

The Villages

Toasted Yolk Marks 1 Year of Business In The Villages

The breakfast and lunch spot opened its first location in the community last summer in Lake Deaton Plaza.

By SUMMER JARRO

Daily Sun Senior Writer

Kristi Moore is pleasantly surprised by how well business is going at The Toasted Yolk Cafe.

She owns the business with her husband, Brian "Hootie" Moore, and her brother, Andy Davis.

The restaurant at 657 Kristine Way in Lake Deaton Plaza celebrated its first anniversary in The Villages this month. The owners are happy with the way things are going and are excited for the next year of business.

"We feel like it's been a success," Kristi said.

The Toasted Yolk Cafe chain first opened in 2010. It has locations in Texas, Arkansas, Mississippi, Georgia, Ohio, Kentucky, Tennessee, Alabama and Florida and offers a variety of breakfast foods, including shrimp and grits, brisket tacos and several "Arnolds" — variations of eggs Benedict. The restaurant's signature dish, The Toasted Yolk, is two slices of sourdough bread grilled with an egg in the middle of each.

THE TOASTED YOLK CAFE

Location: 657 Kristine Way in Lake Deaton Plaza

Hours: 7 a.m. to 3 p.m. every day

Contact: 352-987-9653

Website: thetostedyolk.com/locations/the-villages-fl/

In addition to breakfast, there also are several lunch options available, including soups, sandwiches and salads.

The restaurant in Lake Deaton Plaza was the first to open in The Villages community.

The Moores have been business owners for about 30 years and are franchisees of two other concepts: Mazzio's pizza and McAlister's Deli. They own 16 restaurants in total, including another The Toasted Yolk location in Arkansas.

They were looking for areas to expand with Davis and thought about Florida since they own other restaurants in the state.

They first looked at Ocala and then other portions of



Above: Owners Brian "Hootie" and Kristi Moore, from left, and Andy Davis own The Toasted Yolk Cafe in Lake Deaton Plaza. The breakfast and lunch restaurant is celebrating one year of business in the community.

At left: Lou and Angie Green enjoy lunch at the Toasted Yolk Cafe on Thursday. The Village of Citrus Grove residents are regulars at the restaurant.

Photos by Summer Jarro, Daily Sun

The Villages before finding Lake Deaton Plaza and thinking it would be a good fit.

"We just felt like this concept would be good for that area," Kristi said. "We felt like it had the clientele that is what The Toasted Yolk is."

She said the choice to come

to The Villages has been a good one. The restaurant has gained a following and new people also are still finding the establishment.

"We are very excited to still be in The Villages," Kristi said. "We think it's been a great fit for us, and we appreciate all the people who have

supported us. They're making this a great place to be."

Angie and Lou Green visited the restaurant when it first opened and still stop in once or even twice a week a year later.

"We like the service, and we like that it's nice and big and it's open," Angie said. "The food is good. The way we order it is the way we get it, which is very important."

The Village of Citrus Grove couple likes to order both breakfast and lunch to try different things on the menu.

"He's more of an adventurer than I am," Angie said of her husband.

When they stopped at The Toasted Yolk Cafe for lunch on Thursday, Lou had the chili and Angie ordered a grilled chicken sandwich.

Going into the second year of business, The Moores and Davis are focused on trying to market their catering options. Something the restaurant also will soon push is its after-dark option where groups can reserve the restaurant after closing and have their own catering events.

"If there's any groups or that wanted to have a place together for a cocktail hour or something like that with hors d'oeuvres, we would do that," Moore said.

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