



ALLGOOD CAFÉ

Scrambled eggs—moist and fluffy—are a true art form at this Deep Ellum hangout. For proof, order the exemplary plate of migas, which come with a deep green salsa imbued with cilantro, fresh tomatoes, and jalapeño. Chunky oven-roasted potatoes and firm black beans shore up the works. The huevos rancheros, with sunny-side-up eggs atop crisp corn tostadas, are also sensational. Perhaps the heartiest option, though, is the chicken-fried steak and eggs, anchored by an ultra-thin filet with a golden, crunchy crust and served with a side of grits, which spring to life when topped with fresh pico de gallo. Cheap mimosas, Mexican-tiled tables, and a quirky staff add to the Austin feel at this live-music venue, whose tagline is, rightfully, “After a long, hard night of partying... we still look great the next morning.”

■ 2934 Main
▲ 214-742-5362
● Open Sun & Mon 9–2, Tue–Sat 9–9

LA DUNI



The Salsa Baked Eggs have us panting in anticipation, although that rush could just be from the Luna Negra—a double espresso shot—we downed upon nestling into our cushiony banquette at this elegant Highland Park mainstay. When the Latin-style entrée arrives, the poached egg is blanketed in bubbling roasted-tomato salsa and a blend of cheddar and Gruyère, perfect for spooning onto warm flour tortillas. Alongside we enjoy bites of lean Argentine sausage flavored with chimichurri sauce. Dessert afterward? Why not have pastry chef-owner Dunia Borga's glorias—buttery puff pastries filled with guava paste and cream cheese, a specialty of her native Colombia.

■ 4264 Oak Lawn Ave ▲ 214-520-6888
● Open Mon–Thur 7 a.m.–9:30 p.m., Fri 7–10:30, Sat 9–10:30, Sun 9–9:30

COMPANY CAFE

On a chilly morning, nothing satisfies like digging into the Deep Bowl at this sleek yet crunchy spot. At the bottom of said bowl is your choice of meat (we order the sliced, pepper-riddled venison sausage), which is topped with a hash of double-roasted sweet potatoes sautéed with bacon and onion, then crowned with avocado and two over-easy eggs. Stacks of daily newspapers on the counter, serve-yourself coffee and tea, and sunlight pouring through huge picture windows all add up to a laid-back vibe.

■ 2217 Greenville Ave ▲ 214-827-2233
● Open Mon–Thur 7 a.m.–10 p.m., Fri 7–11, Sat 8–11, Sun 8–3



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WHITE ROCK LOCAL MARKET

We imagine that croissants in heaven taste like those from the Village Baking Company, crafted from locally milled organic flour and rich Plugrá butter. We swoon over the pistachio, almond-pear, and fig varieties, along with the classic pain au chocolat, and we curse ourselves if we don't arrive early, because they often sell out within half an hour. (We like to take the brioche home to make French toast on Sunday.) Still, we'll gladly settle for breakfast tacos and Holy Kombucha tea from Green Spot Market & Fuels, the organic convenience store and biodiesel gas station that serves as the market's backdrop.

■ 702 N. Buckner Blvd
● Open Sat, Dec 10, 9–3; second & fourth Sat, Mar–Nov, 8–1

1. An AllGood Café patron, still looking great in the morning, with a plate of scrambled eggs. 2. The chicken-fried steak and eggs at AllGood Café. 3. The red velvet, gingerbread, and banana-peanut butter pancakes at Oddfellows. 4. Smoke's pork belly bacon planks.



3

CROSSROADS DINER

The famed sticky bun rivals a catcher's mitt in size. We pinch off cinnamon-swirled bits and lick the caramel icing, flecked with chopped pecans, from our fingers. Eventually we focus on the main event, a breaded pork schnitzel, fork-tender and riding high on a bed of sautéed spinach and buttery cheddar grits. Lest you think they were serious about “diner” in the name, notice that a veal jus surrounds the arrangement, which is then topped by an exquisitely poached egg and a cascade of lush hollandaise. We prefer the relatively sane weekday crowd to the weekend crush at chef-owner Tom Fleming's shiny year-old addition to the Presbyterian Hospital district.

■ 8121 Walnut Hill Ln
▲ 214-346-3491
● Open Tue–Sun 7–2