

SHAREABLES & STARTERS

PEACH MELBA TEA BREAD

Two grilled pieces of tea bread with raspberries and peaches baked inside. 3.67

MAPLE BOURBON BACON

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

LEMON BLUEBERRY TEA BREAD

Two grilled pieces of tea bread with lemon and blueberries baked inside. 3.67

CAMPFIRE BISCUITS

Two from-scratch buttermilk biscuits baked with chocolate chunks and graham cracker crumbs. Served with fluff butter. 9.21

BLUEBERRY COFFEE CAKE

Two grilled pieces of freshly baked blueberry coffee cake. 7.95

FLUFF BUTTER

The perfect pairing for our pancakes, breads, and more! Add a side of our house marshmallow-infused butter. +1.58

BREAKFAST BOWLS

SMASHED AVOCADO BOWL

Two local eggs scrambled with 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

TEX-MEX

Two local eggs scrambled with pepper jack cheese, piquante peppers, black beans, and corn & poblano blend (corn, poblano peppers, onions) over house potatoes. Topped with guacamole, pico sauce, sour cream, and Southwest seasoning. Served with a grilled cornbread round.* 16.50
Add pulled chicken +3.87 or pulled pork. +3.00

CARNITAS BOWL

Two local eggs scrambled with pulled pork grilled with local salsa, black beans, corn & poblano blend (corn, poblano peppers, onions), and sharp cheddar over house potatoes. Topped with smashed avocado, cilantro pesto, and queso chipotle hollandaise. Served with grilled mini naan.* 16.40

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

REED-O

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

MEXICALI BURRITO

Not your average breakfast burrito - you'll need a fork for this dish! Choice of pulled chicken or pulled pork grilled with local salsa, black beans, corn & poblano blend (corn, poblano peppers, onions), sharp cheddar, and hash browns in a grilled flour tortilla. Topped with queso chipotle hollandaise, cilantro pesto, and local salsa.* 18.25
*Made gluten-free without the tortilla. Add a side of sour cream. +0.76

BENNIES

Made with two local poached eggs. Served with choice of house potatoes, hash browns, or baked beans.

CLASSIC BENNY

North Country Smokehouse Canadian bacon and hollandaise on a grilled English muffin.* 13.69

CARNITAS BENNY

Braised pulled pork, queso chipotle hollandaise, and cilantro pesto on grilled cornbread rounds.* 13.70

TJ'S IRISH BENNY

TJ's signature homemade corned beef hash and hollandaise on a grilled English muffin.* 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. +3.95

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. +3.95

NEW ENGLAND BREAKFAST

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

NORTH COUNTRY

North Country maple sausage, sharp cheddar, and spinach, over hash browns. 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

LEMON BLUEBERRY FRENCH TOAST

Three pieces of lemon blueberry tea bread French toast topped with lemon icing, fresh blueberries, and powdered sugar. Served with pure NH maple syrup. 13.95

FRENCH TOAST

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

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

CELEBRATING A
DECADE OF
GOOD EATS &
GREAT PEOPLE!

RISE & SHINE!

Look for the sunshine next to our new dishes that are here for a limited time during Spring & Summer!

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

HASH BROWNS

Gluten-free 3.93

ONE LOCAL EGG

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

FRESH CUT WATERMELON

4.68

BERRIES

5.44

PLAIN BAGEL & CREAM CHEESE

3.94

SIDE PLAIN PANCAKE

3.93

SIDE FRENCH TOAST

3.93

DROP BISCUIT

A grilled buttermilk biscuit made from scratch. 2.48

TOAST

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

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

CORNBREAD ROUND

A grilled freshly baked cornbread round. 2.48

HOLLANDAISE

1.62

QUESO CHIPOTLE HOLLANDAISE

2.75

CHIPOTLE AIOLI

1.58

LOCAL CHIPOTLE SALSA

1.83

FLUFF BUTTER

House marshmallow-infused butter. 1.58

SOUR CREAM

0.76

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 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 SUMMER SALAD

Local greens, fresh strawberries, blueberries, mandarin oranges, cucumbers, and havarti dill cheese. Served with a side of poppyseed dressing.

HALF CAPRESE SALAD

Local greens topped with sliced tomatoes, cucumbers, and fresh mozzarella. Drizzled with basil pesto. Served with a side of balsamic vinaigrette.

CUP OF MAC & CHEESE, CHILI MAC, OR GRASS-FED BEEF CHILI

SANDWICHES

Served with chips or an apple, and a pickle.
Substitute a cup of mac & cheese, chili mac, or chili. +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

CHICKEN SALAD MELT



House chicken salad, melted sharp cheddar, hardwood smoked bacon, tomatoes, and chipotle aioli on grilled focaccia. 13.50

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

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

GREENS

Served with a fresh baked baguette.
Add grilled chicken +3.99 or chicken salad +3.50 to any salad.

SUMMER SALAD



Local greens topped with fresh strawberries, blueberries, mandarin oranges, cucumbers, and havarti dill cheese. Served with a side of poppyseed dressing. 13.95

COBB SALAD

Local greens topped with an organic hardboiled egg, smashed avocado, sharp cheddar, diced tomatoes, and cucumbers. Served with a side of homemade ranch dressing. 13.95

CAPRESE SALAD



Local greens topped with sliced tomatoes, cucumbers, and fresh mozzarella. Drizzled with basil pesto. Served with a side of balsamic vinaigrette. 15.75

SOUPS & MAC

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

MAC & CHEESE

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



CELEBRATING A DECADE OF GOOD EATS & GREAT PEOPLE

A decade has passed since we opened the doors of our original location in Hooksett for the first time! Ten years and six locations in New London, Concord, Dover, Merrimack, and Bedford later, we are so grateful to every one of you: our team members, local partners, and supporters - for everything you do to keep us moving forward, growing within our communities, and giving back. Thank you for ten incredible years and more to come!

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, dairy/milk. Each station on our line contains ingredients that contain or may contact these common allergens. Although our restaurants are considered nut-free, as we do not bring in any nut products, we cannot guarantee a nut-free environment because we do bring in products that are processed in facilities that may contain nuts. 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.