

LUNCH

Okeechobee Gumbo

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

Bowl \$4.50

Fresh Smoked Mullet Dip

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

Seasonal \$9.99

Sandwiches

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

Papa Gator’s Brisket..... \$10.99

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

Boneless Chicken Breast \$8.99

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

Warm Grilled Veggie Wrap \$8.99

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..... \$8.99

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

Salmon B.L.T..... \$9.99

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

Grilled Cheezy Club..... \$7.99

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..... \$9.99

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\$8.99

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

Chopped Chuck Steak.....\$7.99

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

Cattle Drive Burger.....\$8.99

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\$9.99

Catfish.....\$9.99

Gator Tail.....\$11.99

Oysters.....\$11.99
(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\$8.99

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 \$11.99

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

Catfish Fry.....\$9.99

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

Oyster Basket..... \$12.99

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

Panko Fried Shrimp..... \$8.99

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

Buttermilk Fried Chicken Strips \$8.99

Soaked in buttermilk with panko breading.

Gator Basket \$12.99

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.....\$8.99

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

Caesar Salad.....\$6.99

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

Add grilled shrimp\$4.00

Add grilled or blackened chicken\$3.00

Add buttermilk fried chicken strips\$3.00

Add salmon.....\$4.00

Cracker House Salad.....\$8.99

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.....\$9.99

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

Lunch Sides & Cracker Luxuries

Side of Gator.....\$6.99

Grit Cakes.....\$2.00

Salsa Fresh Made.....\$1.50

Sour Cream\$.75

Cup of Fresh Fruit.....\$2.99

Kickin’ Slaw\$1.95

Cottage Cheese\$1.50

House French Fries\$1.95

Country Cooked Apples\$2.00

Fresh Collard Greens\$1.95

* BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

Our products may contain wheat, egg, dairy, soy, or fish allergens. In addition, our products may be processed in facilities that process tree nuts and peanuts. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.



FLORIDA CRACKER KITCHEN

Brooksville

352-754-8787

966 E. Jefferson St.

Cash Only Please

BREAKFAST AND LUNCH

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

CLOSED MONDAYS

www.FlaCracker.com



Brooksville - Jacksonville Beach - Keystone Heights

#Floridacrackerstyle

BREAKFAST

START WITH

MeMa’s Giant Cinnamon Roll

Baked Fresh Daily | \$3.25
Crafted and hand-rolled with pecans.

** Nut Allergy Warning

WORLD FAMOUS 10,000 ISLAND
Shrimp and Grits

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

\$11.99

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.

\$9.99

Boca Grande Skillet Scrambles

San Ann Skillet\$8.99

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\$8.50

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\$8.99

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 \$5.50

Panhandle Pecan Pancakes \$6.50

Chocolate Chip Pancakes..... \$6.50

Banana Pancakes \$6.50

Brooksville Blueberry
Pancakes \$6.50

Cinnamon Sugar
Pancakes \$6.99
Apple cinnamon pancakes with
homemade apple compote topping

One Southern
Buttermilk Waffle \$4.99

French Toast On
Thick-Sliced Homemade Bread

FCK Original French Toast.....\$5.99
Thick sliced “homemade” bread dredged in egg batter and lathered with our sweet whipped butter. Dusted with powdered sugar.

Cracker Cristo Sandwich.....\$8.50
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.....\$8.50
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 \$8.99

Fresh Grilled Chicken Breast\$8.99

With crumbled bacon, jack and cheddar cheese.

Salt Cured Country Ham..... \$10.99

Salmon \$10.99

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.

\$9.99

Ybor Breakfast Burritos

Served with homemade salsa and sour cream

Burrito Grande..... \$8.99

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

Masaryktown Burrito \$9.99

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

Cowboy Burrito \$9.99

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. \$9.99

Sopchoppy Panhandled Omelettes

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

Cracker Omelette \$8.50

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..... \$8.50

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

Spanish Chorizo Omelette \$8.50

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 \$8.50

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 \$8.50

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

Sponge Diver Omelette..... \$8.50

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

Popeye’s Omelette..... \$8.50

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

“Shroom” Omelette \$8.50

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

Specialty Omelettes

The Bokeelia Shrimp \$10.99

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

Salmon Omelette.....\$10.99

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

Oyster Frittata..... \$12.99

Shrimp Frittata \$11.99

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 \$5.99 | Half Order \$3.99

Country Fried Steak & Eggs..... \$10.99

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

Florida Cracker \$8.50

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

Breakfast Specials

2 eggs, 2 pancakes, 2 sausage
or bacon..... \$6.50

2 eggs with bacon or sausage,
served with potatoes or grits;
toast or biscuit \$6.50

1 egg, 1 pancake, 1 sausage or
1 piece of bacon \$4.99

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

Bacon \$6.99

Sausage..... \$6.99

Sugar cured ham..... \$7.99

Salt cured ham..... \$9.99

Kielbasa \$8.99

All served with skillet potatoes or grits.

Seasonal Fruit \$7.99

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

Breakfast Sides & Cracker Luxuries

One Egg \$1.50

One Pancake..... \$1.95

Skillet Potatoes \$1.75

Grits..... \$1.75

Grits And Tomato Gravy..... \$3.50

Cheese Grits..... \$2.50

Grit Cakes..... \$2.00

Homemade Toast \$1.25

Cinnamon Raisin Toast..... \$1.75

Kielbasa \$3.99

Sausage (2 Patties)..... \$2.50

Bacon (4 Strips)..... \$2.50

Country Ham Slice (Salt Cured) .. \$4.99

Country Ham Slice (Sugar Cured) \$2.99

Biscuit \$1.50

Country Sausage Gravy..... \$1.95

Corned Beef Hash..... \$4.95

Side of Gator..... \$6.99

Salsa Fresh Made..... \$1.50

Sour Cream \$.75

Cup of Fresh Fruit \$2.99

Kickin’ Slaw \$1.95

Cottage Cheese \$1.50

House French Fries \$1.95

Country Cooked Apples \$2.00

Fresh Collard Greens \$1.95

Tomato Gravy \$1.25

Quenchers

Fresh Brewed Iced Tea (we like it sweet - tell ‘em what you want).....\$2.49

Soda \$2.49

Fresh Orange Juice..... \$1.99

Chilled Apple Juice \$1.99

Chilled Tomato Juice or V8..... \$1.99

Cranberry Juice..... \$1.99

Fresh Brewed Coffee Or Decaf \$2.25

Milk..... \$1.99

Chocolate Milk..... \$2.25

Hot Chocolate..... \$2.25

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.