

TUCKER'S

SHAREABLES & STARTERS

BACON CHEDDAR BISCUITS

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

NORTH COUNTRY KIELBASA

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

BLUEBERRY COFFEE CAKE

Two grilled pieces of freshly baked blueberry coffee cake. 6.85

GRILLED TEA BREAD

Your choice of two grilled pieces of cinnamon or banana chocolate chip 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 2025, we sourced and served 2.6 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

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

SUGAR SHACK BENNY

Maple sausage patties from Short Creek and hollandaise on a grilled English muffin.* 14.15

SKILLET

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

NORTH COUNTRY

North Country Smokehouse maple sausage, sharp cheddar, and spinach, over 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

FROM THE GRIDDLE

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

BANANA CHOCOLATE CHIP FRENCH TOAST

Three slices of banana chocolate chip tea bread grilled in French toast batter. Topped with bananas, powdered sugar, and whipped cream. Served with pure NH maple syrup. 12.95

FRENCH TOAST

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

CHOCOLATE CHIP COOKIE DOUGH CAKES

Three buttermilk pancakes filled with chocolate chips and crushed cookie dough bites. Topped with powdered sugar and whipped cream. Served with real NH syrup. 11.99

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

CINNAMON FRENCH TOAST

Three slices of cinnamon tea bread grilled in French toast batter. Topped with streusel, powdered sugar and whipped cream. Served with real NH syrup. 12.95

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

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

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

BURRITOS

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

REED-O

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

TUCK'S

Cheddar jack, grilled hash browns, green peppers, onions, black beans, pico sauce, and piquante peppers.* 11.10

POT ROAST

Pot roast, sharp cheddar, onions, green peppers, piquante peppers, mushrooms, hash browns and chipotle aioli.* 12.15

LUKE'S

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

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

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

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

THE LODGE BOWL

Two local eggs scrambled with pot roast, sharp cheddar, onions, green peppers, piquante peppers, and mushrooms over sweet potatoes. Topped with queso chipotle hollandaise. Served with a grilled mini naan.* 14.15

CARNITAS BOWL

Two local eggs scrambled with pulled pork, sharp cheddar, black beans, local salsa and corn & poblano blend (corn, poblano peppers, onions) 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 Add pulled pork +3.00

BREAKFAST SANDWICHES

TUCK'S 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

SHORT CREEK SANDY

One local fried egg, sharp cheddar and two Short Creek maple sausage patties on a grilled everything bagel.* 9.15

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, everything 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

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 and 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 and peppers, and sharp cheddar. 6.05 Upgrade your breakfast side. +1.84

LOADED SWEET POTATOES

Gluten-free, sweet potatoes topped with hardwood smoked bacon bits, grilled onions and peppers, and sharp cheddar. 6.05 Upgrade your breakfast side. +1.84

FRESH CUT FRUIT

4.85

BERRIES

5.65

BAKED BEANS

Gluten-free 4.05

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

PLAIN BAGEL & CREAM CHEESE

5.99

EVERYTHING BAGEL & CREAM CHEESE

5.99

SIDE FRENCH TOAST

4.05

SIDE PLAIN PANCAKE

4.05

SIDE POWER CAKE

4.33

CINNAMON MAPLE BUTTER

House made cinnamon maple butter. 1.65

CORNBREAD ROUND

A grilled freshly baked cornbread round. 2.65

SOUR CREAM

.99

CHIPOTLE AIOLI

1.60

LOCAL CHIPOTLE SALSA

1.85

SHORT CREEK MAPLE SAUSAGE PATTIES

Gluten-free 5.20

NORTH COUNTRY SMOKE HOUSE 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

HOLLANDAISE

1.65

QUESO CHIPOTLE HOLLANDAISE

2.75

PICK TWO

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

1/2 THE CLUB

1/2 GRILLED CHEESE

1/2 WEST COAST CLUB

1/2 VILLAGE VEGGIE (on sourdough)

1/2 COBB SALAD

1/2 HARVEST SALAD

Add grilled chicken +3.99 or
chicken salad +3.50

CUP OF:

MAC & CHEESE

BROCCOLI & CHEDDAR SOUP

CHILI MAC

CHILI

SANDWICHES

GREENS

SOUPS & MAC

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

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 grilled focaccia. 16.50

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

CHICKEN SALAD MELT

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

MADDIE'S WRAP

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

GRILLED CHEESE

Melted sharp cheddar on grilled sourdough. 9.35

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 bacon +2.40

Add grilled chicken +3.99

Add chicken salad +3.50

BROCCOLI & CHEDDAR SOUP

A rich, creamy blend of broccoli and cheddar. (vegetarian & gluten free)
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

WINTER SANDWICHES

ROSE'S RANCH MELT

Grilled chicken, hardwood smoked bacon, melted sharp cheddar, local lettuce, tomatoes and ranch dressing on grilled focaccia. Served with a side of sweet heat sauce. 16.50

POT ROAST MELT

Pot roast grilled with caramelized onions, mushrooms and melted sharp cheddar with house made horseradish aioli on grilled sourdough. 14.65

VILLAGE VEGGIE

Spinach, tomatoes, cucumbers, cream cheese, fig spread and sharp cheddar cheese on grilled ciabatta. 11.95

OVER 55% LOCAL

We partner with people who are as passionate about food traceability, sustainability, and bettering our communities as we are. In 2025, we purchased \$3.1 million worth of locally sourced goods from family farms and small businesses right here in New Hampshire.



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