



## Jack's Stacks

*Made from scratch every morning. Order includes three 6-inch buttermilk flapjacks, homemade whipped maple cream butter and pure NH maple syrup from Benton's Sugar Shack.*

### Olde Fashion Buttermilk Flapjacks

Beth's own, from-scratch recipe: Fluffy, golden and delicious

### Blueberry Pancakes

Sweet and tart blueberries cooked right in our golden cakes

### Chocolate Chip Flapjacks

Creamy chocolate morsels melted into our delicate cakes

### Reese's Peanut Butter Cup Flapjacks

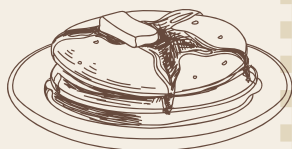
Reese's Peanut Butter and milk chocolate morsels melted into our fluffy cakes. "Whose idea was this? I'll kill you guys."

## Jack's Short Stacks

### Two Olde Fashion Buttermilk Flapjacks

### Two Specialty Flapjacks

### Two Jack's French Toast



Nellie's Local Farm Fresh Free Range Eggs Hatchland Farms Local Whole Milk

18% Service Charge will be included for parties of five or more. No split checks, please.

\* NH Department of Health states: "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness."

\* If anyone in your party has a food allergy please advise your server.

## Jack's Three-Egg Omelets

Add tomatoes  
Add eggwhites

### Baked Ham and Cheese\*

Our fluffy and flavorful farm fresh three-egg omelet is the eggiest ever. Cooked in is a generous portion of hardwood-smoked baked ham and white American cheese. Served with our own homefries and toast

### Fresh Garden Medley\*

Our fluffy and flavorful farm fresh three-egg omelet is the eggiest ever. Cooked in is a generous portion of red and green peppers, Spanish onions, mushrooms, and American cheese. Served with our own homefries and toast

### The Works\*

Combine both of the above omelets. Served with our own homefries and toast

### Philly Cheese Steak\*

Our fluffy and flavorful farm fresh three-egg omelet is the eggiest ever. Cooked in is four ounces of shaved steak sautéed with freshly diced Spanish onion and topped with American cheese. Another delicious Christine creation. Served with our own homefries and toast

### Western\*

Our fluffy and flavorful farm fresh three-egg omelet is the eggiest ever. Cooked in is a generous portion of hardwood smoked baked ham with freshly diced and sautéed green bell pepper and Spanish onion. Served with our own homefries and toast

### Bacon Pesto\*

Our fluffy and flavorful farm fresh three-egg omelet is the eggiest ever. Cooked in is a generous portion of Hormel bacon, Melissa's fresh homemade pesto and shredded cheddar cheese. Served with our own homefries and toast

## Little Bears Breakfast

10 years  
and under



### One Buttermilk Flapjack or Jack's French Toast

Served with two strips of bacon. Choose between a small milk, juice, or hot chocolate. (add .50 for whipped cream)  
With Specialty Flapjack

### Kid's Breakfast Platter

One local farm fresh egg, two strips of bacon, homefries and one slice of toast. Choose between a small milk, juice, or hot chocolate. (add whipped cream for .50)

## Jack's Breakfast Platters



Substitute Vegetarian Maple Baked Beans for homefries

### #1 – One Local Farm Fresh Egg\* (fried or scrambled)

Served with homefries and toast

Add bacon, 2 extra-large sweet breakfast sausages or 3 turkey sausages

### #2 – Two Local Farm Fresh Eggs\* (fried or scrambled)

Served with homefries and toast

Add bacon, 2 extra-large sweet breakfast sausages or 3 turkey sausages

### #3 – Jack's "Hungry as a Bear" Big Breakfast\*

Two Buttermilk Flapjacks or two slices of Jack's French Toast, two local farm fresh eggs (fried or scrambled), two slices of bacon and two extra large sweet breakfast sausages or two turkey sausages. Served with our homefries

With Specialty Flapjack

### #4 – Jack's "Hungry Cub" Breakfast\*

One Buttermilk Flapjack or Jack's French Toast, one local farm fresh egg (fried or scrambled), one slice of bacon, and one extra large sweet breakfast sausage or one turkey sausage. Served with our own homefries

With Specialty Flapjack

### Eggs Benedict\*

Hardwood-smoked baked ham on an open-faced, toasted Wolferman's oversized English muffin. Topped with two local farm fresh poached eggs and finished with Hollandaise sauce. Served with our own homefries

Half Order

### Steak and Eggs\*

An 8oz freshly cut NY Strip Steak cooked to order. Served with two local farm fresh eggs (fried or scrambled), homefries and toast

## Jack's French Toast

Three slices of thick Texas Toast. Dipped in our own special egg batter and seasoned with cinnamon sugar. Cooked golden and served with homemade whipped maple cream butter and pure NH maple syrup from Benton's Sugar Shack

## Breakfast Sandwiches

Served on your choice of White, Wheat, or Rye Toast; English Muffin or Bagel.

### Egg and Cheese\*

One local farm fresh egg topped with American cheese  
Add bacon, sausage or turkey sausage

# Beverages

## Juice

Orange Juice, V8 Juice, Apple Juice, Cranberry Juice,  
Ruby Red Grapefruit Juice

## Milk

## Chocolate Milk

## Victor Coffee

Bottomless Cup

## Hot Chocolate

(Add Whipped cream for .75)

## Hot Tea

Bigelow Herbal Tea or English Breakfast Tea

## Lipton Tea

Bottomless Cup

## Ice Tea

With refill, in season

## Ice Cold Soda



# Breakfast Cocktails

## Baileys and Coffee

## Bloody Mary

Homemade mix with light vodka

## Mimosa

## “Mi-moose-a”

Champagne and Ruby Red Grapefruit Juice

## “Comeau-sa”

Champagne and Cranberry Juice

## Screwdriver

With light vodka

## White Russian

## Chocolate Russian

Chocolate or White Milk Russian Made with Hatchland  
Farms Local Milk



# Side Dishes



## Toast

White, Wheat, or Rye

## Wolferman’s English Muffin

## Bagel

## Bagel with Philadelphia Cream Cheese

## One Local Farm Fresh Egg/ Egg White\*

## Sweet Breakfast Sausage (2 XL)

## Turkey Sausage (3)

## Corned Beef Hash (7oz)

## Bacon (3 Slices)

## Hardwood-Smoked Ham Steak

## Single Olde Fashion Flapjack

## Single Specialty Flapjack

## Single Jack’s French Toast

## Homefries

Sliced red bliss potatoes with herbs and spices  
cooked to perfection

## Cheese

American, Swiss, Cheddar, or Pepper Jack

## Vegetarian Maple Baked Beans

# Gift Shop Items

## Shirts

## Logo Mugs

## Hats

## Christmas Ornaments

## Pure NH Maple Syrup

## Homemade Whipped Maple Cream Butter

# The Story of Flapjack's

In the Spring of 2004, Jack “Flapjack” Comeau came out of hibernation with a powerful hunger. He made his way down to Uncle Salty Jack’s restaurant on Main Street, but alas—it was morning, too early for the famous chowder. The family cookbook was open on the counter, and there was Grandpa F.J. Comeau’s original flapjack recipe! Jack got busy and made himself a tall stack. The mouth-watering scent wafted outside, and hungry villagers rushed in, asking for their own steaming stacks. Uncle Salty Jack tugged at his beard and said, “Young fella, I think we’re onto something!” Flapjack’s was born!

Serving breakfast “in the woods” on Main Street, Flapjack’s fame is spreading faster than maple syrup on a hot stack! We hope you enjoy the warm hospitality of the Comeau bears here at Flapjack’s Pancake House in Lincoln, NH.

More about the famous chowder. Before “Flapjack’s” in 2004, we were the “White Mountain Chowder House”, serving Uncle Salty Jack’s homemade chowders. Back in ‘97, Uncle Salty entered the Portsmouth Chowder Fest, the oldest in New England. There, by the popular vote of thousands, his chowder was awarded the 1st Place Ribbon as the best chowder in New England.

Try some today. And as Uncle Salty always said, If it doesn’t make ‘em wanna come outta hibernation for more, we’re gonna give ‘em their berries back.”

