

Welcome to Sunday Brunch at
THE MECCA RESTAURANT

≡ Established 1930 ≡

BREAKFAST PLATES

Served with 3 eggs, grits and choice of white or wheat toast, or a scratch-made biscuit
Add Egg \$2.00 • Sub Hash Browns for Grits for \$1.00

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|-----------------------|---------|
| Sausage Patties..... | \$11.00 |
| Sausage Links..... | \$12.00 |
| Bacon..... | \$11.00 |
| Turkey Bacon..... | \$11.00 |
| Corned Beef Hash..... | \$12.00 |

FEATURE PANCAKES

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|-------------------------|---------|
| Four Pancakes..... | \$8.50 |
| with Sausage Patty..... | \$10.50 |
| with Bacon..... | \$10.50 |
| with Turkey Bacon..... | \$11.00 |
| with Link Sausage..... | \$11.50 |

MORNING GLORY

All libations \$7.00

Bacon Bloody Mary

Mimosa

BRUNCH PLATES

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|--|----------------|
| Breakfast Burger..... | \$12.00 |
| With American cheese, bacon, hash browns, and a sunny-side up egg, served with fries | |
| Fried Shrimp Po' Boy..... | \$12.00 |
| With Remoulade sauce and lettuce on a brioche bun, served with fries | |
| Quarter Fried Chicken..... | \$12.00 |
| White or dark meat, served with mac 'n' cheese and rice & gravy | |
| Shrimp & Grits..... | \$12.00 |
| Hominy grits, Creole cream sauce, sausage, bell peppers, and green onions | |
| Bacon Cheddar Biscuits..... | \$10.00 |
| With sausage gravy | |
| French Toast Strata..... | \$10.00 |
| French Bread soaked in a brown sugar and cinnamon custard, topped with confectionery sugar and maple syrup | |

SIDE ORDERS

| | |
|-----------------------|--------|
| Bacon..... | \$2.50 |
| Turkey Bacon..... | \$3.50 |
| Sausage Patty..... | \$2.50 |
| Link Sausage..... | \$3.50 |
| Honey-Cured Ham..... | \$3.00 |
| NC Country Ham..... | \$3.50 |
| Corned Beef Hash..... | \$3.00 |

* Indicates that items may be cooked to order or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



THE MECCA RESTAURANT

Established 1930

Known for Excellent Food

On the Menu—Clam Chowder and Politics

“He Profits Most Who Serves the Best”

919.832.5714

mecca-restaurant.com

#meccaraleigh



In 1913, nineteen-year-old Nick Dombalis arrived in New York with \$19 in his pocket. After settling in Norfolk, VA., he married Helen Matinos in 1924. Like many immigrants, Nick spent many years working his way up from the bottom, laboring as a coal miner, bus driver, chauffeur, and waiter. In 1930, Nick and Helen moved to Raleigh and opened The Mecca Luncheonette at the corner of Fayetteville and Hargett Streets. The Mecca would relocate to its current location at 13 E. Martin Street in 1937.

Their son John took over the daily operation in 1952, although Nick and Helen remained regular fixtures for years. John was the face of Mecca for 50 years, working side-by-side with his wife Floye to build upon his father’s success. Together, they established The Mecca as a destination for some of the state’s most powerful politicians, business people, and judges. While John passed away in 2002, Floye continued to serve the people of Raleigh with her casual charm.

Since 1978, their son Paul Dombalis has kept the family tradition alive. Since coming on board full time, Paul has prepared tens of thousands of meals at The Mecca, and he takes tremendous pride in his work. On New Year’s Eve 2009, he opened our doors as Raleigh’s most historic bar and introduced our award-winning Late Night Menu. Like his father before him, Paul worked alongside Floye; together they were dedicated to fulfilling the simple goal of giving our customers a good meal at a good price.

Noted columnist Dennis Rogers once wrote that “the wonderful old Mecca Restaurant...is the kind of place you ought to go so you will know what old Raleigh was like.” And he was right. Through the years, The Mecca has remained a model of consistency, with our menu undergoing very few changes in the last 50 years. There is a beautiful simplicity to our food selection, which evokes a time in the mid-twentieth century when most restaurants served simple, unpretentious dishes consisting of a meat and two sides. Food was simple and so were the times.

As we near the end of our first century, the memories of those times remain, as does our motivation to honor the people who made us what we are.

In 2018, The Dombalis family retired and passed ownership of The Mecca to the Hatem Family. We are honored that the Dombalis family entrusted us to carry on the legacy of The Mecca.