



Beverages

We use Plant-Based Compostable Straws.

Coffee - Red Door 2.50
 Flavor of the Day 2.50
 French Press 4.00
 Cappuccino 3.55
 Espresso 2.00
 Hot Tea (One Free Refill) 2.25
 Herbal Tea 2.25
 Hot Chocolate with Whipped Cream 2.50
 Raspberry Iced Tea 2.50
 Fresh Brewed Unsweetened Iced Tea 2.50
 House-Made Lemonade 2.50
 Milk 3
 White or Chocolate.

Vanilla Egg Cream 3
 Milk with a touch of Vanilla Syrup and Club Soda.
 Soda Small 1.75 | Large 2.75
 Coke®, Diet Coke®, Sprite®, Ginger Ale.
 2 free refills, Large only.
 Bottled A-Treat Soda® 2.50
 Cream, Black Cherry, Sarsaparilla or Birch.
 Perrier® (No Refills) 2.50
 Club Soda (One Free Refill) 2.75
 Juice Small 1.75 | Large 2.50
 Orange, Apple, Pineapple, Tomato, Cranberry,
 Grapefruit.
 Sun Rise 3
 Orange and Cranberry.
 Sea Breeze 3
 Orange and Pineapple.

Something Light

Fresh Fruit Parfait
 Fresh Berries in Yogurt with Granola. 6.50
 Fresh Fruit Cup 3.50 | Plate 8
 Half Grapefruit
 Dusted with Powdered Sugar. 1.75
 Avocado Toast Whole Grain Bread with Sliced Avocados,
 Roasted Tomatoes, and garnish with Balsamic Glaze. 8.25
 Add: Egg 1.50
 Breakfast Sandwich Two Eggs scrambled with
 Bacon and Cheese and served on a Croissant. 6.75
 Add: Home Fries 3

Home-Style Oatmeal
 Served with Brown Sugar and Milk, dusted with Cinnamon. 6
 Add a topping of your choice: Fresh Apples,
 Raisins, Dried Cranberries, Blueberries, or House-Made
 Granola .50¢ each
 Pecans, Walnuts, Almonds .75¢ each
 Baked Oatmeal
 House-made Oatmeal topped with Dried Cranberries,
 Walnuts and Milk. 7.50
 Quiche of the Day
 One slice of our house-made Quiche. 5.50
 Add: Side of Fruit 3.50 | Side of Home Fries 3
 Side of Toast 2.25

Thank you for choosing Diana's Café.

We strive to serve you a delicious made to order breakfast. Made with the finest ingredients and farm fresh eggs.
 Local Companies: Red Door Coffee Roaster · Flint Hill Farms · Way-Har Dairy · Gieger Farm · Kegels Produce
 Consuming raw or under cooked fish, eggs, hamburger, or poultry could increase the risk of foodborne illness.

Breakfast Entrées

All Entrées are served with Home Fries or Grits and Toast, unless noted.

Becky's Special Scrambled Eggs

Three Eggs scrambled with Fresh Mozzarella Cheese, Tomatoes and Fresh Basil. 7.50

Add: Avocado 1.50

Andouille Sausage Scramble

Three Eggs scrambled with a mix of Sausage, Home Fries, Jack and Cheddar Cheeses, Bell Peppers and Onions, topped with a Chipotle Hollandaise Sauce. 9

Country Scramble

Three Eggs scrambled with Ham, Onions, Bell Peppers, Home Fries, Jack Cheese. 8.50

Two Eggs (Made to order) 5.50

Eggs Florentine

Two Eggs baked with Baby Spinach, Jack Cheese, a touch of Cream. 8.25

Add: Bacon 1.75 | Tomatoes .75¢

Steak and Eggs

Filet of Beef done to your liking and served with Two Eggs made to order. 13.50

Creamed Chipped Beef

Made to order – served on a house-made Buttermilk Biscuit. 8.50

Corned Beef Hash

House-made Hash with Two Eggs made to order. 9.75

Sausage Gravy

Made to order with Crumbled Sausage in a White Sauce and served on a house-made Buttermilk Biscuit. 8.50

Eggs Benedict

Two Poached Eggs on an English Muffin with Canadian Bacon and Hollandaise Sauce. 9

Greek Egg White Omelet

Baby Spinach, Mushrooms, Tomatoes, Black Olives and Feta Cheese served with a side of Fresh Fruit. 9

Asparagus Omelet

Three Eggs filled with Asparagus, Roasted Red Peppers and Jack Cheese. 8.50

Add: Crab Meat 2

Bacon Orange Marmalade Omelet

Three Eggs stuffed with Bacon and Orange Marmalade. 8.50

Create Your Own Omelet

Your choice of Two or Three Egg Omelet with custom ingredients. Two Eggs \$5 | Three Eggs \$6

Ingredient Choices:

Onions, Peppers, Tomatoes, Spinach, Salsa, Asparagus, Mushrooms, Broccoli, Cheddar, American, Swiss, Mozzarella, Feta, Provolone, Jack Cheese 75¢ each

Ham, Bacon, Sausage 1 | Egg Whites 1.50

Avocado 1.50

Substitute Fruit for Home Fries 2

Bread Choices

Multi Grain Wheat, English Muffin, Country White, Marble Rye, Raisin or Sour Dough
Gluten Free Toast available for an extra \$1.50

From the Griddle

All Griddle Dishes are dusted with Powdered Sugar.

Add Fresh Strawberries and Whipped Cream for 3

Add Blueberries for 1.50

Add 1/4 cup Pure Maple Syrup for 1.50

Blueberry Pancakes

Three Pancakes loaded with Blueberries and served with Pure Maple Syrup. 10

Pearled Waffles 7.50

Full Stack of Pancakes (3) 8.50

Short Stack of Pancakes (2) 6.50

Full Stack of French Toast

Raisin Bread (4) or French Bread (3) 8.25

Short Stack of French Toast

Raisin Bread (3) or French Bread (2) 6.25

Full Stack Gluten Free Pancakes (3) 9

Short Stack Gluten Free Pancakes (2) 7

Extras

One Egg any Style 1.50

Two Eggs any Style 3

Home Fries 3

Cup of Grits 3

House-Made Muffin 2.50

Croissant 2.50

House-Made Biscuit 3

Bagel with Cream Cheese 3

One Pancake 3.50

Side of Toast 2.25

Bacon, Sausage or Turkey Sausage 3.25

Scrapple, Canadian Bacon 3.25

Corned Beef Hash Side 4.50

Sausage Gravy Side 4

Ham Steak 3.50