

## SAN DIEGO FOOD FINDS BLOG

SAN DIEGO'S BEST RESTAURANTS, MARKETS AND LOCAL CULINARY OFFERINGS PO BOX 675362 RANCHO SANTA FE CA 92067

# Eggs Are What's For Breakfast

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BRACERO CHILAQUILES ROJOS

Next time you're looking for an egg-filled breakfast, lunch or dinner, look no further than these San Diego restaurants,

At [Brian's 24](#), enjoy breakfast 24 hours a day, every day. The family-owned Gaslampeatery honors their motto of being "The Restaurant That Never Sleeps," by offering nearly anything you want, anytime you want it. Start or end your day with the **Country Benedict**, a big split biscuit topped with sausage patties and two poached eggs, and covered in a housemade country gravy. Come ready to feast because the plate is served with all-you-can-eat home fries.

Located in the heart of the Gaslamp, barleymash is a vibrant restaurant that celebrates the richness (and deliciousness) of American culture through its progressive alcohol-infused bar fare. Dig into their **Kickin' Chicken barleyhash** with Michelada-braised chicken, salsa fresca, guacamole, sour cream and pepper jack beer-cheese. The best part of this brunch dish? It's topped with two fried eggs!

With locations in Pacific Beach, Hillcrest and Liberty Station, breakfast at Fig Tree Café just got better. You'll find *eggsactly* what you're looking for with the **Breakfast Sushi**. The twist on the breakfast dish is made with three thick bacon rolls, rice, scrambled eggs, scallions and plum sauce. If that's not your thing, egg-filled omelets, scrambles, burritos and benedicts also span the menu.



BARLEYMASH KICKIN' CHICKEN BARLEYHASH

With origins in Verona, Italy, Pan Bon is a triple-threat restaurant, bakery and café in Little Italy that does it all— including breakfast! The **Pan Bon Breakfast** is an egg-lovers dream. It features a trio of scrambled, sunny-side-up and poached eggs served with bacon, a sausage patty, small salad, potato cake and toast.

Breakfast Republic is giving North Park something to crow about with their dishes centered around the most important meal of the day. Their **Croque Monsieur** provides a reimagined version of a traditional benedict. The delectable breakfast item features a sourdough English muffin with ham, gruyere cheese, eggs and béchamel sauce. With a side of house potatoes, it ensures that the only thing you have to do is roll out of bed and show up hungry!

Bracero Cocina de Raiz is ready to egg you on with their **Chilaquiles Rojos**! Served during lunch, the dish is made with a Suzie's Farm fried egg, TAJ Farms crema, chipotle, avocado and pickled red onion. An open kitchen at this Little Italy spot allows you to view the artful preparation of the meal. It's the ideal plate to celebrate the Baja-inspired flavors of Bracero.

Have you ever had an egg on a burger? If not, you probably should! Kearny Mesa hotspot Common Theory Public House crafts California cuisine that showcases a blend of cultural backgrounds. Opt for the **Chicken-Fried Cheeseburger**, loaded with country spread, charred scallions and horseradish. Don't forget to add on the fried egg!