The First Egg

In 1997, Founder Chris Skodras opened the original Eggs Up Grill in the coastal community of Pawleys Island, South Carolina. The restaurant quickly became known as the home of great tasting food, casual conversations and long-lasting memories. It was the start of Eggs Up Grill being the gathering place for family and friends in each community we call home.

Neighbors Serving Neighbors

Today you can experience this same sense of community in your local Eggs Up Grill, where the sweet aroma of blueberry pancakes, that first bite of your favorite omelet and the crunch of crispy bacon make you feel right at home. When you’re here, the hectic pace of the day fades away into the sounds of laughter as friends and family make up for lost time. At Eggs Up Grill, we are neighbors serving neighbors, where everyone who walks through the door is warmly welcomed and greeted with a smile!

Own Your Own Eggs Up Grill

Each Eggs Up Grill is locally owned and operated by a franchisee who shares our passion for providing guests with freshly prepared, tasty food, warm hospitality and friendly service. If you’re interested in becoming a part of Eggs Up Grill through franchise ownership, please visit eggsupgrill.com/franchise. We look forward to speaking with you!
Breakfast Favorites
Made with two hand-cracked, farm-fresh eggs.

Corned Beef Hash & Eggs
Eggs* and house recipe hash with choice of home fries or grits and toast.

Mason Dixon
Eggs*, sausage biscuit and a side of sausage gravy with choice of home fries or grits.

The Classic
Eggs*, bacon or sausage with choice of home fries or grits or toast. Substitute country or city ham $0.00

Steak & Eggs
Eggs*, 6 oz. sirloin steak, grilled Montreal tomato with choice of home fries or grits and Tuscan garlic toast.

Blueberry Muffin & Eggs
Eggs*, golden glazed blueberry muffin with fresh fruit.

Avocado Toast & Eggs
Thin sliced jalapeños combined toast, smashed avocado and fresh pico de gallo served with two eggs*.

Griddle Signatures
Served with powdered sugar

Three Little Deuces
Two buttermilk pancakes, two eggs* and choice of bacon or sausage.

Bananas Foster
Your choice of two pancakes, a waffle or two slices of French toast. Topped with sautéed banana slices, whipped cream and caramel sauce.

The Frieded Plain
Two slices of French toast with fresh strawberries, blueberries, bananas and whipped cream.

Slices, Strips & Spuds
Two slices of French toast, bacon and home fries.

Red, White & Blue Waffle
A waffle topped with strawberries, bananas and blueberries served with whipped cream.

Little Waffle In The Henhouse
Half waffle, eggs* and choice of bacon or sausage. Whole waffle $0.00

From The Griddle
All “From the Griddle” items served with choice of bacon or sausage. Substitute country or city ham $0.00

Buttermilk Pancakes
Two pancakes sprinkled with powdered sugar.

Flavored Pancakes
Two pancakes with choice of: chocolate chips, blueberries, bananas, praline pecans or granola and powdered sugar.

Sweet Potato Praline Pancakes
Two pancakes with creamy cinnamon syrup and sprinkled with powdered sugar.

Gluten-Friendly Pancakes
Two pancakes sprinkled with powdered sugar.

French Toast
Two slices of our famous Cinnamon Swirl bread dipped in custard, sautéed and sprinkled with powdered sugar.

Belgian Waffle
Sprinkled with powdered sugar.

Flavored Belgian Waffle
Choice of: chocolate chips, praline pecans or granola and powdered sugar.

Signature Omelets
Made with three hand-cracked, farm-fresh eggs, served with choice of home fries, grits or fresh fruit and toast.

Goodness Gracious*
Egg* white omellet with spinach, onions, mushrooms and feta cheese topped with sliced tomatoes.

The Greek*
Spinach, feta cheese, tomatoes and black olives.

Philley Cheese Steak
Thirty sliced steak with American cheese, onions and peppers.

Patty O’Bullivan
House recipe hash and melted Swiss cheese folded into the omelet.

Build Your Own*

Meat: Sausage (turkey/pork), Bacon (turkey/pork), Canadian Bacon or Ham. $11.19 ea.

Loaded Home Fry Bowls
Topped with two hand-cracked, farm-fresh eggs any style.

Crispy Bacon & Cheddar
Bacon, onions, peppers and cheddar cheese.

Southwestern
Ham, jalapeños, onions, peppers and pepper jack cheese with a side of salsa and sour cream.

Sausage & Cheese
Cheddar Cheese, onions, peppers and sausage crumbles.

Healthy Beginnings
Oatmeal
Cinnamon, brown sugar, raisins and granola.

All Good Things
Egg* white omellet with spinach, mushrooms, tomatoes, turkey bacon and feta cheese served with fresh fruit and toast.

Veggie Stir Fry Omelet*
Sautéed broccoli, mushrooms, peppers, onions and tomatoes served with fresh fruit and toast.

Fruit & Yogurt Parfait
Fresh strawberries and blueberries, low-fat vanilla yogurt and honey granola crunch.

Fresh Fruit Bowl

Benedicts
Served with choice of home fries or grits.

Eggs Benedict
Poached eggs* over Canadian bacon on an English muffin with hollandaise sauce.

Benedict Florentine
Poached eggs* atop tomatoes and spinach on an English muffin with hollandaise sauce.

Hash Benedict
Poached eggs* over corned beef hash on an English muffin with hollandaise sauce.

Breakfast Sandwiches
Add home fries or grits for $0.00

Egg Bomb BLT
One fried egg*, two slices of bacon, lettuce, tomato and mayo on a grilled bun.

Biscuit-wich
Sausage patty, egg* and cheddar cheese on a grilled biscuit with sausage gravy on the side for dipping.

Breakfast Burrito
Eggs*, sausage, peppers, onions, sour cream and pepper jack cheese served with a side of salsa.

Build-Your-Own
Choice of bacon, ham or sausage with two eggs and cheese on your choice of potato roll, biscuit, English muffin, toast, bagel or wrap.

Friendly Smiles, No Charge

Sandwiches & Such
All hand crafted are served with home fries, potato salad, or chips and a pickle.

Great American Cheeseburger*
A Black Angus burger with American cheese, lettuce, tomato, red onions, mustard, ketchup and dill pickles on a grilled bun.

Bacon Cheddar Burger*
A Black Angus burger with bacon, cheddar cheese, red onions, mustard, ketchup and dill pickles on a grilled bun.

Pimento Cheese Burger*
A Black Angus burger with pimento cheese, bacon-onion marmalade, lettuce, tomato and a fried egg* served on thinly sliced jalapeno combread.

Chicken Salad Melt
House-made chicken salad with sautéed spinach and melted Swiss cheese on grilled Tuscan bread.

BLT
Bacon, lettuce, tomato and mayo on grilled Tuscan bread.

Turkey Avocado BLT
Sliced turkey, bacon, Swiss cheese, lettuce, tomato, avocado and mayo on grilled Tuscan bread.

The Club
Turkey, ham, egg*, bacon, lettuce, tomatoes and mayo on wheat toast.

Reuben
Corned beef served on grilled rye bread with Swiss cheese, sauerkraut and 1000 Island dressing.

Grilled Chicken Wrap
Grilled chicken breast, lettuce, tomato, avocado, red onion and ranch dressing on the side.

Philly Cheese Steak Wrap
Thinly sliced steak sautéed with onions, peppers and American cheese.

Bowl Of Soup With Half Sandwich
Bowl of soup with your choice of a half BLT or Club Sandwich.

Soup of The Day
Served with crackers. Cup $0.00/Bowl $0.00

Beverages
Free refills on coffee, tea and soft drinks only.

Coffee
Dark Roast, House Brew or Decaf

Iced Coffee

Iced Tea
Sweet or Unsweet

Hot Tea
House, Earl Grey, Green or Decaf

Juices
Apple, Orange, Cranberry or Tomato $0.00/$0.00

Chocolate Milk

Cafe Mocha

Start your meal off with a piping hot cup of coffee or a glass of fresh juice.

Menu items may contain or come in contact with wheat, eggs, peanuts, tree nuts or milk.

Gluten Friendly
Guest Favorite
Consume raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Check our sides and add an extra egg, bacon, sausage, ham, toast or pancake to any breakfast.

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