



Dixie Cream Cafe & Catering
Restaurant and Bakery

"Where Somebody Knows Your Name..."

Hours:
Tuesday - Sunday
8:00am - 2:30pm

Catering • Private Parties

434 Main Street ~ Windermere, FL 34786
407.217.5047
www.dixiecreamcafe.com

Breakfast

Dixie Cream Omelettes

3 Farm Fresh Eggs, Served with a Buttermilk Biscuit and Breakfast Potatoes. *Substitute Side Fruit and/or Sliced Tomatoes for an Additional 2.25 Each*

The Low 14
Sharp Creamy Feta, Fresh Spinach, Diced Tomatoes and Kalamata Olives

Do WaDitty 14
Our in house made Chive Cream Cheese, Applewood Smoked Bacon, Scallions and Diced Tomato

Buffalo Chicken Omelette 14.50
Buttery Buffalo Chicken combined with Jack Cheese and topped with Celery, Tomato and Blue Cheese crumbles

Western Omelette 14
Smoked Ham, Green Pepper, Onion, Jack Cheese

Española 14
Chorizo Sausage, Green Peppers, Diced Onions and Cheddar Cheese Served with Salsa & Sour Cream

Egg White Veggie Frittata 15.50
Sliced Mushroom, Zucchini, Diced Tomatoes, Peppers, Onions and Jack Cheese

Goat Cheese and Tomato 13.25
Creamy Goat Cheese, Applewood Smoked Bacon and Diced Tomatoes

38 Special 14.25
Smoked Ham, Applewood Smoked Bacon, Italian Sausage, Chorizo Sausage and Jack Cheese

Create Your Own Custom Omelette

Accompanied with Seasoned Potatoes and Buttermilk Biscuit

Add additional ingredients for .75 Each

Choose 3 from the following ingredients: 13.25

Cheese	Meat	Veggies
Cheddar	Applewood Smoked Bacon	Diced Onion
American	Smoked Ham	Diced Tomato
Jack	Italian Sausage	Spinach
Swiss	Chorizo Sausage	Green Bell Pepper
Provolone	Turkey Sausage	Zucchini
Feta		Mushroom
Goat		Olives

Bananas Fosters French Toast

*Three Slices of our Brioche French Toast
Topped with Caramelized
Bananas and Flambéed with Orange Liquor*

14.75

Vanilla Batter'd French Toast 11
Three thick slices of Brioche dipped in a Vanilla Cinnamon Batter, Griddled Golden Brown

Buttermilk Pancakes 8.50
- add Strawberries or Blueberries or Bananas \$1.50
- add Whipped Cream \$1.25
- add Pecans \$2

Banana Pecan Pancakes 11

Chocolate Chip Pancakes 10
Semi-Sweet Chocolate Chips in our Buttermilk Pancakes

Belgian Waffle 9.25
Waffle Batter Baked to a Crisp in a Traditional Belgian Waffle Maker
- add Chocolate Chips \$1.50
- add Strawberries or Blueberries or Bananas \$1.50
- add Pecans \$2
- add Whipped Cream \$1.25

Two Egg Combo

Two Eggs, Bacon, Sausage, Turkey Sausage or Ham, Breakfast Potatoes and Buttermilk Pancake or Choice of Toast

Substitute a side of Fresh Fruit \$2.25

10.50

Fried Buttermilk Chicken and Grits 15.75
Crispy Boneless Chicken Breast, Sausage Gravy on Creamy Grits served with Two Eggs and a Buttermilk Biscuit

Steak and Eggs 16
10oz NY Strip Steak, Two Eggs your way, Breakfast Potatoes and a Buttermilk biscuit

Benedicts

*All Benedict's served with a side of Breakfast Potatoes.
Substitute a side of fresh fruit or sliced tomatoes for 2.25*

Classic Benedict 15

Two Poached Eggs, Canadian Bacon, Sautéed Spinach on a Griddled English Muffin, topped with homemade Hollandaise sauce

Salmon Benedict 14

Two Poached Eggs, Cold Smoked Salmon, Sautéed Spinach on a Griddled English Muffin topped with homemade Hollandaise sauce

Fried Green Tomato 13.75

Two Poached Eggs, Sautéed Spinach, Two Fried Green Tomatoes on a Griddled English Muffin topped with homemade Hollandaise sauce

Avocado Smash 13.50

Two Poached Eggs, Fresh Avocado "Smashed" on a Griddled English Muffin topped with Sautéed Spinach and homemade Hollandaise sauce

Scrambles

All served with our Buttermilk Biscuit -

**Sub Tater Tots when available for only \$1.50 more!*

Mac Daddy Scramble 14.50

Meat Lovers Scramble! Chorizo, Sausage, Ham, Bacon with Breakfast Potatoes, 2 Eggs Scrambled topped with Jack Cheese and Diced Tomatoes

Farmers Scramble 13.75

An All Fresh Veggie Skillet with Veggies and Potatoes topped with Two Scrambled Eggs topped with Jack Cheese

Pork Scramble 13.75

Our in-House Pulled Pork layered with Potatoes, two Eggs topped with Onion Rings

Dixie's Famous Brisket Hash

*House Rubbed, Beef Brisket, Hand Pulled
and then Smashed with Potatoes and
Griddled with our 5 Herb Infused Olive Oil*

Served with Two Eggs your way and Buttermilk Biscuit

14.25

Smoked Salmon Platter 15

Atlantic Cold Smoked Salmon, Homemade Chive Cream Cheese, Red Onion, Tomatoes, Capers, Sliced Hard-boiled Egg, Toasted Bagel

Breakfast Burrito 13

Flour Tortilla filled with Scrambled Eggs, Chorizo Sausage, Onions, Bell Pepper, Scallions, Cheddar Cheese, Served with Breakfast Potatoes, Salsa & Sour Cream

Breakfast Sandwich 10.50

Two Fried Eggs, Applewood Smoked Bacon, Sliced Tomato, Cheddar Cheese on Sourdough served with Breakfast Potatoes

Biscuits and Sausage Gravy 9.25

Two Buttermilk Biscuits Topped with our Homemade Sausage Gravy

To Your Health

Low Carb Combo 12.50

Two Scrambled Egg Whites, Choice of Sausage, Turkey Sausage, Applewood Bacon or Ham with Sliced Tomatoes and a Side of Fresh Fruit

The Skinny Omelette 11.25

Egg White Omelette made with Spinach, Ricotta and Diced Tomatoes with Your Choice of Toast, Sliced Tomatoes or Fruit

Oatmeal Brulee' 7

Our Homemade Oatmeal Covered with Brown Sugar Torched until Caramelized and Topped with Seasonal Berries

Granola Yogurt Parfait 7.5

Homemade Cinnamon Honey Granola Layered with Vanilla Yogurt and Seasonal Berries. Go Greek for an Additional .75

Fresh Florida Fruit Plate 6.25

A fresh assortment of seasonal Fruits

Breakfast Sides

Two Eggs 4

Two Egg Whites 5

Applewood or Canadian Bacon 5.50

Italian or Turkey Sausage, Smoked Ham 4.50

Bagel (Everything or Plain) 4

Toast (White, Rye, Sourdough, English Muffin, Multi-Grain) 2.25

Biscuit 2.25

Oatmeal Cup/Bowl 2.75/4

Fresh Fruit Cup 3.25

Sliced Tomatoes 2.50

Breakfast Potatoes 3

Sausage Gravy 4

Grits/Cheeddar Grits 3/3.5



Sandwiches and Such...

All Sandwiches are served with Shoestring Fries
 Sub a Side House Salad for additional 3
 Sub Fruit for additional 2.25
 Sub a Soup for additional 2.75

House Roasted Pulled Pork

Our In House Pulled Pork,
 House BBQ Sauce on a Kaiser Bun
 served with Slaw and Garnished with Onion Rings

13

Lunch Southern Comfort

Home-Made Soup of the Day 4.25/6.25
 Ask your Server about the Soup of the Day! Cup/Bowl

Soup and Sandwich 10
 Four Cheese Grilled Cheese on Sourdough and a Bowl of your Choice of Soup

Fish and Chips 13.75
 Tempura Battered Haddock, Crispy Shoestring Fries and House Slaw Served with Cajun Remoulade

Blackened Fish Tacos 13.75
 Three Soft Tacos filled with Blackened Haddock, Tropical Slaw, Diced Tomatoes and Chopped Scallion Topped with Sweet Chili Mayo

Chicken Pot Pie 14
 Homemade with Veggies. Topped with a Buttermilk Biscuit.

House-Made Quiche 14
 Handmade Puff Pastry Quiche Served with Fruit or Side Salad and Choice of Dressing. Ask your server for Today's Selection.

The Garden

The Big Green 11.50
 Mixed Field Greens topped with Diced Tomatoes, Bell Pepper, Zucchini, Sliced Mushrooms, Red Onion and Shaved Carrots with Choice of Dressing

Caesar Salad 10
 Crisp Romaine, Parmesan Cheese & our Homemade Garlic Croutons Choose from a Traditional Anchovy or Creamy Caesar Dressing

My Big Fat Greek Salad 13.50
 Diced Tomatoes, Cucumber, Red Onion, Kalamata Olives, Pepperoncini and Feta Cheese Tossed in Romaine with Mediterranean Dressing

Add to any of the Salads above. Blackened or Grilled

Chicken 6.50
 Haddock 6.50
 Ahi Tuna 6.50
 Shrimp 6.50
 Scoop of Fresh Tuna 5.50
 Scoop of Fresh Chicken Salad 5.50

Dixie Cobb 14.50
 Mixed Field Greens, our in House Roasted Turkey Breast, Chopped Applewood Bacon, Egg, Tomato, Cucumber, Shaved Carrots, Blue Cheese and Sliced Avocado with Choice of Dressing

Bl Fried Green Tomato Salad 13.75
 Tempura Fried Green Tomatoes on Crisp Romaine with Chopped Applewood Bacon, Diced Red Tomato and Ranch Dressing

B.L.(F.G.)T. 12.50

Tempura Fried Green Tomatoes on Griddled Multigrain with Applewood Bacon and Field Greens, side of Ranch Dressing

Veggie Wrap 11.50

Griddled Zucchini, Mushrooms, Red Onion, Spinach, Tomato with a side of creamy Mayo

Dixie Club 13.50

House-Roasted Turkey Breast, Griddled Multigrain with Sliced Tomato, Lettuce, Bacon, Avocado and Blue Cheese Mayo

Blazing Buffalo Bill 13.75

Crispy Fried Boneless Chicken Breast Tossed in a Spicy Buffalo Sauce on a Potato Bun with Provolone, Lettuce, Tomato and Onion

Brisket Dip 12.50

Our Smoked Beef Brisket on a Fresh Hoagie Roll with Provolone Served with Au Jus

Cuban Sandwich 12.50

Our In House-Smoked Pork and Smoked Ham Pressed together with Swiss, Mustard and Sliced Pickles

Chicken Salad Sandwich 13.50

Fresh Chicken, Mayo, Pecans, Craisins, Spices, with lettuce and tomato

Tuna Melt On Sourdough 13

Patty Melt On Rye 13.50

Burgers

1/2 Pound Angus Burgers. Served with Shoestring Fries, Lettuce, Sliced Tomato and Onion
 Add Cheddar, American, Jack, Swiss, Provolone, Blue, Feta or Goat for \$1.50

Classic 13.50
 Chargrilled Burger on a Potato Bun

Big Blue 14.50
 Chargrilled Burger Topped with Bleu Cheese and Onion Ring

Bacon Cheddar Burger 14.50
 Chargrilled Burger Topped with Melted Cheddar Cheese and Applewood Bacon

California 14.50
 Chargrilled Burger Topped with Melted Provolone Cheese and Sliced Ripe Avocado

Swiss and Shroom 14
 Chargrilled Burger Topped with Melted Swiss Cheese and Sautéed Mushrooms

Ahi Tuna Burger 14
 Sushi Grade Sesame Crusted Ahi Tuna Fanned on a Bed of Tropical Slaw on a Fresh Kaiser with a side of Spicy Peanut Soy Sauce

Lunch Sides

Fried Green Tomatoes with Cajun Remy 8
 Shoestring Fries 4
 Side House Salad 5.75
 Side Caesar Salad 5.75
 Fried Onion Rings with Cajun Remy 5

*** = Denotes House Specialties**

Substitution charges will apply.

18 % Gratuity on parties of 10 or more.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of food-borne illness.



From the Espresso Bar.....

Coffees

Fresh Sumatra Bean Roasted Coffee	3.50
Add a shot of Monin Syrup	1
Vanilla, Hazelnut, Swiss Chocolate, Almond, Caramel, Coconut, Sugar Free Vanilla	
Espresso	
Espresso - Double Shot	3.75
Cappuccino	4.75
Latte	4.75
Macchiato	4.25
Americano	3.75

Latte's

Vanilla Bean Latte	5.50
Mocha Latte	5.50
White Mocha Latte	5.50
Caramel Latte	5.50
Double Soy Latte	5.50
Almond Joy Latte	5.50
Milky Way Latte	5.50
Chai Tea Latte	5.50

Beverages

Hot Chocolate	3.25
Sky High Hot Chocolate	4.50
Hot Chocolate with mounds of Whipped Cream, Chocolate Syrup and Sprinkles	
Assorted Mighty Leaf Teas - per bag	2.75
Assorted Juices	SM 3 / LG 3.75
Orange, Apple, Cranberry, Grapefruit, Tomato Juice	
Milk - Skim, 2%	2.50/3.50
Chocolate Milk	SM 2.75 / LG 3.75
Coke Fountain Sodas	3
Iced Tea - Sweet/Unsweet	2.75
Passion Fruit Iced Tea	3.50
Bottled Still or Sparkling Water	2/3.25

Dixie Desserts

Signature Homemade Pies

Take home a Whole Pie for a Special Occasion

Key Lime Pie	6.75
Coffee Butter Crunch Pie	6.75
Peanut Butter Pie	6.75

Check Out The Pastry Case for Our Other Daily Offerings

Mimosa

The perfect combination of
Fresh Orange Juice and Champagne

7

Make it a Passion Fruit, Pineapple
or Raspberry

7.5

Make it a

Double!

11

Custom Cupcakes,
Pies & Cakes
Available!



Juice Bar 100% Crushed Juice

No Artificial Colors, Flavors or Sweeteners,
No HFCS, Gluten-Free, Lactose-Free, Vegan



Juices 16oz \$6.50

The Beet Goes On...

Beet, Carrot, Berries, Lemon

John Deere Green

Celery, Spinach, Cucumber, Pineapple Juice

Sweet Dreams

Pineapple, Carrot, Apple, Ginger, Honey

Kalzing Me Softly

Kale, Carrot, Apple Juice, Ginger

Carrot Top

Apple Juice, Carrot and Ginger Juice, Fresh Carrots

Create your own Juice (Choose 4)

Carrot, Celery, Spinach, Kale, Cucumber, Beets & berries,
Ginger, Lemon, Apple, Pineapple, Honey, Apple Cider Vinegar

Smoothies 16oz \$7

Whole Lotta Love

Strawberry, Banana, Orange Sherbert

What's the Buzz

Peanut Butter, Honey, Banana, Orange Juice

Purple Rain

Blueberry, Strawberry, Banana

Chocolate Cookie Crunch

Vanilla Frozen Yogurt, Crushed Oreos, 2% Milk, Whipped Cream

Strawberry Fields

Fresh Strawberries, 2% Milk, Strawberry Frozen Yogurt

Hound Dog

Peanut Butter, Banana, Whole Milk, Chocolate Syrup

Dreamy Creamy Orange

Orange Juice, Orange and Vanilla Sherbet

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