San Diego's BEST Breakfast Sandwiches!

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Weekends are Made for Indulging - Start with San Diego's BEST Breakfast Spots!

Do you oftentimes find yourself torn between breakfast and lunch? If you’re a lover of both, try these hearty breakfast sandwiches that offer the best of both worlds! Find a morning pick-me-up at these six San Diego eateries that are serving up the ultimate breakfast sandwiches to kick start the day.

Located in the heart of North Park, Breakfast Republic is the hot topic among breakfast lovers in San Diego. If you’re looking for classic American morning flavors in the form of a sandwich, try the Breakfast Sammie. It’s crafted on sourdough bread with their Jurassic Pork bacon, tomato, herb spread and eggs sunny side up. Combine all of your favorite items in this take on a traditional breakfast. Don’t forget to dig into the house potatoes that are served on the side!

Bringing a reimagined taste of New York delicatessens to San Diego, Carnivore Sandwich has sandwich cravings covered. As early as 7 a.m., with locations in East
Village, Little Italy and downtown, Carnivore is serving up sandwiches fit for the most important meal of the day. Take a bite of the East Coast with the Lox Crostini, complete with toasted challah bread topped with lox, cream cheese, walnuts and sliced avocado. These stacked creations will bring a smile to your face.

Say NO to McMuffin and Go San Diego Local for Breakfast!

Head to Pacific Beach and enjoy your morning meal at The Duck Dive, a neighborhood eatery and bar inspired by the San Diego surf scene. Commence your day with Biscuit and Gravy Sliders, two handcrafted biscuits loaded with scrambled eggs and sausage and topped with scratch-made sausage gravy. Pair these hearty breakfast sandwiches with bottomless mimosas or Bloody Buddies, served daily!

At Farmer’s Bottega, you will find quality ingredients and farm-to-table-cuisine that allow for a guilt-free start to a busy day. Try the Farmwich, a meat and veggie filled sandwich that is sure to impress. It combines a fried egg, bacon, sautéed spinach, mushrooms, onions and aged cheddar between slices of rustic sourdough.

The Gaslamp’s barleymash not only offers a lively atmosphere, but a menu that has weekend brunch lovers rejoicing! Relish in the bold flavors of The Remedy Sando, a barley bun filled with applewood-smoked bacon, pork sausage, two fried eggs, pepper jack, aged cheddar and bourbon brown-butter hollandaise. The dish is served with a side of roasted potato hash, so arrive with an empty stomach and let your taste buds do the work!
Who says breakfast has to be consumed in the morning? At Brian’s 24, you can indulge in breakfast cravings any time of day, any day of the week. Load up on the Waffle Cristo, thin-sliced ham and cheddar jack cheese served between two halves of a housemade bacon waffle. Satisfy your appetite with this meaty sub any time of the day.

Check out San Diego’s best breakfast sandwiches and start your morning with a meal fit for champions!