

BREAKFAST APPETIZERS

Avocado Toast Smashed avocado, cured red onions, diced plum tomatoes, and crushed red pepper. Served on rustic Italian toast. Add on: Eggs +\$5.99 Smoked Salmon +\$11.45	\$10.45
Loaded Avocado Toast Smashed avocado, topped with crumbled queso fresco, pico de gallo, crispy bacon bits, sliced jalapenos, and our house made chipotle aioli drizzle Add on: Eggs +\$5.99 Smoked Salmon +\$11.45	\$12.99
Fruit Bruschetta Fresh seasonal fruit, sweet cream cheese, and Greek honey. Served on challah toast.	\$10.49
Olympia Parfait Homemade Greek yogurt just like Yia Yia would make it. Granola, fresh seasonal fruit, and Greek honey.	\$9.99
Old Fashioned Oatmeal Rolled oats, Greek honey, fresh seasonal fruit, and brown sugar.	\$8.99
Lox and Bagel Chive cream cheese, sliced plum tomatoes, cucumbers, red onions, capers, and smoked salmon.	\$19.95
Chickpea Avocado Toast Avocado smash, chickpeas seasoned to perfection, diced tomatoes, cured red onions, microgreens, balsamic glaze, and feta. Served on rustic Italian bread. Add on: Eggs +\$5.99 Smoked Salmon +\$11.45	\$12.55

TRADITIONAL BREAKFAST

Served with hash browns and choice of toast or pancakes. Upgrade to fries, waffle fries, onion rings, or sweet potato fries +\$3.15. Loaded hash browns +\$3.15. Upgrade to specialty treats +\$3.15

Two Double Yolk Eggs Any Style	\$10.50
Two Double Yolk Eggs & Meat Choice of: Virginia Ham Smoked Hickory Bacon Pork Sausage Link Pork Sausage Patty Turkey Sausage +\$1.05 Chicken Sausage +\$2.00 Grilled Chicken Breast +\$6.00 Smoked Salmon +\$11.45 Filet Tenderloin Tips +\$12.50  Corned Beef Hash +\$4.25	\$13.99

BISCUITS & GRAVY

Served with hash browns.

The Heritage Buttermilk biscuits smothered in homemade sausage country gravy. Add on: Eggs +\$5.99	\$9.45
The Outlaw Buttermilk biscuits, sausage patties, mozzarella, scrambled eggs, and sausage country gravy.	\$16.69
The Aristocrat Homemade buttermilk biscuits with sausage gravy. Topped with two double yolk eggs any style, bacon bits, and cheddar.	\$16.69
Country Biscuits & Gravy Buttermilk biscuits, signature hand battered chicken, homemade sausage gravy, and two double yolk over-easy eggs.	\$18.75
Cajun Biscuits & Gravy Cajun chorizo gravy, grilled shrimp, andouille sausage, with two double yolk eggs any style.	\$20.99

FROM THE FARM

Served with hash browns and choice of toast or pancakes. Upgrade to fries, waffle fries, onion rings, or sweet potato fries +\$3.15 Loaded hash browns +\$3.15 Upgrade to specialty treats +\$3.15

Skirt Steak & Eggs  12 oz. Prime Skirt Steak served with two eggs any style.	\$27.99
Pork Chops & Eggs 2 boneless pork chops with two eggs any style.	\$20.95
Chicken Waffles Eggs prepared sunny-side-up with our signature hand battered chicken. Served with Belgian waffles and drizzled with honey sriracha. <i>(Does not include toast or pancakes.)</i>	\$16.65

OMELETTES THE TALK OF THE TOWN.

Five egg omelettes served with hash browns and choice of toast or pancakes. Upgrade to fries, waffle fries, onion rings, or sweet potato fries +\$3.15 Loaded hash browns +\$3.15 Upgrade to specialty treats +\$3.15

AVGO Sliced gyro meat, fresh spinach, peppers, tomatoes, onions, tzatziki, and creamy feta.	\$16.46
Steakhouse Prime filet tenderloin tips, mushrooms, peppers, onions, and mozzarella.	\$19.85
Gemato Pork sausage, bacon, ham, peppers, onions, and American.	\$16.75
Father's Favorite Ham, mushrooms, peppers, onions, and American.	\$15.90
Garden Mushrooms, peppers, onions, spinach, broccoli, tomatoes, and American.	\$15.50
Viva Mexicana Spicy chorizo, smashed avocado, pico de gallo, and crema fresco.	\$16.10
California Omelette Spinach, mushrooms, diced tomatoes, smoked bacon, mozzarella cheese, topped with avocado slices and pesto drizzle.	\$18.99
Papous Chicken sausage, tomatoes, spinach, and feta.	\$16.10
Northeast Shrimp, crab meat, onions, and homemade lobster cream sauce.	\$23.95

Make your omelette with egg whites +\$2.10

SKILLET

Topped with four eggs any style. Served with choice of toast or pancakes. Upgrade to specialty treats +\$3.15

Theo's  Topped with Theo's signature filet tenderloin tips, hash browns, peppers, onions, mushrooms, tomatoes, and cheddar jack.	\$19.95
Bad Wolf Ham, bacon, pork sausage, peppers, onions, hash browns, and cheddar.	\$15.99
Chilaquiles Spicy chorizo, smashed avocado, pico de gallo, queso fresco, and sour cream on a bed of tortilla chips with salsa verde.	\$15.25
Gypsy Ham, onions, peppers, hash browns, pork sausage gravy, and cheddar jack.	\$15.25
Veggie Mushrooms, peppers, onions, spinach, broccoli, tomatoes, hash browns, and American.	\$14.10
Greek Island Gyros, peppers, tomatoes, onions, hash browns, and feta. Served with tzatziki sauce.	\$15.85
Low Country Grit cakes, shrimp, andouille sausage, and onions. Finished with a cajun cr�me sauce.	\$22.99
Garden Skillet Smashed avocado, peppers, onions, spinach, broccoli, hash browns, and vegan mozzarella. Add on: Eggs +\$5.99 Add on: Beyond Burger +\$9.45	\$10.99
Yia Yia's Chicken sausage, mushrooms, spinach, onions, and mozzarella. Served with hash browns.	\$15.55

BENEDICTS

Served with a generous amount of hollandaise sauce and side of hash browns.

The Classic English muffin, Virginia ham, hollandaise sauce, and poached eggs.	\$16.99
The Maryland Our signature crab cakes served with poached eggs and hollandaise sauce.	\$22.95
West Coast English muffin, fresh tomatoes, avocado slices, and saut�ed spinach. Topped with hollandaise sauce and poached eggs.	\$14.59
S.S. Benny Smoked salmon, sliced tomatoes, pickled red onions, capers, and hollandaise sauce on a toasted bagel.	\$22.95

FRENCH TOAST

Dusted with powdered sugar and topped with whipped cream. Served with AVGO maple syrup on the side.

Model T Fluffy challah bread dipped in our house batter and grilled to perfection. Dolloped with whipped cream.	\$10.45
Loukoumades Fluffy challah bread coated in cornflakes, and deep fried with a generous dusting of cinnamon, and powdered sugar. Topped with pecans and Greek honey.	\$12.55
Blueberry Earl Grey French Toast French toast, sweet cream cheese sauce, blueberry compote glaze, topped with whipped cream, powdered sugar, fresh blueberries, lavender trimming and fresh lemon shaving.	\$16.99
Velour Supreme Red velvet cake with cream cheese filling, dipped in our house batter, and drizzled with milk and white chocolate sauce.	\$12.55
Strawberry Churro Challah French toast tossed in cinnamon sugar and deep fried. Topped with fresh strawberries, whipped cream, and drizzled with strawberry syrup.	\$12.55
Banana Split Fresh challah French toast topped with fresh bananas and crushed pecans. Finished with whipped cream and homemade caramel sauce.	\$12.55
Yogurt Fruit Parfait Challah French toast, granola, fresh berries, Greek yogurt, and Greek honey.	\$13.59
Peach Cobbler French Toast Our signature Challah French toast served with our homemade peach cobbler filling, crumbled Graham Crackers, Greek honey, cinnamon, and vanilla ice cream.	\$14.79
Pursuit of Happiness Churro French toast stacked and filled with cream cheese stuffing with layers of cinnamon crunch. Topped with crushed Cinnamon Toast Crunch and drizzled with AVGO homemade caramel and cheesecake batter.	\$12.55

PANCAKES

Served with AVGO maple syrup. Topped with whipped cream and dusted with powdered sugar.

Antique Buttermilk A stack of our delicious classic pancakes.	\$10.45
Berry Tart Lemon blueberry cakes, topped with graham crackers, fresh berries, and a warm homemade lingonberry cream sauce.	\$13.59
Upside-Down Pineapple Topped with caramelized pineapples, pecans, and our decadent cinnamon brown sugar sauce.	\$12.55
Redcakes Red velvet pancakes stuffed with Nutella, topped with sweet cream cheese, and drizzled with white and milk chocolate sauce.	\$12.55
Carrot Cake Carrots, raisins, cinnamon, pecans, and sweet cream cheese.	\$12.55
White Chocolate White chocolate chip base, topped with our creamy white chocolate sauce, and crushed pretzels.	\$12.55
Banana Boat Pancakes topped with banana pudding, vanilla wafers, and drizzled milk chocolate sauce.	\$12.25
Pauly's Pigs in a Blanket Three fluffy pancakes made into breakfast tacos with a twist. Stuffed with sliced bacon and cheesy scrambled eggs.	\$14.99
Apple Turnover Homemade caramel paired with pan grilled apples topped with whipped cream and pecans.	\$13.59

*Gluten-Free Pancakes +\$2.10

WAFFLES

Topped with whipped cream and dusted with powdered sugar.

Original Our signature waffle batter cooked to perfection.	\$10.45
Fresh Berry Topped with seasonal fresh berries.	\$12.55
Oreo Topped with Oreo crumbles and drizzled with milk chocolate sauce.	\$12.55
Nouna's Banana Pudding Original waffle topped with banana pudding, vanilla wafers, and drizzled with milk chocolate sauce.	\$12.85

AVGO
BREAKFAST & LUNCH

BREAKFAST HANDHELDS

Served with hash browns. Upgrade to fries, waffle fries, onion rings, or sweet potato fries +\$3.15 Loaded hash browns +\$3.15

Fried Egg Bagel	\$14.99
Smoked bacon, fresh spinach, sliced tomatoes, fried egg, garlic aioli, and cheddar. Served on an everything bagel.	
Morning Burger	\$19.85
Fresh burger patty, sunny-side-up egg, lettuce, tomatoes, and American. Served between Belgian waffles.	
Avogocado Bagel	\$13.55
Over-medium egg, smashed avocado, red pepper flakes, and Swiss. Served on an everything bagel.	
English Breakfast Sandwich	\$13.55
Scrambled eggs, sausage patty, bacon, and cheddar. Served on an English muffin.	

BREAKFAST WRAPS

Served with hash browns. Upgrade to fries, waffle fries, onion rings, or sweet potato fries +\$3.15 Loaded hash browns +\$3.15

Badrito	\$13.55
Ham, bacon, onions, peppers, scrambled eggs, and cheddar.	
Conquistador	\$13.59
Scrambled eggs, chorizo, and mozzarella. Served with lettuce, pico de gallo on the side, and salsa verde on top.	
Breakfast Steak Quesadilla	\$19.99
Scrambled eggs with pepper jack, Theo's seasoned steak, jalapeños, grilled onions, drizzled with Chipotle Ranch, avocado, sour cream, and pico on side.	
Breakfast Tacos	\$13.59
Three cheesy scrambled eggs cooked with chorizo, wrapped in flour tortilla shells, and topped with pico de gallo and cheddar. Served with homemade salsa and smashed avocado on the side.	

CREPES

Blue-Collar	\$12.59
Scrambled eggs, ham, spinach, and topped with hollandaise sauce.	
Nutella	\$11.55
Chocolate crepes stuffed with Nutella and drizzled with white and milk chocolate sauce. Topped with berries, whipped cream, and dusted with powdered sugar.	
Cali	\$12.59
Fluffy scrambled eggs, mozzarella, and mushrooms. Topped with sour cream, smashed avocado, and pico de gallo.	
Fresh Berry	\$11.55
Traditional crepes with fresh berries, topped with whipped cream, and dusted with powdered sugar.	

SIDES

House Salad	\$4.99
Tenderloin Tips 	\$14.25
Sausage Links (3)	\$4.19
Turkey Sausage (2)	\$4.19
Sausage Patties (2)	\$4.19
Baked Virginia Ham	\$6.25
Chicken Sausage (2)	\$4.99
Smoked Bacon	\$4.19
Smoked Salmon	\$16.79
Crispy Chicken	\$7.30
Extra Eggs	\$6.19
Hash Browns	\$4.19
Toast	\$4.19
Pancakes (2)	\$3.15
Berry Cup	\$3.99
French Toast (1 Piece)	\$3.15
Grilled Chicken	\$7.30
Specialty French Toast	\$4.99
Specialty Pancakes	\$5.99

SALADS & SOUP

Add cup of soup to any salad +\$2.10

Avgolemono	\$3.99
Theo's world-famous lemon rice soup served with a roll.	
Soup of the Day	\$3.99
Grecian Salad	\$12.59
Romaine lettuce blend, fresh vine tomatoes, cucumbers, kalamata olives, feta, peppers, pepperoncini, and red onions. Served with Greek island dressing.	
Caesar Salad	\$11.55
Romaine lettuce blend, croutons, parmesan, and hard-boiled eggs. Served with Caesar dressing.	
Cobb Salad	\$15.75
Romaine lettuce blend, fried chicken, bacon,hard-boiled eggs, croutons, avocado, onions, bleu cheese crumbles. Served with bleu cheese dressing.	
Citrus Zing	\$12.59
Romaine lettuce blend, avocado, pecans, mandarins, berries, and cucumbers. Served with our signature strawberry balsamic dressing.	
Chef's Salad	\$13.59
Turkey, ham, hard-boiled egg, cucumbers, onions, cheddar, and mozzarella. Served with Italian dressing.	
Strawberry Spinach	\$12.59
Fresh spinach, strawberry, pecans, chickpeas, mandarins, and feta. Served with strawberry balsamic dressing.	
Arugula Spinach Salad	\$17.99
Arugala, spinach, sun dried tomatoes, red onions, cucumber, feta, chickpeas and walnuts. Served with a lemon vinaigrette.	
Soup and Salad Combo	\$12.69
Romaine Lettuce, tomato, shredded cheese, green pepper, red onions. Served with choice of soup and a dinner roll	



DEMI'S DIGGIDY DOGS

Linz Heritage beef franks. Produced from the highest quality Linz Heritage Angus beef to ensure only the best gourmet hot dogs.



1. Chicago Style	\$6.25
Mustard, relish, onions, pickles, tomatoes, sport peppers, and celery salt.	
2. Greek	\$6.25
Chopped gyros, feta, spinach, onions, tzatziki sauce, and pepperoncini.	
3. Bacon	\$6.25
Bacon, caramelized onions, grilled peppers, and mustard	
4. Demi Way	\$5.25
No toppings.	

SIDES

French Fries	\$4.19
<i>with cheese</i>	\$4.49
Waffle Fries	\$4.19
<i>with cheese</i>	\$4.49
Onion Rings	\$5.25
Sweet Potato Fries	\$5.25
<i>with cheese</i>	\$6.30
House Side Salad	\$5.25



BURGERS

All burgers are Theo's special blend from steak trimmings we hand cut for Theo's Steak & Seafood and Prime Steakhouse. Served with choice of fries, waffle fries, or hash browns. Upgrade to onion rings or sweet potato fries +\$2.00. Upgrade to fresh fruit +\$1.95 Add cup of soup +\$2.10 Add small house salad +\$3.15

All served on a sesame seed bun and complemented with lettuce, tomatoes, and pickles.	
The Classic	\$16.69
Lettuce, tomatoes, pickles, and cheddar.	
Bacon Cheeseburger	\$17.75
Smoked bacon and cheddar	
Ultimate Burger	\$17.59
Smoked bacon, onions, mushrooms, and cheddar.	
Sunrise Burger	\$18.79
Over-easy egg, bacon, garlic aioli, and cheddar.	
Substitute: Turkey Patty +\$1.05 Beyond Patty +\$2.10	

LUNCH SPECIALTIES

Served with choice of fries, waffle fries, or hash browns. Upgrade to onion rings or sweet potato fries +\$2.00 Upgrade to fresh fruit +\$1.95 Add cup of soup or small house salad +\$2.10 Make into a wrap +\$2.10

AVGO Club	\$15.69
Three layers of turkey, ham, bacon, lettuce, tomatoes, smashed avocado, mayo, and cheddar. Served on multigrain toast.	
The Better BLT	\$14.69
Smoked bacon, lettuce, tomatoes, smashed avocado, and Swiss. Served on multigrain toast.	
Hot Chicken	\$15.75
Signature hand battered chicken tossed in our homemade Nashville hot sauce. Served on a sesame seed bun.	
Monte Cristo	\$15.75
Our Model T french toast sandwich piled high with grilled turkey, ham, mozzarella, and dusted with powdered sugar.	
The Wisconsin	\$14.69
Grilled tomatoes, bacon, cheddar, and mozzarella. Served between slices of grilled challah bread.	
The Honey Chicken	\$15.75
Signature hand battered fried chicken tossed in honey butter. Served on a sesame seed bun.	
AVGO Chicken Tender Bowl	\$16.69
Hand-tossed chicken tenderloins in a buffalo sauce, served on a bed of seasoned waffle fries, with a side of carrots, celery, and ranch dressing.	
Toasted Panini	\$15.75
Grilled chicken, mashed avocado, pico de gallo, balsamic glaze, mozzarella, and topped with red pepper flakes. Served on rustic Italian bread.	
Citrus Grove Chicken Sandwich	\$16.99
Lemon herb marinated chicken, fresh tomatoes, arugula, sliced avocado, mozzarella, and garlic aioli. Served on rustic italian bread.	
Pesto Chicken Sandwich	\$16.99
Marinated grilled chicken, crispy bacon, fresh spinach, sun dried tomatoes, mozzarella, and pesto mayo. Served on a butter brioche bun.	

LUNCH WRAPS

Served with choice of fries, waffle fries, or hash browns. Upgrade to onion rings or sweet potato fries +\$2.00 Upgrade to fresh fruit +\$1.95 Add cup of soup or small house salad +\$2.10

Avgodilla	\$13.59
Quesadilla with chicken, onions, green peppers, and mozzarella. Avocado, sour cream, and pico de gallo served on the side.	
Buffalo Wrap	\$13.99
Hand battered chicken tenders tossed in our homemade buffalo sauce, bacon, lettuce, tomatoes, and cheddar. Served with Ranch dressing.	
Ribeye Steak Spinach Wrap	\$18.95
Ribeye sauteed with green peppers, onions and melted mozzarella cheese. With smokey chipotle AI sauce served on the side.	

