



TUCKER'S

GOOD EATS • GREAT PEOPLE



STARTERS

MAPLE BOURBON BACON

Four pierces of cobb smoked bacon candied with brown sugar, pepper and bourbon. Served with NH maple syrup. 9.75

BAGELS & CREAM CHEESE

Plain or everything bagel. 2.70
Plain cream cheese 2.35
Maple or herb cream cheese. 2.85

PUMPKIN MUFFIN

Freshly baked pumpkin muffin grilled, heated or as is. 5.15

BLUEBERRY COFFEE CAKE

Two grilled pieces of freshly baked blueberry coffee cake. 6.95

NORTH COUNTRY KIELBASA

Grilled local kielbasa from North Country Smokehouse served with a side of mustard. 4.80

CLASSICS

TUCKER'S CLASSIC

Two local eggs, choice of house potatoes, hash browns, or baked beans, and choice of toast.* 9.85 Add bacon, sausage links, or sausage patties. +4.15

TUCKER TIME

Two local eggs, choice of house potatoes, hash browns, or baked beans, and choice of two French toast slices or two cakes.* 13.85 Add bacon, sausage links, or sausage patties. +4.15

PARFAIT

Organic Stonyfield vanilla yogurt, topped with strawberries, blueberries, & organic gluten free granola. Drizzled with honey. 9.40

DROP BISCUITS & GRAVY

Scratch-made drop biscuits topped with our homemade crankin' sausage gravy. Served with two local eggs any style and hash browns.* 13.45

BENNIES

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

COWBOY BENNY

Carnitas, queso chipotle hollandaise, and mojo sauce on grilled cornbread rounds.* 14.35

CLASSIC BENNY

North Country Smokehouse Canadian bacon and hollandaise on a grilled English muffin.* 14.35

TJ'S IRISH BENNY

TJ's signature homemade corned beef hash and hollandaise on a grilled English muffin.* 14.75

FROM THE GRIDDLE

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

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

FRENCH TOAST

Three slices of our thick sliced Challah bread French toast topped with powdered sugar. 11.30

CANDIED APPLE FRENCH TOAST

Four slices of Challah bread French toast stuffed with maple cream cheese and cinnamon sugar. Topped with grilled Fuji apples, caramel sauce, powdered sugar and whipped cream. 15.85

CAKES

Three buttermilk cakes made from scratch. 10.50 Add blueberries +1.75 or chocolate chips. +1.00

SWEET & SAVORY POWER CAKES

Organic gluten-free power cakes stuffed with savory sausage and shredded sharp cheddar cheese. Served with pure NH maple syrup on the side. 14.50

BELGIAN WAFFLE

Golden malted waffle topped with fresh blueberries, strawberries, whipped cream, and powdered sugar. 11.80

POWER CAKES

Organic gluten-free pancakes made with ground flax and chia seeds. Served with pure NH maple syrup. 13.35 Add blueberries +1.75 or chocolate chips. +1.00

ADD A SIDE OF SCRATCH MADE CINNAMON MAPLE BUTTER TO YOUR FAVORITE GRIDDLE ITEM. +1.65



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!

BREAKFAST BOWLS

CARNITAS BOWL

Two local eggs scrambled with carnitas, local salsa, black beans, corn & poblano blend (corn, poblano peppers, onions), and sharp cheddar over house potatoes. Topped with smashed avocado, mojo sauce, and queso chipotle hollandaise. Served with grilled cornbread.* 17.50

SRIRACHA SUNRISE BOWL

Two poached local eggs over sweet potato home fries with chicken sausage, sautéed onions, peppers, black beans and melted sharp cheddar. Topped with smashed avocado, hollandaise, and a drizzle of sriracha. Served with grilled mini naan bread.* 15.15

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.* 16.40

SWEET HEAT BOWL

Two local eggs scrambled with pulled chicken, local salsa, hot honey and pepper jack cheese served over house potatoes. Topped with smashed avocado, barbeque sauce, chipotle aioli and Southwest seasoning. * 15.95

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 a drizzle of balsamic glaze. Served with grilled mini naan bread.* 14.50. Add chicken sausage +2.75

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 corn bread.* 16.95 Add pulled chicken +3.87 or add carnitas +3.95

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.* 15.90

SEDONA

Grilled onions, piquante peppers, and pepper jack cheese over hash browns. Topped with guacamole, chipotle aioli drizzle, and Southwest seasoning.* 14.65 Add pulled chicken +3.87

IRISH

Grilled peppers, onions, and sharp cheddar over grilled corned beef hash and hash browns. Topped with hollandaise.* 16.95

MEAT LOVERS

Hardwood smoked bacon, sausage, ham, sautéed onions and peppers, and American cheese over house potatoes.* 14.90

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.* 14.50

HAM & GRUYERE

Shaved ham and gruyere cheese. Topped with hollandaise and microgreens.* 16.15

HOUSE HASH & CHEESE

Homemade corned beef hash and American cheese. Topped with hollandaise.* 15.40

WESTERN

Grilled onions, peppers, ham, and American cheese.* 13.85

POPS

Hardwood smoked bacon, sausage, ham, grilled onions, peppers, and American cheese. Topped with hollandaise.* 16.40

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.* 10.95

SANTA FE

Carnitas, cheddar jack cheese, house potatoes, smashed avocado, mojo sauce, black beans, pickled red onions and sriracha.* 13.95

LUKE'S

Diced bacon, sausage, ham, onions, peppers, pepper jack cheese, Cajun seasoning, chipotle aioli, and hash browns.* 13.35

TUCK'S

Cheddar jack, hash browns, green peppers, onions, black beans, pico sauce, and piquante peppers.* 11.25

BREAKFAST SANDWICHES

IT'S HOT, HONEY!

One local fried egg, sharp cheddar, two Short Creek maple sausage patties, microgreens and hot honey on a grilled brioche bun.* 8.65

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.* 10.75

ERICA'S BREAKFAST MELT

One local fried egg, sharp cheddar, smashed avocado, piquante peppers, and chipotle aioli on grilled ciabatta.* 10.75

KEVIN'S CLASSIC

One local fried egg, American cheese, and choice of bacon, sausage, shaved ham or Canadian bacon on a plain bagel, everything bagel, English muffin, or ciabatta.* 7.15

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.* 11.95

HALE'S

One local fried egg, sausage patty, sharp cheddar, and chipotle aioli on grilled cinnamon raisin bread.* 7.75

THE MITCH

One local fried egg, Canadian bacon, hash browns, and sharp cheddar on grilled sourdough.* 9.60

COASTAL CALI

One local fried egg, sharp cheddar, smashed avocado, everything bagel seasoning, tomato, pickled red onions, chipotle aioli on a grilled brioche bun.* 9.25

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 Yukon gold potatoes with hardwood smoked bacon bits, onions, peppers, and sharp cheddar. 6.15	HOUSE POTATOES Gluten-free, vegan diced Yukon gold potatoes roasted with Tucker's signature seasoning blend. 4.15	PLAIN BAGEL 2.70	TUCKER'S SIGNATURE CHICKEN SAUSAGE Made by DeYulio's exclusively for Tucker's. GF 4.15
LOADED HASH BROWNS Gluten-free, shredded hash browns topped with hardwood smoked bacon bits, onions, peppers, and sharp cheddar. 6.15	HASH BROWNS Gluten-free 4.15	EVERYTHING BAGEL 2.70	SHORT CREEK MAPLE SAUSAGE PATTIES Gluten-free 5.20
LOADED SWEET POTATOES Gluten-free, sweet potatoes topped with hardwood smoked bacon bits, onions, peppers, and sharp cheddar. 6.15	SWEET POTATO HOME FRIES Gluten-free 4.15	SIDE OF MAPLE CREAM CHEESE 2.85	NORTH COUNTRY SMOKE HOUSE KIELBASA Gluten-free 4.80
FRESH FRUIT 4.95	ONE LOCAL EGG Sourced locally from family farms in New Hampshire and prepared any style. 1.55	SIDE OF HERB CREAM CHEESE 2.85	HOUSE CORNED BEEF HASH Gluten-free 5.70
BERRIES 5.75	TOAST White, multigrain, sourdough, cinnamon raisin, marble rye, gluten-free, English muffin or cornbread round. 2.70	SIDE OF PLAIN CREAM CHEESE 2.35	CANADIAN BACON Gluten-free 5.70
BAKED BEANS Gluten-free 4.15	DROP BISCUIT A grilled buttermilk biscuit made from scratch. 2.70	SIDE FRENCH TOAST 4.05	HARDWOOD SMOKED BACON Gluten-free 4.15
LOCAL CHIPOTLE SALSA 1.90		SIDE PLAIN PANCAKE 4.05	SAUSAGE LINKS OR PATTIES Gluten-free 4.15
		SIDE POWER CAKE 4.33	SOUR CREAM 1.00
		CINNAMON MAPLE BUTTER Scratch made cinnamon maple butter. 1.65	CHIPOTLE AIOLI 1.70
		HOLLANDAISE 1.70	
		QUESO CHIPOTLE HOLLANDAISE 2.80	

PICK TWO

Choose any two from below. Served with chips or an apple. 16.15
See below for full descriptions of sandwiches and salads.

½ WEST COAST CLUB
½ GRILLED CHEESE
½ GARDEN STACK
½ THE CLUB

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

½ HARVEST SALAD
½ 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. 17.95

THE CLUB
Roasted turkey, sharp cheddar, local lettuce, hardwood smoked bacon, tomatoes, mayo, and honey dijon on toasted sourdough. 15.95

WEST COAST CLUB
Roasted turkey, hardwood smoked bacon, melted sharp cheddar, tomatoes, local lettuce, house pickled red onions, and guacamole on toasted sourdough. 16.50

MADDIE'S WRAP
Chicken salad, tomatoes, mixed greens, sharp cheddar and honey dijon in a flour tortilla. 13.70

ROSE'S RANCH MELT
Grilled chicken, hardwood smoked bacon, melted sharp cheddar, local lettuce, tomatoes and ranch dressing on grilled focaccia. 16.75

CAPE CRANBERRY CHICKEN
Grilled chicken, hardwood smoked bacon, local lettuce, melted sharp cheddar, tomatoes, and cranberry aioli on grilled focaccia. 16.75

PARISIAN
Grilled chicken, sweet fig spread, bacon, Brie cheese, and baby spinach on grilled focaccia. 16.70

CHICKEN SALAD MELT
House chicken salad, melted sharp cheddar, hardwood smoked bacon, tomatoes, and chipotle aioli on grilled focaccia. 14.95

GRILLED CHEESE
Melted sharp cheddar on grilled sourdough. 9.35

FALL SANDWICHES

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

FARMHOUSE
Roasted turkey, ham, melted gruyere cheese, tomatoes, micro greens and honey dijon on grilled multigrain bread. 15.95

THE GARDEN STACK
Microgreens, tomatoes, smashed avocado, cucumbers, herb cream cheese, everything bagel seasoning on grilled multigrain. 14.15

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.

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. 18.20
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. 14.65
Add bacon +2.40
Add grilled chicken +3.99
Add chicken salad +3.50

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

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