

≡ **MENU** ≡



**PHOENIX SKY HARBOR AIRPORT**  
— & —  
**DOWNTOWN PHOENIX**

[mattsbigbreakfast.com](http://mattsbigbreakfast.com)

# ≡ FOR BREAKFAST ≡

*(served all day)*

*Our eggs are cage-free and we only cook with real butter and extra virgin olive oil.*

## **THE FIVE SPOT PLATTER**

Breakfast sandwich with two eggs, two slices of thick-cut bacon, American cheese and grilled onions on a roll, with homefries

## **SONRISA BURRITO**

Scrambled eggs, cheddar cheese, jalapeños, potatoes, and choice of bacon or sausage rolled in a flour tortilla

## **THE HOG AND CHICK**

Two eggs, homefries, toast, choice of thick-cut bacon or country sausage (off the bone ham extra)\*

## **CHEESE OMELET**

Wisconsin cheddar, aged provolone or American cheese folded into three eggs, with homefries and toast (add mushrooms, roasted peppers or sautéed onions; add bacon, ham or sausage)

## **SALAMI SCRAMBLE**

Three eggs scrambled together with Molinari sopressata salami with homefries and toast

## **THE CHOP AND CHICK**

Two eggs and a skillet seared pork rib chop, with homefries and toast\*

## **MATT'S BIGGEST BREAKFAST**

Three eggs, two strips of thick-cut bacon, two sausage patties, homefries and one griddle cake\*

## **STEAK AND EGGS**

8oz. choice center cut top sirloin, two eggs, homefries and toast\*

## **SWEET AND SAVORY**

Two big slices of our secret recipe French toast, sweet cream butter and real maple syrup (2oz.) with smoked pork apple sausage

## **GRIDDLECAKES**

Three made from scratch cakes, sweet cream butter and real maple syrup (2oz.)

## **WAFFLE**

Made from scratch Belgian style waffle, sweet cream butter and real maple syrup (2oz.) with two slices of thick-cut bacon

## **OATS**

Creamy bowl of steel-cut oatmeal with organic brown sugar and raisins

\*These items may be served raw or undercooked. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

# ≡ REST OF THE DAY ≡

(from 11 am)

All sandwiches and burgers are served with kettle chips and a pickle.  
Substitute macaroni salad, cole slaw or seasoned steak fries instead

## BURGERS

### BIG BUTTER BURGER

Hand-pressed half-pound of Niman Ranch ground chuck grilled in butter, topped with American cheese on a freshly baked artisan bun (substitute Maytag blue cheese)\*

### THE MAMACITA BURGER

Hand-pressed half-pound of Niman Ranch ground chuck grilled in butter, topped with pepper jack cheese, thick-cut bacon and griddled jalapeños on a freshly baked artisan bun\*

### BIG CHILI BURGER

Hand-pressed half-pound of Niman Ranch ground chuck grilled in butter, smothered with Midwest style chili, topped with Wisconsin cheddar cheese and sweet onion on a freshly baked artisan bun\*

## SANDWICHES, SALADS & SOUPS

### BLT

Thick-cut bacon, iceberg lettuce and vine-ripened tomato on toasted country bread with real mayo

### CHICKEN SANDWICH

All natural breast of chicken marinated in pesto, topped with aged provolone cheese and romaine lettuce on a rustic roll

### CLASSIC REUBEN

House-roasted corned beef, sauerkraut, Swiss cheese, homemade 1000 island dressing on grilled marble rye

### EGG SALAD

Chopped eggs with bread and butter pickles and sweet onion and real mayo on country bread

### TUNA SALAD

Line-caught albacore solid white tuna tossed with celery hearts and real mayo on multigrain bread

### GRILLED CHEESE AND CREAMY TOMATO SOUP

Grilled fontina and gruyere cheeses on country bread, with house made San Marzano tomato soup

### CHILI BOWL

Slow cooked Midwest style chili topped with Wisconsin cheddar cheese and sweet onion, served with oyster crackers

### TOSSED COBB

Crispy iceberg and romaine lettuce, chopped eggs, bacon, grilled chicken, kalamata olives, vine-ripened tomato and Maytag blue cheese tossed with balsamic vinaigrette

### THE FANCY SALAD

Hearts of romaine, avocado, red onion, Italian parsley, red cabbage, grape tomatoes and cannellini beans all tossed with red wine vinaigrette (add grilled chicken)

\*These items may be served raw or undercooked. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## **OTHER GOOD STUFF**

### **SMOTHERED AND COVERED**

Niman Ranch ground chuck "smothered" with rich mushroom gravy and "covered" with sautéed sweet onions and button mushrooms, with creamy smashed yukon gold potatoes and seasonal vegetables\*

### **NOT YOUR MAMA'S MEATLOAF**

A thick slab of our blend of Niman Ranch ground chuck and pork shoulder, creamy smashed yukon gold potatoes with rich mushroom gravy and seasonal vegetables

### **BOURBON BBQ CHICKEN DINNER**

Plump all natural breast of chicken, glazed and grilled with our very own barbecue sauce, with thick-cut seasoned steak fries and homemade cole slaw

## **≡ FOR THE KIDS ≡** (12 & under)

### **THE LITTLE SHOT**

Breakfast sandwich on a roll with scrambled eggs and American cheese

### **THE KIDDIE COMBO**

One egg, two pieces of thick-cut bacon and steak fries

### **WAFFLE**

Made from scratch Belgian style waffle, sweet cream butter and real maple syrup (2oz.)

### **JUST SAY CHEESE**

Grilled American and Swiss cheeses on country bread, with steak fries

## **≡ ON THE SIDE ≡**

### **THICK-CUT BACON OR COUNTRY SAUSAGE**

### **OFF THE BONE HAM STEAK**

### **HOMEFRIES**

### **ONE EGG\***

### **TOAST AND ALL NATURAL PRESERVES**

### **SEASONED STEAK FRIES** (Cooked in peanut oil)

### **COLE SLAW**

### **MACARONI SALAD**

### **COTTAGE CHEESE**

### **EXTRA 100% REAL GRADE A MAPLE SYRUP** (2oz.)

\*These items may be served raw or undercooked. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

# ≡ TO DRINK ≡

Complimentary refills on coffee, iced tea and fountain drinks

**COFFEE** Roastery of Cave Creek  
ground fresh, bottomless cup

**HOT TEA**

**FRESH-SQUEEZED  
ORANGE JUICE**

**FRESH-SQUEEZED  
HONEY LEMONADE**

**ORGANIC MILK**

**CHOCOLATE  
ORGANIC MILK**

**ICED TEA**

**FOUNTAIN DRINKS**

## COCKTAILS

*You were born to mix.  
Perfect your cocktail with your 'go-to' spirit*

### MIMOSA

Sparkling wine with fresh  
squeezed orange juice

### GIN RICKEY

Classic highball of gin,  
fresh squeezed lime, and club soda

### GIMLET

Vodka with fresh squeezed lime

### MANHATTAN

Bourbon, sweet vermouth,  
and cherries

### OLD FASHIONED

Bourbon, bitters, simple syrup,  
and muddled orange

### WHISKEY SOUR

Whiskey with sweet & sour

## WINE

5oz      8oz      BOTTLE

### WHITE

WILLIAM HILL CHARDONNAY  
CANYON ROAD PINOT GRIGIO

### RED

LOUIS MARTINI CABERNET SAUVIGNON  
CANYON ROAD MERLOT

## DRAFT BEER

16oz      20oz

FOUR PEAKS KILTIFTER  
STELLA ARTOIS  
BUD LIGHT  
SAMUEL ADAMS SEASONAL  
BLUE MOON  
SIERRA NEVADA PALE ALE  
STONE IPA  
LAGUNITAS IPA

## BOTTLED BEER

ANGRY ORCHARD  
CORONA EXTRA  
CORONA LIGHT  
BUDWEISER  
MICHELOB ULTRA  
MILLER LITE ALUMINUM  
COORS LIGHT ALUMINUM

SAMUEL ADAMS BOSTON LAGER  
MODELO ESPECIAL  
GUINNESS PUB CAN  
LAGUNITAS LITTLE SUMPIN'  
SIERRA NEVADA TROPICAL IPA  
STONE RIPPER PALE ALE  
SHOCK TOP



*We think food tastes better  
when it's real and honest.*

For nearly 10 years, we've made sure that our food represents quality.

We cook the old-fashioned way, from scratch. By sourcing prime ingredients, never compromising our ideals, and preparing every plate to order, every time, we work hard to exceed our guests' expectations.

We believe that food prepared this way isn't only better tasting, but better for you.

Our thick-cut bacon is crafted by a small local butcher in Queen Creek, AZ. Our sausages come from another butcher shop just up the street from our original store. We only use cage-free eggs, real butter, extra-virgin olive oil, organic milk, locally roasted small-batch coffee and artisan baked breads from a local bakery. We hand-squeeze citrus all day long for our signature honey lemonade and fresh orange juice.

Our "mom and pop" shop has garnered lots of attention from both local and national media. We have received multiple Best of Phoenix awards from the Arizona Republic, Phoenix New Times and Phoenix Magazine and have been featured nationally by The New York Times, USA Today, Bon Appetit, Arizona Highways, Martha Stewart Radio and many others. We have also appeared on the Food Network on The Best Thing I Ever Ate and Guy Fieri's famed Diners, Drive-ins and Dives. As honored as we are by all of this acclaim, we are proudest of the daily support of our tried and true regular customers, many of whom eat at our place several times a week.

It's simple.

Our mission since Day One at our little red-brick store in downtown Phoenix has been to elevate a common meal – breakfast – to an uncommon level.

Thanks for stopping in,  
Matt and Erenia.