

# TUCKER'S

GOOD EATS • GREAT PEOPLE

## SHAREABLES & STARTERS

### BANANA CHOCOLATE CHIP TEA BREAD

Two grilled pieces of freshly baked banana chocolate chip tea bread. 3.67

### MAPLE BOURBON BACON

Four pieces of thick-cut cob smoked bacon from North Country Smokehouse. Candied with brown sugar, ground pepper, and bourbon. Served with pure NH maple syrup. 9.21

### CINNAMON BURST TEA BREAD

Two grilled pieces of freshly baked cinnamon tea bread. 3.67

### JALAPENO BACON CHEDDAR BISCUITS

Two from-scratch buttermilk biscuits baked with maple bourbon bacon bits, jalapenos, and cheddar cheese. Served with whipped butter. 9.21

### BLUEBERRY COFFEE CAKE

Two grilled pieces of freshly baked blueberry coffee cake topped with butter streusel and white icing. 7.95

## MAKE IT GLUTEN-FREE

Although we are not a gluten-free kitchen, almost all of the items on our menu can be made with gluten-free ingredients! Substitute gluten-free cauliflower bread for toast +2.00 or the bread on any sandwich. +4.00

## BREAKFAST BOWLS

Made with two local scrambled eggs. Served with grilled mini naan.

### TRIBAL BOWL

Baby kale, sweet potatoes, quinoa hash browns, mushrooms, caramelized onions, maple sausage, and sharp cheddar. Drizzled with balsamic glaze.\* 14.56

### NORTHERN COMFORT BOWL

Certified angus beef pot roast, caramelized onions, root vegetable blend, and cheddar jack over house rice. Topped with hollandaise and Southwest seasoning.\* 15.95

### SMASHED AVOCADO BOWL

Two local eggs scrambled over onions, peppers, tomatoes, and cheddar jack cheese over house potatoes. Topped with smashed avocado, hollandaise, house pickled red onions, and everything bagel seasoning. Served with grilled mini naan.\* 13.40

### UMAMI BREAKFAST BOWL

Seared steak, root vegetable blend, piquante peppers, sesame slaw, and cheddar jack over house rice. Topped umami aioli and sesame seeds.\* 15.95

## BURRITOS

Made with two local scrambled eggs in a white or wheat wrap, or substitute a gluten-free wrap. + 1.25

### TUCK'S

Cheddar jack, grilled hash browns, green peppers, onions, black beans, pico sauce, and piquante peppers.\* 10.24

### POT ROAST

Certified angus beef pot roast, sharp cheddar, onions, peppers, chipotle aioli, and hash browns.\* 12.99

### REED-O BURRITO

Diced bacon, hash browns, sharp cheddar, and chipotle aioli.\* 8.67

### LUKE'S

Diced bacon, sausage, Canadian bacon, onions, peppers, pepper jack cheese, Cajun seasoning, chipotle aioli, and hash browns.\* 11.50

### MONTEREY

Pulled chicken, salsa, pepper jack cheese, Southwest seasoning, smashed avocado, chipotle aioli, barbecue sauce, and house rice.\* 12.50

## BENNIES

Made with two local poached eggs on a grilled English muffin. Served with choice of house potatoes, hash browns, or baked beans.

### CLASSIC BENNY

North Country Smokehouse and hollandaise.\* 13.69

### POT ROAST

Certified angus beef pot roast, caramelized onions, mushrooms, and hollandaise.\* 14.99

### TJ'S IRISH BENNY

TJ's signature homemade corned beef hash and hollandaise.\* 13.98

## CLASSICS

### TUCKER'S CLASSIC

Two local eggs, choice of house potatoes, hash browns, or baked beans, and choice of toast.\* 9.36 Add bacon, sausage links, or sausage patties. +3.85

### TUCKER TIME

Two local eggs, choice of house potatoes, hash browns, or baked beans, and choice of two French toast slices or two cakes.\* 13.10 Add bacon, sausage links, or sausage patties. +3.85

### WINTER WARMER

Two local eggs any style, house potatoes, baked beans, maple sausage, and one slice of grilled blueberry coffee cake.\* 16.95

### THE SUNRISE

Two poached local eggs over grilled hash browns with peppers, onions, hardwood smoked bacon, homemade sun-dried tomato pesto, and hollandaise. Served with choice of toast.\* 15.74

### DROP BISCUITS & GRAVY

Scratch-made drop biscuits topped with our homemade crankin' sausage gravy. Served with two local eggs any style and hash browns.\* 12.79

## SKILLETS

Made with three local scrambled eggs. Served with choice of toast.

### IRISH

Grilled peppers, onions, and sharp cheddar over grilled corned beef hash and hash browns. Topped with hollandaise.\* 14.09

### SEDONA

Grilled onions, piquante peppers, and pepper jack cheese over hash browns. Topped with guacamole, a chipotle aioli drizzle, and Southwest seasoning.\* 14.05

### HARVEST

North Country maple sausage with sharp cheddar over quinoa hash browns and sweet potatoes. Topped with hollandaise.\* 15.23

### MEAT LOVERS

Hardwood smoked bacon, sausage, Canadian bacon, sautéed onions & peppers, and American cheese over house potatoes.\* 14.05

## OMELETS

Made with three local eggs. Served with choice of house potatoes, hash browns, or baked beans, and choice of toast.

### VEGGIE

Grilled onions, peppers, broccoli, tomatoes, mushrooms, and cheddar jack.\* 12.79

### HOUSE HASH & CHEESE

Homemade corned beef hash and American cheese. Topped with hollandaise.\* 14.05

### WESTERN

Grilled onions, peppers, Canadian bacon, and American cheese.\* 13.13

### POPS

Hardwood smoked bacon, sausage, Canadian bacon, grilled onions, peppers, and American cheese. Topped with hollandaise.\* 13.64

## FROM THE GRIDDLE

Add pure New Hampshire maple syrup from Fuller's Sugarhouse. +2.00

### BELGIAN WAFFLE

Golden malted waffle topped with fresh blueberries, strawberries, whipped cream, and powdered sugar. 11.40

### CAKES

Three buttermilk cakes made from scratch. 10.26 Add blueberries +1.75 or chocolate chips. +1.00

### MOOSE TRACKS CAKES

Three buttermilk cakes made from scratch with chocolate chips. Topped with house peanut butter sauce, fluff butter, and powdered sugar. Served with pure NH maple syrup. 12.50

### FRENCH TOAST

Three slices of our thick sliced Challah bread French toast topped with powdered sugar. 10.60

### CINNAMON BURST FRENCH TOAST

Three pieces of cinnamon burst tea bread French toast topped with house streusel, powdered sugar, and whipped cream. Served with pure NH maple syrup. 13.95

### BANANA CHOCOLATE CHIP FRENCH TOAST

Three pieces of banana chocolate chip tea bread French toast topped with fresh banana slices, powdered sugar, and whipped cream. Served with pure NH maple syrup. 13.95

### POWER CAKES

Organic gluten-free pancakes made with ground flax and chia seeds. Served with pure NH maple syrup. 12.79 Add blueberries +1.75 or chocolate chips. +1.00

## BREAKFAST SANDWICHES

### ERICA'S BREAKFAST MELT

One local fried egg, sharp cheddar, smashed avocado, piquante peppers, and chipotle aioli on grilled ciabatta.\* 10.26

### KEVIN'S CLASSIC

One local fried egg, American cheese, and choice of bacon, sausage, or Canadian bacon on a plain bagel, English muffin, or ciabatta.\* 6.84

### HALE'S

One local fried egg, sausage patty, sharp cheddar, and chipotle aioli on grilled cinnamon raisin bread.\* 7.30

### MORNING PANINI

One local egg, hardwood smoked bacon, fresh mozzarella, and homemade sun-dried tomato pesto on focaccia.\* 10.24

### THE MITCH

One local fried egg, Canadian bacon, hash browns, and sharp cheddar on grilled sourdough.\* 9.12

### AVOCADO TOAST

Smashed avocado, house pickled red onions, and everything but the bagel seasoning on sourdough. 7.69 Add two local eggs on top.\* +2.58



## TUCK'S WINTER WONDERS

Look for Tuck next to our new dishes that are here for a limited time during the winter season!

Before placing your order, please inform your server of any food allergies. Please be aware that many of our products (even those considered to be gluten-free friendly) may contain or contact common allergens, including but not limited to: wheat, soy, fish, shellfish, eggs, peanuts, tree nuts, dairy/milk. Each station on our line contains ingredients that contain or may contact these common allergens. We will do our best to keep allergen orders separate, use clean and sanitized utensils, and package food in a manner that prevents any future cross contamination. Despite our best efforts, cross contamination is possible and we cannot be held liable for unintended cross contamination \*Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness.

## SIDE ORDERS

### LOADED HOUSE POTATOES

Gluten-free, diced house potatoes with hardwood smoked bacon bits, grilled onions & peppers, and sharp cheddar. 5.85 Upgrade your breakfast side. +1.64

### LOADED HASH BROWNS

Gluten-free, shredded hash browns topped with hardwood smoked bacon bits, grilled onions & peppers, and sharp cheddar. 5.85 Upgrade your breakfast side. +1.64

### HOUSE POTATOES

Gluten-free, vegan diced Idaho potatoes roasted with a seasoning blend of onion, garlic, red pepper, green pepper, and parsley. 3.93

### BAKED BEANS

Gluten-free 3.92

### SWEET POTATO HOMEFRIES

Gluten-free 4.68

### QUINOA HASH BROWNS

Gluten-free, vegetarian shredded Idaho potatoes with quinoa, kale, sharp cheddar, and sea salt. 5.28

### HASH BROWNS

Gluten-free 3.93

### FRESH CUT FRUIT

4.68

### BERRIES

5.44

### PLAIN BAGEL & CREAM CHEESE

3.94

### SIDE PLAIN PANCAKE

3.93

### SIDE FRENCH TOAST

3.93

### ONE LOCAL EGG

Sourced locally from family farms in New Hampshire and prepared any style. 1.29

### HOUSE CORNED BEEF HASH

Gluten-free 5.28

### CANADIAN BACON

Gluten-free 5.78

### HARDWOOD SMOKED BACON

Gluten-free 3.95

### SAUSAGE LINKS

Gluten-free 3.95

### SAUSAGE PATTIES

Gluten-free 3.95

### MAPLE SAUSAGE

Gluten-free 5.78

### TOAST

White, Wheat, Sourdough, Cinnamon Raisin, Marble Rye, Gluten-Free, or English Muffin 2.48

### DROP BISCUIT

A grilled buttermilk biscuit made from scratch. 2.48

### HOLLANDAISE

1.62

### CHIPOTLE AIOLI

1.58

### LOCAL CHIPOTLE SALSA

1.83

### FLUFF BUTTER

House marshmallow-infused butter. 1.58

## PICK TWO

Choose any two from below. Served with chips or an apple. 15.38

### HALF SANDWICH

Choose from: The Club, West Coast Club, Grilled Cheese, or Veggie Caprese (on grilled sourdough). Served with a pickle.

### HALF FIESTA SALAD

Local greens, black beans, piquante peppers, corn & poblano blend (corn, poblano peppers, onions), and pepper jack cheese. Topped with smashed avocado, sour cream, Mexi Mama kimchi, and tortilla strips. Drizzled with cilantro pesto. Served with a side of pico sauce.

### HALF COBB SALAD

Local greens, an organic hardboiled egg, smashed avocado, sharp cheddar, diced tomatoes, and cucumbers. Served with a side of homemade ranch dressing.

### HALF GYRO SALAD

Local greens, whipped feta, cucumbers, tomatoes, and house pickled red onions, and a drizzle of umami aioli.

### CUP OF BROCCOLI CHEDDAR SOUP, CHILI MAC, MAC & CHEESE, OR GRASS-FED BEEF CHILI

## SANDWICHES

Served with chips or an apple, and a pickle.  
Substitute a cup of chili, soup or mac & cheese  
+ 4.80, or side of local greens. + 2.69

### MICRO MAMA'S REUBEN

Thin-sliced grilled corned beef, melted Swiss, local sauerkraut, and Russian dressing on grilled marble rye. 16.39

### THE CLUB

Roasted turkey, sharp cheddar, local lettuce, hardwood smoked bacon, tomatoes, mayo, and honey dijon on toasted sourdough. 14.61

### PARISIAN

Grilled chicken, sweet fig spread, bacon, Brie cheese, and baby spinach on grilled focaccia. 15.97

### MINI GYROS

Two grilled mini naan breads stuffed with seared steak, whipped feta, local greens, tomatoes, house pickled red onions, and umami aioli. 14.25

### WEST COAST CLUB

Roasted turkey, hardwood smoked bacon, melted sharp cheddar, tomatoes, local lettuce, house pickled red onions, and guacamole on toasted sourdough. 14.61

### FIESTA WRAP

Grilled chicken, melted pepper jack cheese, black beans, piquante peppers, corn & poblano blend (corn, poblano peppers, onions), local greens, Mexi Mama kimchi, and tortilla strips in a white or wheat wrap. Served with a side of pico sauce. 16.39

### CAPE CRANBERRY CHICKEN

Grilled chicken, hardwood smoked bacon, local lettuce, melted sharp cheddar, tomatoes, and cranberry aioli on focaccia. 15.97

### GRILLED CHEESE

Melted sharp cheddar on grilled sourdough. 9.12

### CAJUN CHICKEN PANINI

Braised cajun chicken, melted sharp cheddar, hardwood smoked bacon, piquante peppers, and chipotle aioli on sourdough. 15.18

### VEGGIE CAPRESE

Spinach, fresh mozzarella, tomatoes, basil pesto, and balsamic glaze on focaccia. 11.40

## BOWLS & GREENS

### GYRO BOWL

Served on a bed of local greens or house rice. Topped with seared steak, whipped feta, cucumbers, tomatoes, house pickled red onions, local greens, and a drizzle of umami aioli. Served with naan bread. 17.50

### COBB SALAD

Local greens topped with an organic hardboiled egg, grilled chicken, smashed avocado, sharp cheddar, diced tomatoes, and cucumbers. Served with a side of homemade ranch dressing and a fresh baked baguette. 17.41

### KOREAN STEAK BOWL

Served on a bed of local greens or house rice. Topped with seared steak, root vegetable blend, piquante peppers, sesame slaw, local greens, cheddar jack, a drizzle of umami aioli, and sesame seeds. Served with naan bread. 19.95

### FIESTA BOWL

Served on a bed of local greens or house rice. Pulled chicken mixed with pepper jack cheese, black beans, piquante peppers, corn & poblano blend (corn, poblano peppers, onions), and pepper jack cheese. Topped with smashed avocado, sour cream, Mexi Mama kimchi, and tortilla strips. Drizzled with cilantro pesto. Served with a side of pico sauce and naan bread. 20.49

### GRASS-FED BEEF CHILI

Our signature chili recipe made from scratch using grass-fed beef (gluten-free, dairy-free).  
Choose a cup: 6.05 or bowl: 8.68

### SANDY'S CHILI MAC

House macaroni and cheese topped with our grass-fed beef chili. Served with a side of tortilla chips. 15.50

### MAC & CHEESE

Cavatappi pasta in a creamy blend of sharp cheddar and Monterey Jack (vegetarian).  
Choose a cup: 6.05 or bowl: 8.68

### BROCCOLI & CHEDDAR SOUP

Made with tender broccoli and aged cheddar by Boston Chowda Co. (vegetarian).  
Choose a cup: 6.05 or bowl: 8.68

## OVER 55% LOCALLY SOURCED

Over 55% of our purchases in 2023 were made from New Hampshire farmers and small business owners. Without our local partners, sourcing and serving the very best ingredients in the Granite State wouldn't be possible. We're incredibly proud to partner with:

- LaValley Farms
- Trailbend Farm
- Mill City Roasting Company
- Contoocook Creamery
- Renewal Garden & Compost
- North Country Smokehouse
- Fuller's Sugarhouse
- Oasis Springs Farm
- Mitchell's Fresh
- Micro Mama's
- Robie Farm
- Backyard Brewery

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