

## SKILLET Grearlasts

Served with choice of toast, pancakes, fruit of the day, or biscuit.


## BREAKFAST TOT SCRAMBLE

A bed of seasoned tater tots topped with scrambled eggs, chopped applewood-smoked bacon, shredded cheese blend, and sliced avocado. Finished with a drizzle of our homemade ranch. 1080-1410 cal. 12.49

## B $\mathbb{Z}$ G BENEDICT SKILLET**

Seasoned hash browns layered with two over-easy eggs, sausage and biscuits smothered with our traditional Country Sausage Gravy. 1480-1800 cal. 12.99
SKILLET SCRAMBLE ${ }^{\oplus}$ GF
On a golden bed of seasoned hash browns we place a tender cut of grilled ham, a heap of fluffy scrambled eggs, and then smother it all with cheese sauce.
850-1180 cal. 12.99

## THE COUNTRY'S BEST SKILLET GF *

Scrambled eggs, diced ham, crumbled bacon, two sausage links, and two strips of applewood-smoked bacon over a bed of seasoned diced red potatoes. 730-1060 cal. 13.99

## CORDON BLEU SKILLET

Seasoned hash browns layered with scrambled eggs and diced ham, melted Swiss cheese, and sliced chicken tenders. A generous pour of creamy hollandaise and a sprinkle of parsley tops it off! 1050-1380 cal. 13.99

## FARM SKILLET ${ }^{\text {®**GF }}$ *

Two eggs any style with chopped sausage, onion, and green peppers on a bed of seasoned hash browns. 570-930 cal. 11.99


[^0] have certain medical conditions.

## OMELETTES

Served with seasoned hash browns and choice of toast, pancakes, fruit of the day, or biscuit.

## GARDEN FRESH OMELETTE GF

Fresh tomato, broccoli, mushrooms, green peppers, and diced onion. 490-820 cal. 12.99
Add shredded cheese 220 cal . 99

## BACON AVOCADO RANCH OMELETTE GF

Sliced fresh avocado, applewood-smoked bacon, Swiss cheese, four-cheese blend, and our homemade ranch dressing. 850-1180 cal. 12.99

* HAM $\mathbb{O}$ CHEESE OMELETTE GF

Loaded with savory diced ham and our four-cheese blend. 750-1080 cal. 12.99

* WESTERN OMELETTE GF

Tender ham, diced onion, green peppers, and our four-cheese blend. 730-1060 cal. 12.99

MEAT LOVER'S OMELETTE GF
Chopped applewood-smoked bacon, sausage, ham, and our four-cheese blend. 950-1280 cal. 14.49

## MONTANA RANCH OMELETTE ${ }^{\text {GF }}$

Bacon, ham, onion, shredded four-cheese blend and a zip of ranch dressing. 860-1190 cal. 13.49

## Build your own omelette!

A fluffy three-egg omelette with four-cheese blend and your choice of two ingredients. 670-1310 cal. 12.99 Extra ingredients . 99 each

- Bacon 45 cal.
- Diced Ham 45 cal.
- Sausage 160 cal.
- Green Pepper 5 cal.
- Avocado 80 cal.
- Onion 15 cal.
- Mushroom 10 cal.
- Tomato 10 cal.
- Broccoli 15 cal.

Add cheese, diced bacon \& grilled onion to your hash browns 170 cal. 2.49


# CLASSICCOUNTRY Grearfasts 

 Add avocado to any breakfast! 80 cal . 1.49
## * EVERYBODY'S FAVORITE*GF

Two eggs any style with choice of applewoodsmoked bacon, ham steak, sausage links, or sausage patties. Served with seasoned hash browns and your choice of toast, pancakes, fruit of the day, or biscuit. 500-1140 cal. 12.49

## COUNTRY FRIED STEAK $\mathbb{E}$ EGGS*

Breaded, seasoned beef steak smothered in Country Gravy. Served with two eggs any style, seasoned hash browns and your choice of toast, pancakes, fruit of the day, or biscuit. 1040-1400 cal. 14.69

## CHICKEN FRIED CHICKEN $\not \subset{ }^{\circ}$ EGGS*

A breaded, seasoned chicken breast smothered in Country Gravy. Served with two eggs any style, seasoned hash browns, and your choice of toast, pancakes, fruit of the day, or biscuit.
990-1350 cal. 14.69

## BEEF $\not \subset{ }^{\circ}$ EGGS*

A seasoned and grilled fresh beef patty served with two eggs cooked to order, seasoned hash browns and your choice of toast. 980-1100 cal. 12.99

## COUNTRY EGGS*

Two farm-fresh eggs cooked any way you like 'em. Served with seasoned hash browns and your choice of toast. 590-710 cal. 9.69

## MONTE CRISTO

Our Monte Cristo sandwich is made with ham and Swiss cheese between two pieces of grilled French Toast. Served with syrup and a side of hash browns. 990 cal. 11.99

## CLASSIC EGGS BENEDICT*

Two English muffin halves grilled and topped with ham steak, two over-easy eggs, and creamy hollandaise sauce. Garnished with parsley and served with seasoned hash browns. 990 cal. 12.99

## BRAISED BENEDICT**

Tender pot roast, over-easy eggs, and creamy hollandaise sauce atop two grilled English muffin halves. Sprinkled with parsley and served with seasoned hash browns. 1070 cal. 12.99

## BISCUITS © SAUSAGE GRAVY

Two oven-fresh buttermilk biscuits smothered with Country Sausage Gravy. 970 cal .7 .99
With two eggs any style* 1080-1110 cal. 9.99

## STEAK \& EGGS*

A juicy ribeye steak alongside two eggs any style, seasoned hash browns and choice of toast, pancakes, fruit of the day, or biscuit. $940-1300$ cal. 16.49

## * THE BARN BUSTER ${ }^{\text {®* }}$

Four eggs any style, four slices of applewoodsmoked bacon or four sausage links alongside seasoned hash browns and your choice of four pancakes or four slices of toast. 1110-1590 cal. 14.99 May be subject to a charge if entrée is split.


Strawberry Pancakes
*NOTICE: Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.

# FRESH FROM THE GRIDDLE 

## French Toast

## FRENCH TOAST

Thick, hand-dipped brioche style slices grilled until golden and sprinkled with powdered sugar.

Served with butter and syrup. 890 cal. 9.99
FRENCH TOAST, EGGS $\mathbb{E}$ BACON*
Two farm-fresh eggs any style, two strips of applewoodsmoked bacon, and thick slices of French toast sprinkled with powdered sugar. Served with butter and syrup.

850-880 cal. 10.49

## Pancakes

THE BEST PANCAKES IN TOWN ${ }^{\text {™ }}$
A stack of three light and fluffy pancakes made with buttermilk and a hint of vanilla. Served with butter, syrup, and your choice of breakfast meat. 630-910 cal. 11.99

## STRAWBERRY PANCAKES $\boldsymbol{*}$

Three pancakes topped with choice of fresh strawberries (when in season) or strawberry topping. Finished with a dollop of whipped cream and served with your choice of breakfast meat 780-1150 cal. 12.99

## CINNAMON APPLE SWIRL PANCAKES

Three pancakes topped with Country Baked Apples, cinnamon sauce, and vanilla icing. Served with your choice of breakfast meat. 1140-1420 cal. 12.99

## TRIPLE CHOCOLATE PANCAKES $\boldsymbol{*}$

Three chocolate chip pancakes topped with crushed Oreo ${ }^{\circledR}$ cookies and even more chocolate chips. Drizzled with chocolate sauce, crowned with whipped topping, and served with your choice of breakfast meat. 1100-1380 cal. 12.99

CAKES, EGGS © BACON*

Two of the Best Pancakes in Town ${ }^{\text {TM }}$, two farm-fresh eggs any style, and two strips of applewood-smoked bacon. Served with butter and syrup. 560-590 cal. 10.49

## Cnepes <br> CHOCOLATE <br> STRAWBERRY CREPES

Three crepes stuffed with vanilla whipped cream cheese and drizzled with chocolate sauce. Topped with your choice of strawberry topping or fresh strawberries (when in season) along with chocolate chips, powdered sugar, and whipped topping. 950-1050 cal. 12.49

## * COWBOY CREPES

Scrambled eggs, diced ham, onion, and green peppers are folded inside three crepes then topped with hollandaise sauce and parsley. 880 cal. 12.49

## STRAWBERRY CREPES

Whipped vanilla cream cheese folded into three crepes and covered with your choice of strawberry topping or fresh strawberries (when in season). Crowned with whipped topping and dusted with powdered sugar. 810-900 cal. 12.49

## Waffles

## BELGIAN WAFFLE

Golden crisp on the outside, light and fluffy on the inside. Dusted with powdered sugar and served with butter and syrup. 410 cal. 8.99

## CHICKEN © WAFFLE

Our Belgian waffle, dusted with powdered sugar and paired with three crispy chicken tenders. Served with butter and syrup. 880 cal. 11.49

## STRAWBERRY WAFFLE

A golden waffle covered with your choice of strawberry topping or fresh strawberries (when in season). Dusted with powdered sugar and crowned with whipped topping. 560-650 cal. 10.49

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* WAFFLE, EGGS $\underset{\mathcal{E}}{ }$ BACON*
}

A Belgian waffle dusted with powdered sugar, alongside two eggs any style and two strips of applewood-smoked bacon. Served with butter and syrup. 610-640 cal. 10.49

Dressing not included in salad calorie counts.

## CHICKEN BLT SALAD GF FFIRE BRAISED

Grilled and sliced fire-braised chicken placed throughout a salad of crisp garden greens, chopped applewood-smoked bacon, tomato wedges, and red onion rings. Served with your choice of dressing. 340 cal. 12.99

## COUNTRY COBB SALAD GF

Diced roasted turkey, chopped applewood-smoked bacon, fresh mushrooms, sliced hard-boiled egg, and avocado on a bed of salad greens. Sprinkled with bleu cheese crumbles, then garnished with red onion rings and tomato wedges. Served with your choice of dressing. 420 cal. 13.49


* CRANBERRY PECAN HARVEST SALAD •

A bed of mixed garden greens topped with chopped applewood-smoked bacon, bleu cheese crumbles, dried cranberries, candied pecans, red onion rings, and fresh tomato wedges. Served with your choice of dressing. 460 cal. 11.99 • Add chicken 180 cal. 3.00


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BASKETS

Battered Cod

* CHICKEN TENDERS

Five breaded all-white meat chicken tenders served with choice of dipping sauce. 1420 cal. 12.49
Sauce not included in calorie count.
BREADED SHRIMP
Breaded popcorn shrimp served with cocktail sauce and a lemon wedge.
1330 cal. 13.49
BATTERED COD
Flaky cod battered and fried. Served with tartar sauce and a lemon wedge. 1360 cal. 13.49

COD $\mathbb{C}$ SHRIMP
Battered cod and breaded popcorn shrimp served with tartar sauce, cocktail sauce, and a lemon wedge. 1670 cal. 13.99
*BARBECUE RIBS FFIRE BRAISED
One pound of fire-braised pork ribs slathered in sweet and tangy barbecue sauce. 1940 cal. 15.49

OMemories in the making
People have gathered here for over 80 years to share laughs, stories, and enjoy the confort of home in the form of True Country Flavor.

## BURGERS SANDWICHES <br> Served with choice of one side.

## Burgers

Made with third-pound patties and cooked medium-well. Served on a pub-style bun (unless otherwise stated) alongside pickle slices.

## * BIG COUNTRY BURGER*

Two fresh beef patties layered with four-cheese blend, chopped applewood-smoked bacon, and our signature Big Country sauce. Topped with golden fried Onion Tanglers ${ }^{\circledR}$ and dressed with sliced tomato, lettuce, and red onion. 1580-2160 cal. 15.49

## AZTEC QUESADILLA BURGER*

A Southwest-seasoned burger patty on a flour tortilla, stacked with pepper jack cheese, four-cheese blend, sour cream, salsa, and fresh lettuce, all folded up tightly and grilled. 980-1560 cal. 12.99

## MUSHROOM SWISS BURGER ${ }^{*}$ GF

Real Swiss cheese melted on a seasoned beef patty, topped with grilled fresh mushrooms. Dressed with sliced tomato, lettuce, and red onion. 820-1400 cal. 12.99

## * BACON CHEESEBURGER*G

American cheese melted on a grilled beef patty, crowned with lettuce, tomato, bacon, and red onion. 890-1470 cal. 12.99 • Classic Cheeseburger 800-1380 cal. 11.99

## PATTY MELT**

A juicy beef patty topped with Swiss cheese and sautéed onion between two slices of grilled marbled rye. 900-1480 cal. 12.99

## BIG BAD BACON BURGER* GF

Two beef patties, both topped with four-cheese blend and applewood-smoked bacon, stacked and slathered in barbecue sauce. Crowned with lettuce, tomato, and red onion. 1560-2140 cal. 15.99

## AVOCADO BACON BURGER* GF

A seasoned beef patty topped with pepper jack cheese, applewood-smoked bacon, and sliced avocado, dripping with homemade ranch dressing. Crowned with fresh lettuce, tomato, and red onion. 1010-1590 cal. 13.49



## Sandwiched =marbansin

## HONEY MUSTARD CHICKEN MELT

Juicy fire-braised chicken drizzled with honey mustard, topped with tomato and gooey four-cheese blend, grilled on your choice of bread. 800-1470 cal. 12.99

## AVOCADO JACK WRAP

Pepper jack and four-cheese blend melted on a flour tortilla and topped with grilled fire-braised chicken, fresh avocado, chopped applewoodsmoked bacon, diced tomato, and lettuce. Drizzled with our homemade ranch dressing and rolled up into a wrap! 970-1550 cal. 13.49

## * SPICY CRISPY CHICKEN SANDWICH

A breaded chicken breast on a pub-style bun, slathered with bleu cheese sauce, drizzled with Frank's RedHot ${ }^{\circledR}$ sauce, and topped with pepper jack cheese, tomato, red onion, and lettuce. 1080-1660 cal. 13.49

## ROASTY $\mathbb{C}$ TOASTY MELT

Slow-cooked pot roast topped with sautéed mushrooms, onion, and gooey Swiss cheese grilled on your choice of bread. 650-1320 cal. 12.99

## COUNTRY AVOCADO BLT

Four strips of applewood-smoked bacon, avocado, lettuce, sliced tomato, and mayo. Served on toast of your choice. 570-1240 cal. 11.99

## GRILLED CHEESE, BACON © TOMATO

American cheese, three strips of applewood-smoked bacon, and sliced tomato grilled up on your choice of bread. 550-1220 cal. 10.49

## *REUBEN

Slices of corned beef stacked on grilled marbled rye bread, topped with melted Swiss cheese, thousand island dressing, and sauerkraut. 800-1380 cal.13.49

## CHICKEN BACON MELT

Tender sliced fire-braised chicken, shredded cheese blend, chopped applewood-smoked bacon, and sliced tomato grilled until gooey on your choice of bread. 760-1430 cal. 12.99

## MONTE CRISTO

Our Monte Cristo sandwich is made with ham and Swiss cheese between two pieces of grilled French Toast. Served with syrup.
780-1360 cal. 12.99

## APPETIZERS

## POUTINE

Our spin on a Canadian classic! Seasoned Brew City ${ }^{\ominus}$ fries are piled with gooey fried cheese curds, then drenched in beef gravy, and sprinkled with parsley. 1180 cal . 8.99 Add pot roast 200 cal .2 .00

## FRIED CHIERSE CURDS

White cheddar cheese curds, lightly breaded and fried. Served with our homemade ranch dressing. 1230 cal .9 .69


Fried Cheese Curds

## BWILD YOUROWN Sampler

Chicken Tenders 470 cal. Fried Cheese Curds 510 cal.

늘 $\}$ Brew City ${ }^{\oplus}$ Fries 590 cal. 12.99 Onion Rings 550 cal. Zesty Pickle Fries 300 cal . $\stackrel{Y}{U}$ Tater Tots 610 cal.

## Served with your choice of two sauces:

 ranch 220 cal . © creamy garlic 310 cal . • barbecue 140 cal. honey mustard 260 cal. • Frank's RedHot ${ }^{\circledR} 0$ cal.
# DINNERS 

Served with choice of two sides.

## * COUNTRY FRIED STEAK

Select beef steak, lightly breaded and seasoned, fried until golden, and ladled with our Country Gravy. $600-1650 \mathrm{cal}$. 14.99

## BARBECUE RIBS GF

One pound of tender, fire-braised pork ribs, slathered in sweet and tangy barbecue sauce. 1410-2460 cal. 15.99

## CHICKEN FRIED CHICKEN

Seasoned and breaded chicken breast fried until golden, topped with our signature Country Gravy. $660-1710 \mathrm{cal} .14 .99$

## RIBEYE STEAK*

A juicy ribeye grilled to perfection and topped with golden Onion Tanglers ${ }^{@} .730-1780 \mathrm{cal} .16 .99$

## * POT ROAST

Tender pot roast bathed in savory beef gravy and topped with crispy Onion Tanglers ${ }^{\circledR}$. 600-1640 cal. 14.99

## HOMEMADE MDATLOAF

Hand-formed and glazed meatloaf ladled with savory beef gravy and topped with crispy Onion Tanglers ${ }^{\circledR}$. 890-1940 cal. 14.49


## ROASTED TURKEY

Slices of oven-roasted turkey placed on a bed of our savory sage stuffing and ladled with hot turkey gravy. Served with a side of cranberry sauce. 690-1730 cal. 14.49


Garlic Mashed Potatoes \& Gravy 190-200 cal.
Seasoned Diced Red Potatoes GF 220 cal .
Mac \& Cheese 550 cal.
Fruit of the Day ${ }^{6 f}$ cals. vary
Seasonal Vegetable Blend cals. vary
Steamed Broccoli ${ }^{6 F} 40$ cal.
Country Baked Apples ${ }^{\text {GF }} 120$ cal.

# LIGHTER FARE 

For our senior guests and those with lighter appetites. Lunch and Dinner served with choice of two sides except soup and salad.

## Breakfast

## BREAKFAST DUO

Choose two pancakes or slices of French toast with your choice of two slices of applewood-smoked bacon or two sausage links. 450-730 cal. 8.49

## * 2 EGG, HAM $\not \subset{ }^{\circ}$ CHEESE OMELETTE <br> Loaded with diced ham and our four-cheese blend. Served with seasoned hash browns and choice of

 toast. 740-830 cal. 9.69
## LIGHTER FARE PANCAKES

Two fluffy pancakes topped with your choice of strawberry topping, fresh strawberries (when in season), or Country Baked Apples and crowned with whipped topping. $430-520 \mathrm{cal} .8 .69$

## BREAKFAST SAMPLER*

One egg any style, one strip of applewood-smoked bacon, one sausage link, seasoned hash browns, and your choice of toast. 700-800 cal. 8.69

## LIGHTER FARE FRENCH TOAST

Thick, hand-dipped brioche style slices topped with powdered sugar and your choice of strawberry topping, fresh strawberries (when in season), or Country Baked Apples, and whipped topping. $590-690$ cal. 8.69

## Lunch and Dinner

## * SMOTHERED CHOPPED STEAK

A fresh beef patty grilled and topped with sautéed onions,
fresh mushrooms, and savory beef gravy. 480-1530 cal. 11.99

## LIGHTER FARE MEATLOAF

Homemade meatloaf topped with beef gravy and Onion Tanglers ${ }^{\circledR}$. 530-1580 cal. 11.99

## LIGHTER FARE POT ROAST

Tender pot roast bathed in savory beef gravy and topped with crispy Onion Tanglers ${ }^{\circledR}$. 390-1440 cal. 12.29

## SOUP $\mathbb{C}$ SALAD

A bowl of piping hot soup and a side salad with your choice of dressing. calories vary 8.99

## WLIGHTER FARE TURKEY

Oven-roasted turkey over a bed of our homemade sage stuffing, ladled with hot turkey gravy and served with a side of cranberry sauce. 600-1640 cal. 11.99

DOUBLE SMOTHERED CHICKEN GF Juicy, grilled chicken smothered with sauteed onion and fresh mushrooms, then smothered again with four-cheese blend.
300-1350 cal. 11.99

## LIGHTER FARE BATTERED COD

Flaky cod battered and fried. Served with tartar sauce and a lemon wedge. 650-1690 cal. 11.99

## Sides

Garlic Mashed Potatoes \& Gravy 190-200 cal.
Seasoned Diced Red Potatoes ${ }^{6 F}$ 220 cal.
Mac \& Cheese 550 cal.
Fruit of the Day ${ }^{\text {GF }}$ cals. vary
Seasonal Vegetable Blend cals. vary
Steamed BroccoligF 40 cal.
Country Baked Apples gf 120 cal.


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