

Your Favorite Breakfast... IN EVERY STATE!

RISE, SHINE AND FEAST! **PEOPLE** PARTNERED WITH THE FOOD-TRAVEL EXPERTS AT **YELP** TO FIND THE COUNTRY'S MOST POPULAR MORNING MEALS

HOW WE CHOSE

To determine our list of 51 breakfast dishes, *People* worked with Yelp editors to identify their online reviews that focus on breakfast. Those restaurants were ranked according to a variety of factors, including total volume as well as user feedback and scores.

The pull-apart Monkey Bread at Blue's Egg in Milwaukee.

ALABAMA
BuzzCatz Coffee & Sweets
Orange Beach

Stop by for coffee but stay for the **Cinnamon Roll** topped generously with a sticky, sweet glaze—or order a breakfast sandwich made with the pillowy pastry.

ALASKA
Snow City Cafe
Anchorage

The **Deadliest Catch** combines two popular eggs Benedict options on one plate: an Alaskan king crab cake and a smoked-salmon cake, each perched on a toasted English muffin.

ARIZONA
The Local
Prescott

With a bright and colorful interior, this spot keeps fans coming back for an upbeat vibe and its **Southwest Sunrise**: fresh tomato, avocado, arugula, cheese and ginger aioli, topped with a sunny-side-

up egg and served open-faced.

ARKANSAS
Oscar's Cafe
Eureka Springs

Try the thin, crispy **Norwegian Waffle** (traditionally made in a heart-shaped iron) with toppings like lemon curd and sour cream or Nutella and banana.



Cinnamon Roll French Toast

INDIANA

BREAD BASKET CAFE & BAKERY

Danville

One of the house specialties is the Cinnamon Roll French Toast served with freshly made cream-cheese icing, dusted with powdered sugar and served with a generous helping of fresh fruit.

CALIFORNIA Rodeo Cafe
Mira Loma

This hole-in-the-wall serves generous portions of Mexican dishes—including Chilaquiles with scrambled eggs, “rodeo” crispy potatoes, roasted jalapeños, beans and salsa.

COLORADO Lucile’s Creole Cafe
Multiple locations

Lucile’s is known for Louisiana-inspired fare like beignets—puffy, deep-fried donuts covered in powdered sugar and served hot.

CONNECTICUT The Corner Restaurant
Milford

Don’t miss the African Hash, a

spicy beef-and-lentil mixture served on an English muffin and topped with poached eggs, potato shoestrings and creamy béarnaise sauce.

DELAWARE Drip Cafe
Hockessin

Indulge in the sinful Caramel Apple Pancakes, bacon-studded with roasted apples and topped with house-made salted-caramel sauce.

FLORIDA Yolk, White & Associates
Tampa

Located on the Riverwalk, this food cart serves up big flavors for small prices. The Cajun Frittata is made with andouille

sausage, poblano pepper, onion, white cheddar and sour cream and served with owner Dylan Frechet’s creamy grits—all for \$4.50.

GEORGIA Cafe M
Savannah

In the city’s charming, historic downtown district is a little slice of Paris. The Atlantic

sandwich is a fresh, buttery croissant filled with smoked salmon, tzatziki cream, cucumber and organic mixed greens.

HAWAII Frenchman’s Cafe
Kailua-Kona

Fans rave about this restaurant’s beautifully presented food, especially the French Croque Monsieur—a crispy ham and cheese sandwich on thick, buttery bread.

IDAHO Garnet Cafe
Coeur d’Alene

At this farm-to-table breakfast spot, the Rosemary Toast with jam and lemon curd is loved as much as the main dishes.

ILLINOIS Ovo Frito Cafe
Evanston

Latin-inspired dishes make up much of the menu at this fave near Northwestern University, where students queue up for Derek’s Favorite: two eggs over chorizo, potato hash, jalapeños and red pepper, topped with chihuahua cheese, chipotle ketchup, sour cream and guacamole.



House-made breads at La Mie Bakery in Des Moines

INDIANA Bread Basket Cafe & Bakery
Danville
(At left)

IOWA La Mie Bakery
Des Moines

House-made breads and healthy breakfast options attract many diners, but vegans praise the Chickpea Scramble, an egg-free dish with zucchini, asparagus, spinach and avocado.

KANSAS Doo-Dah Diner
Wichita

The only thing better than the laid-back vibe of this local fave is soaking it up while eating the Banana Bread French Toast, battered banana bread topped with

candied apples, pecans and apple butter.

KENTUCKY Con Huevos
Louisville

This tiny, bustling spot is known for its Chilaquiles Con Huevos: corn tortilla chips, tomatillo green salsa, crema, pickled onions and queso fresco topped with fried eggs.

LOUISIANA Liz’s Where Y’at Diner
Mandeville

Born in New Orleans, owner Liz Munson serves up the much-loved Debris Benedict, a grilled biscuit topped with roast-beef hash, caramelized onions and a poached egg drizzled with hollandaise sauce.

MAINE

MARKET STREET EATS

Portland

A staple of the Old Port District for more than 15 years, the restaurant serves the Buddha—fried eggs, bacon, spinach, avocado and cherry-pepper relish wrapped in thin, toasted Syrian pita.



The Buddha



Avocado Toast

MAINE Market Street Eats
Portland
(Below left)

MARYLAND Water for Chocolate
Baltimore

Chef Sean Guy specializes in soul food with a twist, including brunch staple BBQ Shrimp & Parmesan Grits with jalapeño corn bread.

MASSACHUSETTS JJ’s Caffè
Brockton

The father-and-son team deliver cozy comfort food like their Crème Brûlée French Toast with house-made apple-cinnamon syrup and crème fraîche.

MICHIGAN Le Andos Cafe
Macomb

It’s a pancake-palooza at this tiny spot, where Oreo Pancakes are stuffed with cookie chunks and topped with more cookies, milk chocolate and white chocolate syrups.

MINNESOTA Duluth Grill
Duluth

The Smoked Salmon Hash Skillet returns to the fall menu just in time for chilly temps. It comes with sugar maple-wood-smoked salmon (made in the Grill’s smokehouse), fingerling potatoes, fried egg and hollandaise sauce.

MISSISSIPPI The Grind Coffee and Nosh
Biloxi

With great cappuccino and quick breakfast sandwiches, this is a good option for a meal on the go. Sausage, Egg & Cheese Panini is served on a buttery croissant.

MISSOURI Egg
St. Louis

Diners don’t mind waiting for a table at this contemporary industrial spot as long as they can get their hands on the famed Corn Bread Benedicts with smoked pork belly.



Lemon Ricotta Pancakes

OHIO

MAPLEWOOD KITCHEN AND BAR

Multiple locations

Fluffy Lemon Ricotta Pancakes, which are served with fresh seasonal fruit, berry compote and local syrup, are one of the favorite dishes at this restaurant offering West Coast-style cuisine.

MONTANA Faye’s Cafe
Livingston

Set inside an old school building that now houses an art center, this restaurant attracts locals looking for a “yumtwist,” owner Sarah Faye’s take on innovative flavor pairings, particularly Huevos

Rancheros, which come out on top.

NEBRASKA Saddle Creek Breakfast Club
Omaha

Expect to wait at least an hour at this hip joint with locally sourced coffee and plenty of vegan options—although it’s the Eggs Benny with

braised short rib, jalapeño jam, poached eggs and hollandaise that steals the show.

NEVADA Carlillos Cocina Sparks

It’s counter service only at this family-run spot, where huge portions of everything from chilaquiles to Steak and Eggs are cooked quickly to perfection right in front of you.

NEW HAMPSHIRE The Sunrise Shack
Glen

Nestled in the White Mountains, this local diner serves bottomless coffee alongside Got the Blues Flappin’ Jacks studded with fresh blueberries and served with pure maple syrup.

NEW JERSEY JJ’s Diner
Pleasantville

Friendly service and great prices keep people

coming back to this no-frills joint, where the Corned Beef Hash and Eggs gets raves.

NEW MEXICO Palacio’s Cafe
Santa Fe

At this bustling spot, Huevos Rancheros are the standout. Yellow corn tortillas and eggs are topped with cheddar cheese and a choice of green or red chile sauce—both made in house every morning—and served with hash browns.

NEW YORK Dottie Audrey’s Bakery/Kitchen
Tuxedo Park
(See below)

NORTH CAROLINA Abeja’s House Cafe
Asheville

This cafe emphasizes Latin flavors—like its signature Huevos Rancheros with eggs, tomatillo salsa, roasted potatoes, refried black beans, chorizo, feta, avocado cream sauce and corn tortilla strips—while prioritizing local and organic ingredients.

NORTH DAKOTA The Shack on Broadway
Fargo

If you’re in the mood for something warm, sweet and delicious, try the bestselling gooey Caramel Roll. Be sure to get there early, though, because the popular pastries usually sell out fast.

OHIO Maplewood Kitchen and Bar
Multiple locations
(See above)

NEW YORK

DOTTIE AUDREY’S BAKERY/KITCHEN

Tuxedo Park

Avocado Toast with pickled vegetables, cumin, cilantro and chia seeds is one healthy option that fuels hikers on their way to Harriman State Park.

FROM TOP: THUNDERDOOME RESTAURANT GROUP; LOVE & LENSES PHOTOGRAPHY(C)

CLOCKWISE FROM TOP LEFT: AMY PHIPPS PHOTOGRAPHY; COURTESY LA MIE; JEFFREY REMICK



Parisian Ză

PENNSYLVANIA

CAFE LA MAUDE

Philadelphia

At this Lebanese-French gem, try the Parisian Ză—an open-faced croissant layered with ham, warm goat cheese, avocado, caramelized onions, jalapeños and drizzled with truffle oil.

**OKLAHOMA
Cafe Kacao**

Oklahoma City
The Del Cid family are the heart of this Guatemalan restaurant, where specialties like **Machaca**—scrambled eggs mixed with lime-braised beef, tomatoes, onion, jalapeño and cilantro—keep locals loyal.

**OREGON
Kingsland Kitchen**

Portland
The hungry flock to this English breakfast spot for its egg sandwiches. Pick **#10** for beef brisket, hash browns, fried egg, cheddar and smoked-tomato sauce served on a British bap (a pillowy bread roll).

**PENNSYLVANIA
Cafe La Maude**

Philadelphia
(See above)

**RHODE ISLAND
Megs' Aussie Milk Bar**

Newport
Meghann Bugden McGrath fell in love in Australia, then returned to her hometown to open this “milk bar” (Australian for snack bar), where her **Avocado Smash** with diced tomato, lemon and onion on toasted sourdough has

won a legion of American fans.

**SOUTH CAROLINA
The Devine Cinnamon Roll Deli**

Columbia
While diners with a sweet tooth may opt for mini cinnamon rolls, those craving a savory meal know the **Pimento Cheese Grits Bowl** is the way to go.

**SOUTH DAKOTA
Skogen Kitchen**

Custer
A nod to the

chefs’ heritage as well as the local surroundings, *skogen* means “the forest” in Norwegian. But no translation is needed to describe their savory **Ma & Paul Pancakes**—with fried chicken, hot sauce and maple syrup—and a simple directive: “Trust us.”

**TENNESSEE
Crockett's 1875 Breakfast Camp**

Gaitlinburg
Named after frontiersman David C. “Crockett” Maples, who served in the Tennessee Cavalry, this rustic cabin eatery serves its **Black Bear Camp Skillet**:

pecan-smoked bacon, country or sugar-cured ham and two farm-fresh eggs.

**TEXAS
Eggsquisite Cafe**

McKinney
The huge menu offers something for everyone, but **Very Berry Pancakes**—with strawberries, blackberries, blueberries and raspberries topped with mascarpone and vanilla—is a fave.

**UTAH
Zion Blues Cafe & Roasting Co.**

Washington
A respite among chain restaurants, this cafe is lauded

by locals for its hearty **Breakfast Burrito** and eclectic artwork.

**VERMONT
Butler's Pantry**

Stowe
The historic Butler House Inn serves breakfast to the public as well as to overnight guests. Its house-made **Maple Sausage** is

WASHINGTON, D.C.

Heat Da Spot

Park View
While the staff’s friendliness gets high marks, it’s the **Ethiopian Breakfast**—scrambled eggs with injera (a spongy flatbread)—that keeps food lovers coming back.



one of the kitchen’s bestsellers.

**VIRGINIA
Food for Thought**

Williamsburg
The decor features inventors, scientists and social leaders you can discuss while slicing into the **Country Fried Steak & Mushroom Benedict**: grass-fed filet mignon, mushrooms, tomato, a poached egg and hollandaise sauce on a crumpet.

**WASHINGTON
Hi-Lo's 15th Street Cafe**

Bremerton
This funky retro cafe with a ’60s theme boasts a coffee station built into a VW bus. Sip something hot while waiting for their **Moon Biscuits & Gravy**, which are made by pouring biscuit batter onto a waffle iron.

**WEST VIRGINIA
Oscar's Breakfast, Burgers and Brews**

Barboursville
Football fans start their Sundays early at this neighborhood spot with a **3-Egg Omelette** and local beer on tap.

**WISCONSIN
Blue's Egg**

Milwaukee
The vibe at this cafe is warm and sweet, much like its pull-apart **Monkey Bread**; “crunk it” for a side of whiskey caramel sauce.

**WYOMING
Persephone Bakery**

Jackson Hole
Baked pastries in a beautiful space attract crowds. The **Bread Pudding French Toast**, made with croissant bread pudding, fruit and bourbon-barrel-aged maple syrup, is a perennial pleaser.

—STEPHANIE EMMA PFEFFER



Pimento Cheese Grits Bowl at the Devine Cinnamon Roll Deli in Columbia, S.C.