



WHERE
FAMILIES
GATHER



A place like home

CLASSIC COUNTRY BREAKFASTS



Add avocado to any breakfast!
80 cal.

EVERYBODY'S FAVORITE*GF

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

COUNTRY FRIED STEAK & 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. 920-1280 cal.

CHICKEN FRIED CHICKEN & EGGS*

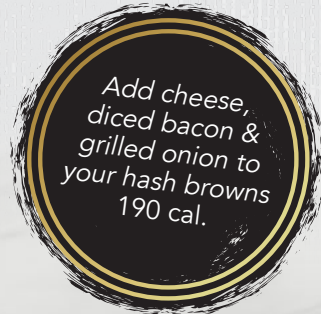
A breaded, seasoned chicken breast smothered in Country Gravy. Served with two eggs any style, seasoned hash browns, and your choice of toast, pancakes, fruit of the day, or biscuit. 990-1350 cal.

BEEF & 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.

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.



CLASSIC EGGS BENEDICT*

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

BRAISED BENEDICT*

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

BISCUITS & SAUSAGE GRAVY

Two oven-fresh buttermilk biscuits smothered with Country Sausage Gravy. 970 cal.

With two eggs any style* 1080-1110 cal.

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.

THE BARN BUSTER**

Four eggs any style, four slices of applewood-smoked bacon or four sausage links alongside seasoned hash browns and your choice of four pancakes or four slices of toast. 1190-1590 cal.

May be subject to a charge if entrée is split.



SKILLET BREAKFASTS®

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. 1120-1450 cal.

SMOKED SAUSAGE SKILLET*GF

Sliced smoked sausage, two eggs any style, diced onion, melted four-cheese blend, and seasoned diced red potatoes. 870-1230 cal.

SKILLET SCRAMBLE*

On a golden bed of seasoned hash browns we place a tender cut of grilled ham on a heap of fluffy scrambled eggs, then smother it all with cheese sauce. 850-1180 cal.

THE COUNTRY'S BEST SKILLET*GF

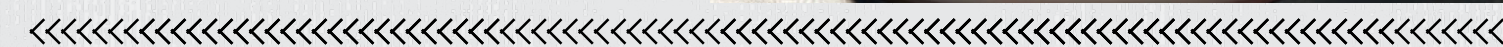
Scrambled eggs, diced ham, crumbled bacon, two sausage links, and two strips of applewood-smoked bacon over a bed of seasoned diced red potatoes. 790-1120 cal.

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! 980-1310 cal.

FARM SKILLET**GF

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



OMELETTES

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

WESTERN OMELETTE*GF

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

MEAT LOVER'S OMELETTE*GF

Chopped applewood-smoked bacon, sausage, ham, and our four-cheese blend. 990-1320 cal.

MONTANA RANCH OMELETTE*GF

Bacon, ham, onion, shredded four-cheese blend and a zip of ranch dressing. 900-1230 cal.

GARDEN FRESH OMELETTE*GF

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

BACON AVOCADO RANCH OMELETTE*GF

Sliced fresh avocado, applewood-smoked bacon, Swiss cheese, four-cheese blend, and our homemade ranch dressing. 890-1220 cal.

HAM & CHEESE OMELETTE*GF

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

BUILD YOUR OWN OMELETTE*GF

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

- Bacon 70 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.



*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. **GF** Guest Favorite **GF** Gluten-free if served with fruit

2000 calories a day is used for general nutrition advice, but calorie needs vary. Caloric contents of menu items are based on the stated ingredients. Variations in preparation, as well as substitutions, will increase or decrease nutritional values including calories. On items with side choices, counts include the caloric range of possible choices. Additional information available upon request.

GF Please be aware that during normal kitchen operations involving shared cooking and preparation areas, the possibility exists for certain ingredients to come into contact with other food products. Due to these circumstances we are unable to guarantee that any menu option can be completely free of gluten.

FRESH FROM THE GRIDDLE

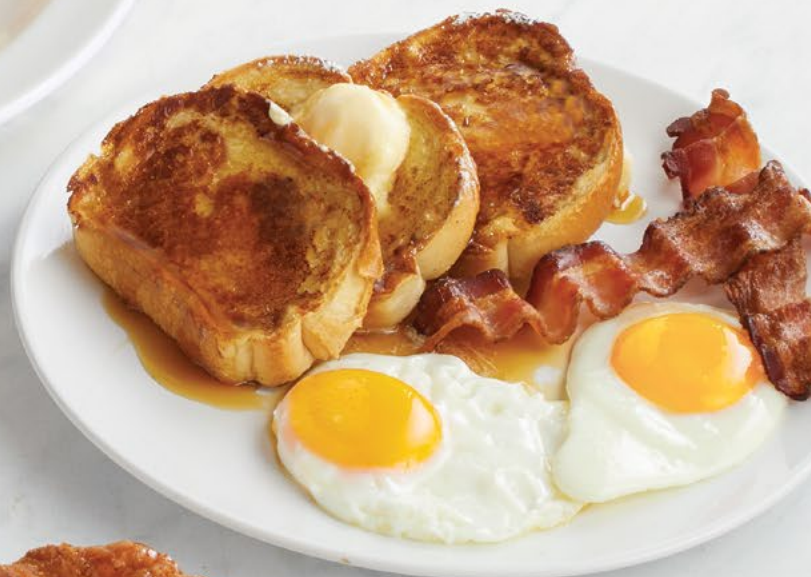
Add bacon, sausage links, sausage patties, smoked sausage, or ham to any breakfast! 120-400 cal.



Cinnamon Apple Swirl Pancakes



Cowboy Crepes



French Toast, Eggs & Bacon



Strawberry Waffle



Chicken & Waffle

crepes

CHOCOLATE 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

COWBOY CREPES

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

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.

pancakes

THE BEST PANCAKES IN TOWN™

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.

CAKES, EGGS & BACON*

Two of the Best Pancakes in Town™, two farm-fresh eggs any style, and two strips of applewood-smoked bacon. Served with butter and syrup. 600-630 cal.

TRIPLE CHOCOLATE PANCAKES


Three chocolate chip pancakes topped with crushed Oreo® 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.

CINNAMON APPLE SWIRL PANCAKES

A stack of three homemade pancakes topped with Country Baked Apples, rich cinnamon sauce, and sweet vanilla icing. Served with your choice of breakfast meat. 1140-1420 cal.

STRAWBERRY PANCAKES

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

 Guest Favorite 2000 calories a day is used for general nutrition advice, but calorie needs vary.

*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.

french toast

FRENCH TOAST

Five thick, hand-dipped French bread slices grilled until golden and sprinkled with powdered sugar. Served with butter and syrup. 770 cal.

FRENCH TOAST, EGGS & BACON*

Two farm-fresh eggs any style, two strips of applewood-smoked bacon, and three thick slices of French toast sprinkled with powdered sugar. Served with butter and syrup. 800-830 cal.

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.

CHICKEN & WAFFLE

Our Belgian waffle, dusted with powdered sugar and paired with three crispy chicken tenders. Served with butter and syrup. 780 cal.

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.

WAFFLE, EGGS & 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. 650-680 cal.



HANDCRAFTED BURGERS

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

Served with choice of one side.

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 Tangles® and dressed with sliced tomato, lettuce, and red onion. 1600-2180 cal.

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.

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.

CLASSIC CHEESEBURGER*^{GF}

American cheese melted on a grilled beef patty, crowned with lettuce, tomato, and red onion. 800-1380 cal. • **Add bacon** 130 cal.

PATTY MELT*

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

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. 1640-2220 cal.

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. 1050-1630 cal.



Avocado Bacon Burger



Big Country Burger



Aztec Quesadilla Burger

fresh BEEF PATTIES

SIDES

Brew City® Fries 590 cal.

Onion Rings 550 cal.

Mac & Cheese 550 cal.

Fruit of the Day^{GF} cal. vary

Tater Tots 610 cal.

premium **UPGRADE YOUR SIDE!**
SIDES

Fried Cheese Curds 510 cal.

Zesty Pickle Fries 300 cal.

Cheezy Bacon Fries 830 cal.

Crispy Green Beans 350 cal.

SANDWICHES

Served with choice of one side.

HONEY MUSTARD CHICKEN MELT

Sliced chicken breast drizzled with honey mustard, topped with tomato and gooey four-cheese blend, grilled on your choice of bread. 760-1430 cal.

AVOCADO JACK WRAP

Pepper jack and four-cheese blend melted on a flour tortilla and topped with grilled chicken, fresh avocado, chopped applewood-smoked bacon, diced tomato, and lettuce. Drizzled with our homemade ranch dressing and rolled up into a wrap! 960-1540 cal.

SPICY CRISPY CHICKEN SANDWICH

A breaded chicken breast on a pub-style bun, slathered with bleu cheese sauce, drizzled with Frank's RedHot® sauce, and topped with pepper jack cheese, tomato, red onion, and lettuce. 990-1570 cal.

ROASTY & TOASTY MELT

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

COUNTRY AVOCADO BLT

Four strips of applewood-smoked bacon, avocado, lettuce, sliced tomato, and mayo. Served on toast of your choice. 650-1320 cal.

GRILLED CHEESE, BACON & TOMATO

American cheese, three strips of applewood-smoked bacon, and sliced tomato grilled up on your choice of bread. 610-1280 cal.

REUBEN

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

CHICKEN BACON MELT

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



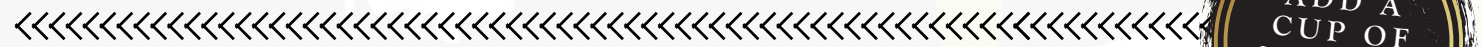
Avocado Jack Wrap



Spicy Crispy Chicken



Reuben



Savory Stacker with Pot Roast

SAVORY STACKERS

Two thick slices of buttered and grilled French bread stacked with real country mashed potatoes and your choice of roasted turkey, pot roast, or meatloaf. Ladled with rich gravy and topped with golden fried Onion Tangles®. **Roasted Turkey** 670 cal. **Pot Roast** 690 cal. • **Meatloaf** 1160 cal.



BASKETS

Served with seasoned Brew City® fries.

ADD A
CUP OF SOUP
OR SALAD



Battered Cod



Barbecue Ribs

CHICKEN TENDERS
Five breaded all-white meat chicken tenders served with choice of dipping sauce. 1180 cal.
Sauce not included in calorie count.

BREADED SHRIMP
Breaded popcorn shrimp served with cocktail sauce and a lemon wedge. 1330 cal.

BATTERED COD
Flaky cod battered and fried. Served with tartar sauce and a lemon wedge. 1360 cal.

COD & SHRIMP
Battered cod and breaded popcorn shrimp served with tartar sauce, cocktail sauce, and a lemon wedge. 1580 cal.

BARBECUE RIBS GF
One pound of fire-braised pork ribs slathered in sweet and tangy barbecue sauce. 1940 cal.



SOUPS & SALADS

Dressing not included in salad calorie counts, except Aunt Sylvia's.

SOUP OF THE DAY
Ask your server about today's special!
calories vary **Bowl** • **Cup**

OUR OWN BAKED POTATO SOUP
Creamy baked potato soup topped with our shredded four-cheese blend and chopped bacon.
Bowl 390 cal. • **Cup** 190 cal.

CHICKEN BLT SALAD GF
A grilled and sliced chicken breast placed on a salad of crisp garden greens, chopped applewood-smoked bacon, tomato wedges, and red onion rings. Served with your choice of dressing. 330 cal.

CRANBERRY PECAN HARVEST SALAD GF
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. 480 cal. • **Add chicken** 130 cal.

Cranberry Pecan Harvest Salad with Chicken



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. 440 cal.

AUNT SYLVIA'S FAMOUS CHICKEN SALAD GF
Pieces of all-white chicken breast and red grapes tossed in our homemade creamy dressing and placed atop fresh greens along with sweet mandarin oranges and crunchy candied pecans. 840 cal.

Aunt Sylvia's Famous Chicken Salad



Add avocado to any salad!
80 cal.

let's connect
@HomeAtCK



learn more
CountryKitchenRestaurants.com

join our Club
Be the first to know about
promos & receive special offers

*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.

GF Guest Favorite GF Gluten-Free Options Contains Nuts

APPETIZERS

POUTINE

Our spin on a Canadian classic! Seasoned Brew City® fries are piled with gooey fried cheese curds, then drenched in beef gravy, and sprinkled with parsley. 1180 cal.

Add pot roast 200 cal.

LOADED TOTCHOS

Tater tots and nachos collide in this craveable appetizer! Your choice of southwest-seasoned sliced chicken or ground beef on a pile of crispy tots smothered in creamy cheese sauce and topped with diced onion, tomato, salsa, and sour cream. 1150/1420 cal.

CRISPY GREEN BEANS

Battered green beans, fried until golden. Served with creamy garlic sauce. 1010 cal.

FRIED CHEESE CURDS

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

CHEEZY BACON FRIES

Crispy, seasoned Brew City® fries topped with cheese sauce and loads of chopped applewood-smoked bacon. 1660 cal.

ZESTY PICKLE FRIES

Thin-cut dill pickle fries coated in a premium cornmeal batter with a touch of spice. Served with creamy garlic sauce. 910 cal.

Fried Cheese Curds



BUILD YOUR OWN SAMPLER

910-3050 cal.

- » CHICKEN TENDERS 360 cal.
- » FRIED CHEESE CURDS 510 cal.
- » BREW CITY® FRIES 590 cal.
- » ONION RINGS 550 cal.
- » CRISPY GREEN BEANS 350 cal.
- » ZESTY PICKLE FRIES 300 cal.
- » TATER TOTS 610 cal.

PICK 3
PICK 4

Served with your choice of two sauces:
ranch 220 cal. • creamy garlic 310 cal. • barbecue 140 cal.
honey mustard 260 cal. • Frank's RedHot® 0 cal.

Zesty Pickle Fries



Poutine with pot roast



family heritage homemade
country comfort tradition
a place like
home...

farm-fresh make memories
gather breakfast all day unwind

COUNTRY COMFORT DINNERS

Served with choice of two sides. (Excludes Mac & Cheese entrées.)

COUNTRY FRIED STEAK

Select beef steak, lightly breaded and seasoned, fried until golden, and ladled with our Country Gravy. 600-1650 cal.

CHICKEN BACON MAC & CHEESE

Macaroni noodles tossed in our rich, creamy cheese sauce topped with shredded cheese, sliced grilled chicken, chopped bacon, savory gratin, and parsley. 1610 cal. • **Classic Mac & Cheese** 1340 cal.

BARBECUE RIBS GF

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

CHICKEN FRIED CHICKEN

Seasoned and breaded chicken breast fried until golden, topped with our signature Country Gravy. 660-1710 cal.

RIBEYE STEAK*

A juicy ribeye grilled to perfection and topped with golden Onion Tangles®. 730-1780 cal.

POT ROAST

Tender pot roast bathed in savory beef gravy and topped with crispy Onion Tangles®. 600-1640 cal.

ADD A CUP OF SOUP OR SALAD

Pot Roast



SIDES

Mashed Potatoes & Gravy 120-130 cal.

Seasoned Diced Red Potatoes GF 220 cal.

Mac & Cheese 550 cal.

Fruit of the Day GF cal. vary

Seasonal Vegetable Blend cal. vary

Steamed Broccoli GF 40 cal.

Country Baked Apples GF 120 cal.

Ribeye Steak



HOMEMADE MEATLOAF

Hand-formed and glazed meatloaf ladled with savory beef gravy and topped with crispy Onion Tangles®. 890-1940 cal.

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.

Guest Favorite GF Gluten-Free Options

2000 calories a day is used for general nutrition advice, but calorie needs vary.

*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.

LIGHTER FARE

FOR OUR SENIOR GUESTS AND THOSE WITH LIGHTER APPETITES

breakfast

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.

LIGHTER FARE FRENCH TOAST

Three thick, hand-dipped French bread slices topped with powdered sugar and your choice of strawberry topping, fresh strawberries (when in season), or Country Baked Apples, and whipped topping. 500-590 cal.

BREAKFAST DUO*

Choose two pancakes or two slices of French toast with your choice of two slices of applewood-smoked bacon or two sausage links. 400-560 cal.



2 EGG, HAM & CHEESE OMELETTE

Loaded with diced ham and our four-cheese blend. Served with seasoned hash browns and choice of toast. 740-830 cal.

LIGHTER FARE PANCAKES

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

lunch & dinner

Served with choice of two sides. (Excludes Soup & Salad.)



SMOTHERED CHOPPED STEAK*

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

LIGHTER FARE MEATLOAF

Homemade meatloaf topped with beef gravy and Onion Tanglers®. 530-1580 cal.

DOUBLE-SMOTHERED CHICKEN^{GF}

A juicy, grilled chicken breast smothered with sautéed onion and fresh mushrooms, then smothered again with four-cheese blend. 260-1300 cal.

LIGHTER FARE POT ROAST

Tender pot roast bathed in savory beef gravy and topped with crispy Onion Tanglers®. 390-1440 cal.

SOUP & SALAD

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



LIGHTER 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.

////////////////////

SIDES

Mashed Potatoes & Gravy
120-130 cal.

Seasoned Diced Red Potatoes^{GF}
220 cal.

Mac & Cheese 550 cal.

Fruit of the Day^{GF} cal. vary

Seasonal Vegetable Blend cal. vary

Steamed Broccoli^{GF} 40 cal.

Country Baked Apples^{GF} 120 cal.



Guest Favorite ^{GF} Gluten-Free Options

*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.

Double-Smothered Chicken