



TUCKER'S

GOOD EATS • GREAT PEOPLE



SHAREABLES & STARTERS

BACON CHEDDAR BISCUITS

Two scratch made drop biscuits with bacon bits and cheddar cheese. Served with cinnamon maple butter. 5.90

BLUEBERRY COFFEE CAKE

Two grilled pieces of freshly baked blueberry coffee cake. 6.85

NORTH COUNTRY KIELBASA

Grilled local kielbasa from North Country Smokehouse served with a side of mustard. 4.70

GRILLED TEA BREAD

Your choice of two grilled pieces of pumpkin or apple caramel tea bread 3.80

MAPLE BOURBON BACON

Four pieces of cobb smoked bacon candied with brown sugar, pepper and bourbon. Served with NH maple syrup. 9.60



In 2024, we sourced and served 2.2 million free range eggs, and each one met the standards of our Pledge to Eggcellence. Most importantly, our eggs come from NH Farms!

CLASSICS

TUCKER'S CLASSIC

Two local eggs, choice of house potatoes, hash browns, or baked beans, and choice of toast.* 9.70 Add bacon, sausage links, or sausage patties. +4.05

TUCKER TIME

Two local eggs, choice of house potatoes, hash browns, or baked beans, and choice of two French toast slices or two cakes.* 13.65 Add bacon, sausage links, or sausage patties. +4.05

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.* 15.40

DROP BISCUITS & GRAVY

Scratch-made drop biscuits topped with our homemade crankin' sausage gravy. Served with two local eggs any style and hash browns.* 13.25

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.* 13.30

HOUSE HASH & CHEESE

Homemade corned beef hash and American cheese. Topped with hollandaise.* 15.15

WESTERN

Grilled onions, peppers, ham, and American cheese.* 13.65

POPS

Hardwood smoked bacon, sausage, ham, grilled onions, peppers, and American cheese. Topped with hollandaise.* 16.15

STEAK AND CHEESE

Shaved steak, American cheese, peppers, and onions. Topped with queso chipotle hollandaise. * 15.65

SKILLETS

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

NORTH COUNTRY

North Country Smokehouse maple sausage, sharp cheddar, and spinach, over a blend of hash browns and sweet potato home fries. Topped with hollandaise.* 15.65

IRISH

Grilled peppers, onions, and sharp cheddar over grilled corned beef hash and hash browns. Topped with hollandaise.* 16.65

SEDONA

Grilled onions, piquante peppers, and pepper jack cheese over hash browns. Topped with guacamole, chipotle aioli drizzle, and Southwest seasoning.* 14.40

MEAT LOVERS

Hardwood smoked bacon, sausage, ham, sautéed onions and peppers, and American cheese over house potatoes.* 14.65

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 bread.* 16.15

THE BOWL-SKI

Two local eggs scrambled with sharp cheddar, caramelized onions, spinach, and local kielbasa from North Country Smokehouse. Served over house potatoes and topped with queso chipotle hollandaise. Served with grilled mini naan bread.* 11.65

SWEET AUTUMN BOWL

Two local eggs scrambled with onions, peppers, mushrooms, spinach, tomatoes and sharp cheddar over sweet potato home fries. Topped with crumbled goat cheese and balsamic glaze. Served with grilled mini naan bread.* 14.50

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 a grilled cornbread round.* 16.70

TEX-MEX BOWL

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, house pico sauce, sour cream and Southwest seasoning. Served with a grilled cornbread round.* 16.70
Add pulled chicken +3.87
or pulled pork +3.00

BENNIES

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

CARNITAS BENNY

Braised pulled pork, queso chipotle hollandaise, and cilantro pesto on grilled cornbread rounds.* 14.15

CLASSIC BENNY

North Country Smokehouse Canadian bacon and hollandaise on a grilled English muffin.* 14.15

TJ'S IRISH BENNY

TJ's signature homemade corned beef hash and hollandaise on a grilled English muffin.* 14.50

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.* 11.10

REED-O

Diced bacon, hash browns, sharp cheddar, and chipotle aioli.* 10.10

LUKE'S

Diced bacon, sausage, ham, onions, peppers, pepper jack cheese, Cajun seasoning, chipotle aioli, and hash browns.* 13.15

ALL AMERICAN

Shaved steak, American cheese, peppers, onions, hash browns, and sweet heat sauce. Served with a side of sweet heat for dipping. * 13.15

FROM THE GRIDDLE



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

APPLE CARAMEL FRENCH TOAST

Fresh baked apple caramel tea bread grilled in French toast batter. Topped with grilled Fuji apples, powdered sugar, and whipped cream. Served with pure NH maple syrup. 14.30

FRENCH TOAST

Three slices of our thick sliced Challah bread French toast topped with powdered sugar. 11.10

CAKES

Three buttermilk cakes made from scratch. 10.35 Add blueberries +1.75 or chocolate chips. +1.00

BELGIAN WAFFLE

Golden malted waffle topped with fresh blueberries, strawberries, whipped cream, and powdered sugar. 11.60

POWER CAKES

Organic gluten-free pancakes made with ground flax and chia seeds. Served with pure NH maple syrup. 13.15 Add blueberries +1.75 or chocolate chips. +1.00

PUMPKIN PANCAKES

Three pumpkin cakes topped with powdered sugar and whipped cream. Served with pure NH maple syrup and a side of cinnamon maple butter. 11.95

CINNAMON MAPLE BUTTER

Scratch made whipped butter mixed with cinnamon and NH pure maple syrup. The perfect pairing for our pancakes, breads, and more! +1.65

BREAKFAST SANDWICHES

TUCKS B-E-L-T

A breakfast BLT with a twist! One local fried egg, hardwood smoked bacon, lettuce, tomato, sharp cheddar, and chipotle aioli on grilled Texas toast.* 10.60

MORNING MELT

One local fried egg, sharp cheddar, bacon, spinach, and homemade sun-dried tomato pesto on grilled focaccia.* 10.50

ERICA'S BREAKFAST MELT

One local fried egg, sharp cheddar, smashed avocado, piquante peppers, and chipotle aioli on grilled ciabatta.* 10.60

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.* 7.05

HALE'S

One local fried egg, sausage patty, sharp cheddar, and chipotle aioli on grilled cinnamon raisin bread.* 7.60

THE MITCH

One local fried egg, Canadian bacon, hash browns, and sharp cheddar on grilled sourdough.* 9.45

AVOCADO TOAST

Smashed avocado, house pickled red onions, and everything but the bagel seasoning on sourdough. 10.10
Add two local eggs on top.* +3.00

THE TUSCAN

One local fried egg, sharp cheddar, tomato, sausage patty and homemade basil pesto on grilled focaccia.* 8.40

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.

SIDE ORDERS

LOADED HOUSE POTATOES
Gluten-free, diced house potatoes with hardwood smoked bacon bits, grilled onions & peppers, and sharp cheddar. 6.05 Upgrade your breakfast side. +1.84

LOADED HASH BROWNS
Gluten-free, shredded hash browns topped with hardwood smoked bacon bits, grilled onions & peppers, and sharp cheddar. 6.05 Upgrade your breakfast side. +1.84

HOUSE POTATOES
Gluten-free, vegan diced Idaho potatoes roasted with Tucker's signature seasoning blend. 4.05

HASH BROWNS
Gluten-free 4.05

SWEET POTATO HOME FRIES
Gluten-free 4.05

ONE LOCAL EGG
Sourced locally from family farms in New Hampshire and prepared any style. 1.50

TOAST
White, Wheat, Sourdough, Cinnamon Raisin, Marble Rye, Gluten-Free, or English Muffin 2.65

DROP BISCUIT
A grilled buttermilk biscuit made from scratch. 2.65

CORNBREAD ROUND
A grilled freshly baked cornbread round. 2.65

PLAIN BAGEL & CREAM CHEESE
5.99

SIDE FRENCH TOAST
4.05

LOCAL KIELBASA
Gluten-free 4.70

HOUSE CORNED BEEF HASH
Gluten-free 5.60

CANADIAN BACON
Gluten-free 5.60

HARDWOOD SMOKED BACON
Gluten-free 4.05

SAUSAGE LINKS OR PATTIES
Gluten-free 4.05

BAKED BEANS
Gluten-free 4.05

SIDE PLAIN PANCAKE
4.05

FRESH CUT FRUIT
4.85

BERRIES
5.65

HOLLANDAISE
1.65

QUESO CHIPOTLE HOLLANDAISE
2.75

CHIPOTLE AIOLI
1.60

LOCAL CHIPOTLE SALSA
1.85

CINNAMON MAPLE BUTTER
House madse cinnamon maple butter. 1.65

SOUR CREAM
0.99

PICK TWO

Choose any two from below. Served with chips or an apple. 15.90
See below for full descriptions of sandwiches and salads.

HALF SANDWICHES

½ sandwiches are served with a pickle
THE CLUB
WEST COAST CLUB
GRILLED CHEESE
VEGGIE CAPRESE (on sourdough)

SOUP, CHILI, & MAC

CUP OF MAC & CHEESE
CUP OF CHILI
BUTTERNUT SQUASH CRANBERRY BISQUE
CUP OF CHILI MAC

HALF SALADS

HARVEST SALAD
CAPRESE SALAD
COBB SALAD

Add grilled chicken + 3.99
Add chicken salad + 3.50

SANDWICHES

All sandwiches are served with chips or an apple, and a pickle.
Substitute a cup of soup, mac & cheese, chili, or chili mac. +4.95, side of local greens + 2.75, or side of coleslaw +2.99

MICRO MAMA'S REUBEN
Thin-sliced grilled corned beef, melted Swiss, local sauerkraut, and Russian dressing on grilled marble rye. 17.70

THE CLUB
Roasted turkey, sharp cheddar, local lettuce, hardwood smoked bacon, tomatoes, mayo, and honey dijon on toasted sourdough. 15.15

PARISIAN
Grilled chicken, sweet fig spread, bacon, Brie cheese, and baby spinach on grilled focaccia. 16.45

CAPE CRANBERRY CHICKEN
Grilled chicken, hardwood smoked bacon, local lettuce, melted sharp cheddar, tomatoes, and cranberry aioli on focaccia. 16.50

VEGGIE CAPRESE
Spinach, fresh mozzarella, tomatoes, basil pesto, and balsamic glaze on focaccia. 11.85

WEST COAST CLUB
Roasted turkey, hardwood smoked bacon, melted sharp cheddar, tomatoes, local lettuce, house pickled red onions, and guacamole on toasted sourdough. 15.65

GRILLED CHEESE
Melted sharp cheddar on grilled sourdough. 9.35

CHICKEN SALAD MELT
House chicken salad, melted sharp cheddar, hardwood smoked bacon, tomatoes, and chipotle aioli on grilled focaccia. 13.99

SOUPS & MAC

BUTTERNUT SQUASH CRANBERRY BISQUE
A fall favorite! Creamy bisque with butternut squash, dried cranberries and a hint of brown sugar. (vegetarian)
Choose a cup: 6.20 or bowl: 8.90

GRASS-FED BEEF CHILI
Our signature chili recipe made from scratch using grass-fed beef (gluten-free, dairy-free).
Choose a cup: 6.20 or bowl: 8.90

MAC & CHEESE
Cavatappi pasta in a creamy blend of white cheddar and Parmesan (vegetarian).
Choose a cup: 6.20 or bowl: 8.90

FALL SANDWICHES

TURKEY TROT
Our award winning favorite! Grilled turkey on cranberry ciabatta with melted Swiss, cornbread stuffing, cranberry sauce, and mayo. 15.40

SWEET HEAT STACK
Pulled chicken tossed in sweet heat sauce, bacon strips, melted sharp cheddar, tomatoes, coleslaw and chipotle aioli on grilled sourdough. 17.35

STEUBEN
Grilled turkey, melted sharp cheddar, coleslaw and Russian dressing on grilled rye. 13.99

MADDIE'S WRAP
Chicken salad, tomatoes, mixed greens, sharp cheddar and honey dijon in a white wrap. 13.50



OVER 55% LOCAL

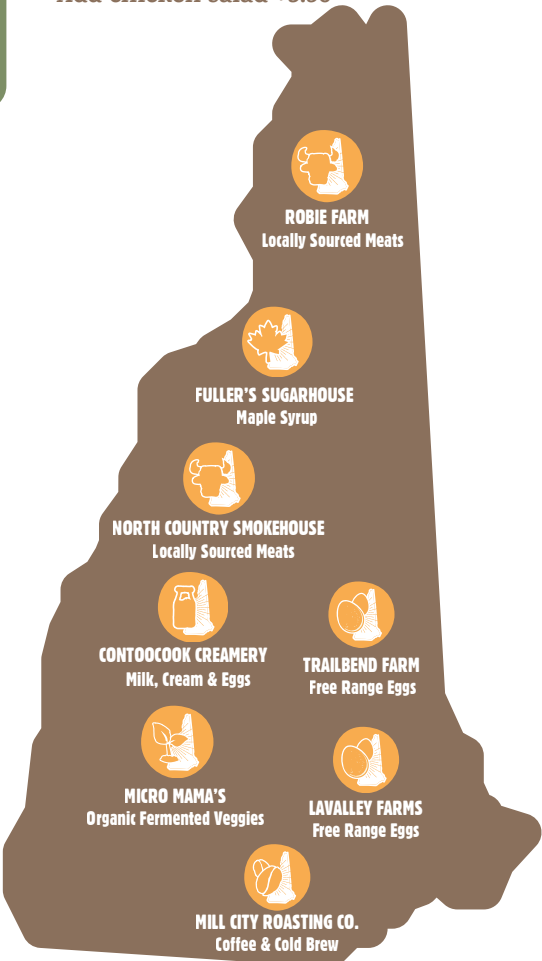
We partner with people who are as passionate about food traceability, sustainability, and bettering our communities as we are. In 2024, we purchased \$2.8 million worth of locally sourced goods from family farms and small businesses right here in New Hampshire.

Salads are served with a fresh baked baguette.

HARVEST SALAD
Local greens topped with cucumbers, dried cranberries, pumpkin seeds, diced green apples, red grapes, roasted sweet potatoes and goat cheese. Served with a side of homemade maple balsamic vinaigrette 15.75
Add grilled chicken +3.99
Add chicken salad +3.50

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. 14.45
Add grilled chicken +3.99
Add chicken salad +3.50

CAPRESE SALAD
Local greens topped with sliced tomatoes, cucumbers, and fresh mozzarella. Drizzled with basil pesto and balsamic glaze. Served with a side of homemade lemon balsamic vinaigrette. 16.30
Add grilled chicken +3.99
Add chicken salad +3.50



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 food-borne illness.