

SHAREABLES & STARTERS

PARFAIT

Organic Stonyfield vanilla yogurt, topped with strawberries, blueberries, & organic gluten free granola. Drizzled with honey. 9.25

BLUEBERRY COFFEE CAKE

Two grilled pieces of freshly baked blueberry coffee cake. 6.85

GRILLED TEA BREAD

Your choice of two grilled pieces of lemon or triple berry tea bread 3.80

NORTH COUNTRY KIELBASA

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

MAPLE BOURBON BACON

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

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

MEXICALI BURRITO

Two local eggs scrambled with sharp cheddar, pulled chicken, local salsa, black beans, corn & poblano blend (corn, poblano peppers, onions) and house potatoes wrapped in a flour tortilla. Topped with queso chipotle hollandaise, mojo sauce and local salsa.* 16.10

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

THE SWEET SRIRACHA

Two poached local eggs over sweet potato home fries with sautéed onions, peppers, black beans and melted sharp cheddar. Topped with smashed avocado, hollandaise, and a drizzle of sriracha. Served with choice of toast.* 12.95

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

FROM THE GRIDDLE

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



TRIPLE BERRY FRENCH TOAST

Three slices of triple berry tea bread grilled in French toast batter. Topped with fresh strawberries, blueberries, powdered sugar, and whipped cream. Served with pure NH maple syrup. 15.35

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

TRAIL CAKES

Three buttermilk pancakes filled with organic gluten-free granola, blueberries and raspberries. Topped with powdered sugar, organic gluten-free granola and whipped cream. Served with a side of scratch made cinnamon maple butter and pure NH syrup. 14.75 Upgrade to power cakes 16.75

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

CINNAMON MAPLE BUTTER

Scratch made whipped butter mixed with cinnamon and NH pure maple syrup. Add to any of our griddle items for +1.65

SKILLETS

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

POLISH SKILLET

North Country kielbasa, sharp cheddar, spinach, and caramelized onions over hash browns. Topped with queso chipotle 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

MOJO BOWL

Two local eggs scrambled with barbacoa, cheddar jack cheese, and onions. Served over house potatoes. Topped with banana peppers, mojo sauce, tortilla strips, feta cheese and sour cream. Served with grilled mini naan bread.* 17.25

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 grilled mini naan bread.* 16.70 Add pulled chicken +3.87

GARDEN BOWL

Two local eggs scrambled with mushrooms, spinach, tomatoes and cheddar jack cheese. Served over sweet potato home fries. Topped with basil pesto and balsamic glaze. Served with grilled mini naan bread.* 12.85

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

MONTEREY

Pulled chicken grilled with barbecue sauce, local salsa and pepper jack cheese. Topped with smashed avocado, chipotle aioli and southwest seasoning.* 17.95

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



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!

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.* 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

REED-O

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

BARBACOA

Barbacoa, cheddar jack cheese, banana peppers, onions, feta, sour cream, mojo sauce and house potatoes.* 13.75

LUKE'S

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

TUCK'S

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

BREAKFAST SANDWICHES

EVERYTHING MAPLE

Two local fried eggs, sharp cheddar, one Short Creek maple sausage patty, maple bourbon bacon and maple cream cheese on a grilled everything bagel.* 11.45

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, 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 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, 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, onions, 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, onions, 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

2.65

EVERYTHING BAGEL

2.65

SIDE OF MAPLE CREAM CHEESE

2.85

SIDE OF PLAIN CREAM CHEESE

2.35

SIDE FRENCH TOAST

4.05

SIDE PLAIN PANCAKE

4.05

SIDE POWER CAKE

4.33

CINNAMON MAPLE BUTTER

Scratch made cinnamon maple butter. 1.65

HOLLANDAISE

1.65

QUESO CHIPOTLE HOLLANDAISE

2.75

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

SOUR CREAM

.99

CHIPOTLE AIOLI

1.60

LOCAL CHIPOTLE SALSA

1.85

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 WEST COAST CLUB

1/2 GRILLED CHEESE

1/2 CAPRESE (on sourdough)

1/2 THE PEPPER PATCH (on sourdough)

CUP OF:

MAC & CHEESE
STREET CORN SOUP

CHILI MAC

CHILI

1/2 SPRING SALAD

1/2 CAPRESE SALAD

1/2 COBB SALAD

ADD GRILLED CHICKEN + 3.99

ADD CHICKEN SALAD + 3.50

SANDWICHES

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

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

VEGGIE CAPRESE

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

CAPE CRANBERRY CHICKEN

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

CHICKEN SALAD MELT

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

ROSE'S RANCH MELT

Grilled chicken, hardwood smoked bacon, melted sharp cheddar, local lettuce, tomatoes and ranch dressing on grilled focaccia. 15.40

GRILLED CHEESE

Melted sharp cheddar on grilled sourdough. 9.35

PARISIAN

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

THE PEPPER PATCH

Spinach, cucumbers, banana peppers, pickled red onions, cream cheese, cheddar cheese and balsamic glaze on grilled ciabatta. 13.95

WRAPS

TUCKITO GRANDE

Grilled chicken, black beans, onions, peppers, melted cheddar jack cheese, mixed greens and tortilla strips in a flour tortilla. Served with a side of pico sauce. 15.35

CBR WRAP

Grilled chicken, bacon, melted sharp cheddar, barbecue sauce, tomatoes, mixed greens, a hard boiled egg and ranch dressing in a flour tortilla. 15.60

RODEO WRAP

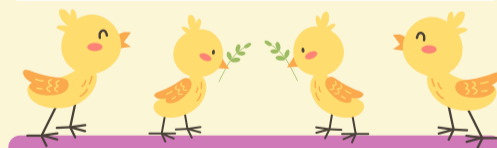
Barbacoa, feta, banana peppers, sour cream, mojo sauce, tortilla strips and mixed greens in a flour tortilla. 16.95

MADDIE'S WRAP

Chicken salad, tomatoes, mixed greens, sharp cheddar and honey dijon in a flour tortilla. 13.50

All sandwiches and wraps 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



GREENS

Salads are served with a fresh baked baguette.

SPRING SALAD

Local greens topped with strawberries, blueberries, diced green apples, cucumbers, pumpkin seeds, sweet potatoes, and Havarti cheese. Served with a side of homemade maple balsamic vinaigrette. 17.95

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

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

SOUPS & MAC

STREET CORN SOUP

Sweet corn, potatoes, black beans and peppers, finished with lime juice and a kick of chipotle.

(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

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