**Weekend Brunch**

**Pancakes**
- The All American (v available) 18.00
- The dish that made us famous (D-list celebrity famous) Pancakes, bacon, a ‘not so’ American proper British sausage, homestyle potatoes, fried eggs & maple syrup.

**Big Stock**
- 16.00
- Triple stack of pancakes, crispy bacon, hash browns, sausage patty, cheese, caramelised onions & a fried egg.

**Pancakes, Cream & Berries**
- 14.00
- Locally world famous pancakes, fresh berries, lemon & vanilla cream & maple syrup.

**Blueberry Pancakes & Bacon**
- 13.00
- 3 stack of fresh blueberry pancakes, crispy bacon & maple syrup.

**Caf Classics**
- 18.00
- Bacon, sausage, crispy homestyle potatoes, portobello mushrooms, hash brown, black pudding, homemade BC beans, roasted cherry vine tomatoes, eggs & toast.

**Greasy Spoon**
- 13.00
- 3 crispy bacon, 2 sausage, 2 hash brown, 2 fried eggs & beans.

**Veggie Spoon**
- 13.00
- 3 La Vio veggie bacon, portobello mushrooms, hash browns, house-made BC beans, tomatoes & fried eggs. Switch to scrambled tahini turmeric tofu (pb).

**Club Classics**
- 14.50
- Choose between chorizo or vegan chorizo with fried eggs (huesos), grilled quesadilla filled with red Leicester cheese & topped with a chipotle and tomato sauce, black beans, avocado, sour cream, pic de gallo, roasted jalapenos & coriander.

**Fried Chicken Rancheros**
- 16.50
- Huevo Rancheros but changing chorizo for golden buttermilk fried chicken.

**Smoked Salmon & Scrambled Eggs**
- 14.00
- Soft scrambled eggs & smoked salmon on sourdough toast with sea salt, black pepper & lemon.

**Smashed Avocado & Mojo Picon**
- 9.00
- Smashed avocado, mojo picon, pico de gallo & spring onion on toasted sourdough.

**Bean Shakshouka & Avo Toast**
- 12.00
- Poached eggs in a thick harissa, tomato and pepper sauce with sliced avocado toast for dipping.

**Fried Chicken, Bacon & Waffles**
- 17.00
- Freshly baked buttermilk waffle, southern fried chicken, crispy bacon, fried egg & gravy.

**Sandwiches**
- 5.00
- All served in a warm, soft brioche bun.

**Fries**
- 4.00
- With maple syrup.

**Harissa Cheese Fries**
- 5.00
- Topped with cheese sauce (v or PB available).

**French Toast Dip**
- 5.00
- With crispy bacon & ketchup.

**Chunky Berries**
- 5.00
- With pic de gallo.

**Thick Cut Sourdough Toast**
- 2.00
-综合实力强

**Benedicts**
- 13.00
- Add two hash browns or homestyle potatoes for 3.00 with any benedict.

**Eggs Benedict**
- 13.00
- Crispy bacon, poached eggs & hollandaise on a toasted English muffin.

**French Toast Dip**
- 13.00
- French toast fingers (eggsy bread) with maple syrup dip.

**2 Blueberry Pancakes**
- 13.00
- Whipped butter and maple syrup.

**Sides**
- 2.00
- Add La Vie veggie bacon 2.50
- Add vegan chorizo 2.50
- Add crispy bacon 2.50

**Freshly baked buttermilk waffle, southern fried Fried Chicken, Bacon**
- 17.00
- Sauce with sliced avo toast for dipping.

**Add chorizo 2.50 | add haloumi 2.50 | add egg 1.50**

**Choose between chorizo or vegan chorizo with**
- 14.00
- Smoked salmon, rocket, poached eggs & tarrine hollandaise on a toasted English muffin.

**Club Med Benedict**
- 15.00
- Fried haloumi, poached eggs, sundried tomatoes, avocado with a red pesto hollandaise.

**Smoked Salmon & Mojo Picon**
- 16.00
- Smoked salmon, rocket, poached eggs & tarrine hollandaise on a toasted English muffin.

**Grand Royale**
- 16.00
- Smoked salmon, rocket, poached eggs & tarrine hollandaise on a toasted English muffin.

**French Toast Dip (v & PB available)**
- 6 hash browns or 2 dips.

**Hash Browns & Dips (v or PB available)**
- 9.00
- 6 hash browns or 3 dips.

**Chorizo Ketchup (Vegan Mayo) & Cheese Sauce**
- 7.00
- Mojo Picon (Vegan Mayo) & Harissa Mayo.

**Food for Sharing**
- Chocoholic Pancake Balls (v)
- Mini doughnut style fried pancake balls, dusted in vanilla sugar served with a warm dark chocolate ganache 6.00.

**French Toast Dip (v)**
- French toast fingers (eggsy bread) with maple syrup dip 5.00.

**Locally World Famous Pancakes, Fresh Berries, Sourdough Toast with Sea Salt, Black Pepper & Lemon**
- 18.00
- Locally world famous pancakes, fresh berries, lemon & vanilla cream & maple syrup.

**Mojo Picon**
- 7.00
- Harissa cheese sauce on a toasted English muffin.

**Club Med Benedict**
- 10.00
- Fried haloumi, poached eggs, sundried tomatoes, avocado with a red pesto hollandaise.

**Becoming the Nation’s Best Loved Caf**
- The problem with a place like The Breakfast Club is that it can feel quite intimidating to your averageiker in your childhood. Our get togethers are events held across The Breakfast Club’s where we have local community groups in our cafes for tea, cake and the occasional party games. It’s a social occasion that brings people together who often can’t lone up and helps them build long-lasting relationships with each other and with our teams.

**Today is Going to Be A Good Day**
- The humble egg. So wonderful when done right, so easy to get wrong.
- Let’s start with the age old question, what came first, the chicken or the egg? Our eggs are handpicked and come from really owning-farm free, the animals are free from any type of stress or harm of any kind. Don’t worry about egg poaching nightmares, rest in the notion that all our eggs are free from any type of stress or harm of any kind.

**A Good Egg**
- There’s no central Christmas knees up for turkey, pies, frocks, carol singing and a few risqué party games. Age is just a barrier to a filthy sense of humour.

**Locally World Famous**
- This is a community program with depth, substance and heart. It’s engaged to our mission to become The Nation’s Best Loved Caf.

**Plant Based Options**
- You’ll see a few references to vegan replacements on bacon, eggs and chorizo in the menu.

**The Breakfast Club Get-Togethers**
- Our ‘made in house’ (not in a factory) dishes has all the loneliness that comes with it. With delicious tomatoes, roots, smoked peppers, garlic, onion and lemons. It’s as simple as that, but it’s packed full of flavor. It’s just for the veggies and vegans.

**The Good, the Bad & the Ugly**
- You’re in the hands of professionals here. Nightmares, over the years we’ve poached millions – butter, nothing more. Don’t worry about egg poaching nightmares, rest in the notion that all our eggs are free from any type of stress or harm of any kind.

**A Good Day**
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**Our team lead the events and spend a couple of hours talking, drinking and chatting with groups of older people from all walks of life local to our cafes. Whether it’s Alpine Penicillin or the elder Brighton LGBT+ community.”

Please inform your server of any allergies or intolerances before you order.

Unfortunately, it is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our kitchens.