sauce.

### Buttermilk Fried Chicken Strips

Soaked in buttermilk with panko breading.

### Gator Basket

Wild caught gator tail fried with our signature breading.

## St. Augustine Crackin' Cool Salads

*Served with toasted crostini and your choice of: Homemade Ranch, Blue Cheese or Balsamic Vinaigrette Dressing*

### Ponte Vedra Salad

Jumbo shrimp, crispy romaine lettuce, avocado, hearts of palm, onion, and vine ripened tomatoes arranged #Floridacrackerstyle with choice of dressing.

### Caesar Salad

Fresh, crispy romaine lettuce, crunchy croutons, and freshly grated parmesan cheese with classic caesar dressing.

Add grilled shrimp

Add grilled or blackened chicken

Add buttermilk fried chicken strips

Add salmon

### Cracker House Salad

Fresh field greens topped with julienned chicken breast, ham, jack and cheddar cheese, tomatoes, boiled egg and crumbled bacon with your choice of dressing.

### Smoked Mullet Dip Salad

Fresh smoked mullet dip served on top of a bed of lettuce with fresh tomatoes, sliced avocados and onions and fresh, toasted french bread.

## Lunch Sides & Cracker Luxuries

Side of Gator.....

Grit Cakes.....

Salsa Fresh Made.....

Sour Cream.....

Cup of Fresh Fruit.....

Kickin' Slaw .....

Cottage Cheese .....

House French Fries .....

Country Cooked Apples .....

Fresh Collard Greens .....

# FLORIDA CRACKER KITCHEN

Brooksville

352-754-8787

966 E. Jefferson St.

Cash Only Please

Jacksonville

904-503-5966

14329 Beach Blvd.

Keystone Heights

352-473-9873

7154 SE County Rd. 21B

## BREAKFAST AND LUNCH

Tuesday - Sunday | 7:00 am - 2:30 pm

CLOSED MONDAYS

www.FlaCracker.com

#Floridacrackerstyle

# BREAKFAST

## START WITH McMa's Giant Cinnamon Roll

Baked Fresh Daily

### WORLD FAMOUS 1000 ISLAND Shrimp and Grits

Grandma's version, crispy grit cakes with fresh shrimp, sauteed with Granny's Tomato Gravy and bacon.

### Cowboy Classic

CORNED BEEF HASH made fresh every morning. NOT A CAN IN SIGHT! Comes with 2 eggs any way you want 'em, and toast or biscuit.

## Boca Grande Skillet Scrambles

### San Ann Skillet

Fresh ground beef, scrambled eggs mixed with onions, bell peppers, jack and cheddar cheese, diced tomatoes, served on top of skillet potatoes and a warm flour tortilla - with a side of salsa and sour cream.

### Hen House Skillet

Scrambled eggs mixed with sausage, onions, bell peppers, and jack and cheddar cheese, served on top of skillet potatoes with toast or biscuit.

### Fajita Skillet

Grilled fresh chicken fajita strips and scrambled eggs with onions, bell peppers, jack and cheddar cheese, diced tomatoes, served on top of skillet potatoes and a warm flour tortilla - with a side of salsa and sour cream.

## Cracker Kitchen Famous Pancakes, Waffles and French Toast

### 4 Griddle Cakes Made from scratch

- Old Fashioned Buttermilk Pancakes
- Panhandle Pecan Pancakes
- Chocolate Chip Pancakes
- Banana Pancakes
- Brooksville Blueberry Pancakes
- Cinnamon Sugar Pancakes  
Apple cinnamon pancakes with homemade apple compote topping
- One Southern Buttermilk Waffle

### French Toast On Thick-Sliced Homemade Bread

#### FCK Original French Toast

Thick sliced "homemade" bread dredged in egg batter and lathered with our sweet whipped butter. Dusted with powdered sugar.

#### Cracker Cristo Sandwich

Virginia Black Oak Ham, scrambled eggs and American cheese between two slices of grilled french toast. Crowned with sweet whipped butter. Dusted with powdered sugar.

#### Apple Raisin French Toast

Homemade raisin bread dipped in cinnamon egg batter and grilled, then smothered with cooked cinnamon apples and crowned with a mound of real whipped cream and cinnamon sugar.

**No egg whites, poached or basted. \$2 sharing charge.**

Consumption of raw animal foods and/or raw egg products may cause food borne illness, especially if you have certain medical conditions.

## Cracker Kitchen Classics

Choose One Entree

### Kielbasa

### Fresh Grilled Chicken Breast

With crumbled bacon, jack and cheddar cheese.

### Salt Cured Country Ham

### Salmon

Served with two extra large eggs the way you like with Grits or Potatoes; Toast or a Biscuit. *Homemade raisin toast - add .50¢.*

## Chicken & Waffles

Salty and sweet with a little crunch. Our fresh, natural fried chicken strips served on a thick belgian waffle, topped with fresh whipped butter and powdered sugar.

## Ybor Breakfast Burritos

Served with homemade salsa and sour cream

### Burrito Grande

Sausage, eggs, jalapenos, jack and cheddar cheese, garnished with tomatoes and green onion.

### Masaryktown Burrito

Roasted chicken breast, eggs, onions, bell pepper, jack and cheddar cheese garnished with tomatoes and green onion.

### Cowboy Burrito

Our Slow Cooked Beef Brisket, Eggs, Onions, Bell Peppers, Jack and Cheddar Cheese Garnished with Tomatoes and Green onions.

## Fish Camp

Fresh fried catfish with two eggs the way you want 'em, homemade grits and your choice of toast or biscuit.

## Sopchoppy Panhandled Omelettes

Served with skillet potatoes or grits; homemade toast or biscuit. *Homemade raisin toast - add .50¢.*

### Cracker Omelette

Sausage, bacon, onions, bell peppers, jack and cheddar cheese folded into a fresh egg omelette and served with a side of country gravy.

### Western Omelette

Sweet Virginia Black Oak Ham, jack and cheddar cheese, onions and bell peppers.

### Spanish Chorizo Omelette

Sauteed onions, peppers, and Spanish Chorizo combined with fresh scrambled eggs with jack and cheddar cheese. Garnished with spanish olives and pimientos. Served with homemade salsa and sour cream.

### Hernando Omelette

Fresh eggs scrambled with fresh tomatoes, asparagus, mushrooms, onions and a slab of swiss cheese, garnished with fresh diced tomatoes. Served with cucumber dill sauce.

### Mexican Omelette

Jalapeno and bell peppers, onions, jack and cheddar cheese served with homemade salsa and sour cream.

### Sponge Diver Omelette

Feta Cheese, seasoned spinach, onions, and black olives, garnished with diced tomatoes. Served with Cucumber Dill Sauce.

### Popeye's Omelette

Fresh egg omelette blended with seasoned spinach and onions, jack and cheddar cheese, garnished with fresh diced tomatoes.

### "Shroom" Omelette

Savory sauteed mushrooms with onions, feta, jack and cheddar cheese, garnished with diced tomatoes

## Specialty Omelettes

### The Bokeelia Shrimp

Half dozen jumbo shrimp, fresh avocado, onions, jack and cheddar cheese combined with fresh eggs and crowned with fresh diced tomatoes.

### Salmon Omelette

Fresh sauteed Atlantic salmon, caramelized onions, seasoned spinach, folded into fresh egg omelette garnished with diced tomatoes.

### Oyster Frittata

### Shrimp Frittata

Fresh Oysters, or Shrimp sauteed with onions, spinach and eggs, sprinkled with bacon crumbles, feta and parmesan cheese. Garnished with fresh diced tomatoes.

## Feed Lot

### Biscuits and Gravy

Made fresh daily with scratch sausage and gravy. Full Order | Half Order

### Country Fried Steak & Eggs

Smothered with country gravy, potatoes or grits; toast or biscuit.

### Florida Cracker

Two eggs over skillet potatoes smothered with country gravy. Served with toast or biscuit.

## Breakfast Specials

2 eggs, 2 pancakes, 2 sausage or bacon

2 eggs with bacon or sausage, served with potatoes or grits; toast or biscuit

1 egg, 1 pancake, 1 sausage or 1 piece of bacon

Grilled Breakfast Sandwich Egg, cheese, and your choice of:

- Bacon
- Sausage
- Sugar cured ham
- Salt cured ham
- Kielbasa

All served with skillet potatoes or grits.

### Seasonal Fruit

Fresh fruit with your choice of cottage cheese or low-fat yogurt served with homemade cinnamon raisin toast.

## Breakfast Sides & Cracker Luxuries

One Egg .....  
One Pancake.....  
Skillet Potatoes .....  
Grits.....  
Grits And Tomato Gravy.....  
Cheese Grits.....  
Grit Cakes.....  
Homemade Toast.....  
Cinnamon Raisin Toast.....  
Kielbasa .....  
Sausage (2 Patties).....  
Bacon (4 Strips).....  
Country Ham Slice (Salt Cured) .....  
Country Ham Slice (Sugar Cured).....

Biscuit.....  
Country Sausage Gravy.....  
Corned Beef Hash.....  
Side of Gator.....  
Salsa Fresh Made.....  
Sour Cream.....  
Cup of Fresh Fruit.....  
Kickin' Slaw.....  
Cottage Cheese.....  
House French Fries.....  
Country Cooked Apples.....  
Fresh Collard Greens.....  
Tomato Gravy.....

## Quenchers

Fresh Brewed Iced Tea (we like it sweet - tell 'em what you want)

Soda.....  
Fresh Orange Juice.....  
Chilled Apple Juice.....  
Chilled Tomato Juice or V8.....  
Cranberry Juice.....  
Fresh Brewed Coffee Or Decaf.....  
Milk.....  
Chocolate Milk.....  
Hot Chocolate.....

*No refills on milks or juices*

## What is a Florida Cracker?

The term generally describes a class of early Florida pioneers, mainly small farmers and cattle ranchers. Cracker cowboys are sometimes called cow hunters. When it was time for branding or driving the cattle to market, the cracker cowboys would search the swamps and round up all the cows with the aid of whips and cattle dogs. Florida Crackers are also distinguishable by the architecture of their frontier Florida homes, their musical traditions, and foodways.