



true country flavor



- a place like home since 1939 -

Omelettes

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

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. 850-1180 cal.

HAM & CHEESE OMELETTE GF

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

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. 950-1280 cal.

MONTANA RANCH OMELETTE GF

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

Skillet Breakfasts®

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

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. 930-1260 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. 690-1020 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! 1050-1380 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.

Guest Favorite GF Gluten-free if served with fruit

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.

Build YOUR OWN Omelette

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

Extra ingredients 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.



Cordon Bleu Skillet

Bacon Avocado Ranch Omelette



ADD AVOCADO TO ANY BREAKFAST

80 cal.

Farm Skillet



Western Omelette



ADD CHEESE, DICED BACON & GRILLED ONION TO YOUR HASH BROWNS

170 CAL.

Country's Best Skillet



*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.

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.

CLASSIC COUNTRY

Breakfasts

**ADD CHEESE, DICED
BACON & GRILLED
ONION TO YOUR
HASH BROWNS**

170 CAL.



EVERYBODY'S FAVORITE*^{GF}

Two eggs any style with choice of applewood-smoked bacon, ham steak, sausage links, or sausage patties. Served with seasoned hash browns and your choice of toast, pancakes, or fruit of the day. 500-1060 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, or fruit of the day. 1040-1400 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, or fruit of the day. 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 over-easy eggs, and creamy hollandaise sauce. Garnished with parsley and served with seasoned hash browns. 990 cal.

BISCUITS & SAUSAGE GRAVY

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

With two eggs any style* 1080-1110 cal.

BOURBON RIBEYE & EGGS*

Our mouthwatering ribeye steak topped with bourbon sauce. Served with hash browns, two eggs any style and your choice of toast, pancakes, or fruit of the day. 1020-1380 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. 1110-1510 cal.

May be subject to a charge if entrée is split.

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Bourbon Ribeye & Eggs



Classic Eggs Benedict



The Barn Buster

FRESH FROM THE *Griddle*



Chicken and Waffle



French Toast, Eggs & Bacon



*Strawberry
Pancakes*

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.

FRENCH TOAST, EGGS & BACON*

Two farm-fresh eggs any style, two strips of applewood-smoked bacon, and thick slices of French toast sprinkled with powdered sugar. Served with butter and syrup. 850-880 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. 880 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. 650/560 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. 610-640 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. 630-830 cal.

STRAWBERRY PANCAKES

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. 780-1070 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. 1100-1300 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. 560-590 cal.

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. 1050/950 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. 900/810 cal.

**ADD BACON, SAUSAGE LINKS,
SAUSAGE PATTIES, OR HAM
TO ANY BREAKFAST!**

120-320 CAL.

Appetizers

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

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

BATTERED MUSHROOMS

Whole mushrooms dipped in golden batter and fried to perfection. Served with creamy garlic sauce. 850 cal.

BREADED CAULIFLOWER

Tender cauliflower florets with cheddar cheese, coated in Japanese-style breadcrumbs and served with ranch dressing. 620 cal.

CORN RIBS

Crispy sweet corn on the cob curls in a light hickory-smoked batter, seasoned with CK seasoning and parsley flakes, served with creamy garlic sauce. 870 cal.

Pickle Fries



Fried Cheese Curds



BUILD YOUR OWN *Sampler*

610-2830 cal.

PICK 3
OR
PICK 4

CHICKEN TENDERS 470 cal.

FRIED CHEESE CURDS 510 cal.

BREW CITY® FRIES 510 cal.

ONION RINGS 550 cal.

ZESTY PICKLE FRIES 300 cal.

BATTERED MUSHROOMS 270 cal.

BREADED CAULIFLOWER 200 cal.

CORN RIBS 280 cal.

TATER TOTS 460 cal.

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



85 YEARS OF *Family*

Country Kitchen has been part of the American family tradition for over 85 years - from a hamburger stand, to a drive-in, to a full-service family restaurant. Today, you'll find Country Kitchen Restaurants from coast to coast service comfort food favorites and hearty breakfasts all day long!

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Guest Favorite

GF Gluten-Free Options



Contains Nuts

Battered Cod Basket



**ADD A CUP OF SOUP
OR SIDE SALAD**

Cranberry Pecan Harvest Salad



ADD AVOCADO!
80 CAL.



Baskets

Served with seasoned Brew City® fries.



CHICKEN TENDERS

Five breaded all-white meat chicken tenders served with choice of dipping sauce. 1340 cal.

Sauce not included in calorie count.

BREADED SHRIMP

Breaded popcorn shrimp served with cocktail sauce and a lemon wedge. 1190 cal.

BATTERED COD

Flaky cod battered and fried. Served with tartar sauce and a lemon wedge. 1280 cal.

COD & SHRIMP

Battered cod and breaded popcorn shrimp served with tartar sauce, cocktail sauce, and a lemon wedge. 1550 cal.

BBQ RIBS FIRE BRAIDED MEATS

One pound of fire-braised pork ribs slathered in sweet and tangy barbecue sauce. 1860 cal.

Soups + Salads

Dressing not included in salad calorie counts.

CHICKEN BLT SALAD ^{GF}

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.

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.



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. 470 cal.

Add chicken 180 cal.



SOUP OF THE DAY

Ask your server about today's special!
calories vary **Bowl** **Cup**

Fresh BURGER PATTIES

Burgers

*Made with third-pound patties and cooked medium-well.
Served on a pub-style bun (unless otherwise stated) alongside pickle slices.
All burgers 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. 1580-2100 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. 980-1500 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. 1010-1530 cal.

COWBOY BURGER*

A juicy beef patty topped with BBQ sauce, crispy bacon, onion rings, American cheese and fresh tomato, lettuce and red onion. 1070-1600 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. 820-1340 cal.

BACON CHEESEBURGER* GF

American cheese melted on a grilled beef patty, crowned with lettuce, tomato, bacon, and red onion. 890-1410 cal. Classic Cheeseburger 800-1320 cal.

PATTY MELT*

A juicy beef patty topped with Swiss cheese and sautéed onion between two slices of grilled marbled rye. 900-1420 cal.



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ADD A CUP OF SOUP
OR SIDE SALAD

Avocado Jack Wrap



Crispy Bourbon Chicken Sandwich



Spicy Crispy Chicken Sandwich



Sandwiches

All sandwiches served with choice of one side.

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. 800-1410 cal.

AVOCADO JACK WRAP

Pepper jack and four-cheese blend melted on a flour tortilla and topped with grilled fire-braised chicken, fresh avocado, chopped applewood-smoked bacon, diced tomato, and lettuce. Drizzled with our homemade ranch dressing and rolled up into a wrap! 950-1470 cal.



REUBEN

Slices of corned beef stacked on grilled marbled rye bread, topped with melted Swiss cheese, thousand island dressing, and sauerkraut. 800-1320 cal.

CRISPY BOURBON CHICKEN SANDWICH

Crispy deep fried chicken and bacon drenched in bourbon sauce paired with pepper jack cheese, tomato, onion, pickles and lettuce all atop a toasted bun. 1200-1720 cal.

COUNTRY AVOCADO BLT

Four strips of applewood-smoked bacon, avocado, lettuce, sliced tomato, and mayo. Served on toast of your choice. 570-1190 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. 1080-1610 cal.

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. 760-1370 cal.

Sides

Brew City® Fries 510 cal.

Onion Rings 550 cal.

Fruit of the Day ^{GF} cals. vary

Tater Tots 460 cal.

Premium SIDES

Fried Cheese Curds 510 cal.

Zesty Pickle Fries 300 cal.

Breaded Cauliflower 200 cal.

Battered Mushrooms 270 cal.

UPGRADE YOUR SIDE



Guest Favorite

GF Gluten-free if served with fruit and no bun

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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. 720-1230 cal.

CHICKEN FRIED CHICKEN

Seasoned and breaded chicken breast fried until golden, topped with our signature Country Gravy. 660-1170 cal.

BOURBON RIBEYE STEAK*

A juicy ribeye grilled to perfection, topped with bourbon sauce and golden Onion Tangles®. 810-1320 cal.

POT ROAST

Tender pot roast bathed in savory beef gravy and topped with crispy Onion Tangles®. 600-1100 cal.

HOMEMADE MEATLOAF

Hand-formed and glazed meatloaf ladled with savory beef gravy and topped with crispy Onion Tangles®. 890-1400 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. 690-1200 cal.

BBQ RIBS DINNER

One pound of fire-braised pork ribs slathered in sweet and tangy barbecue sauce. 1410-1920 cal.

Savory STACKERS

Grilled brioche-style thick bread stacked with real garlic 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 740 cal.

Pot Roast 760 cal.

Meatloaf 1230 cal.

Savory Stackers with Pot Roast



ADD A CUP OF SOUP
OR SIDE SALAD

Sides

Garlic Mashed Potatoes & Gravy
190-200 cal.

Seasoned Diced Red Potatoes
220 cal.

Fruit of the Day
cals. vary

Seasonal Vegetable Blend
cals. vary

Steamed Broccoli
40 cal.

Country Baked Apples
120 cal.

Corn Ribs
280 cal.

ADD AN EXTRA SIDE



Bourbon Ribeye Steak



Country Fried Steak

LEARN MORE.

CountryKitchenRestaurants.com

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& receive special offers



SCAN FOR OUR
NUTRITIONAL
INFORMATION.

Lighter Fare

For our senior guests and those with lighter appetites.

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. 450-690 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 with your choice of strawberry topping, fresh strawberries (when in season), or Country Baked Apples and crowned with whipped topping. 430-520 cal.

BREAKFAST SAMPLER*

One egg any style, one strip of applewood-smoked bacon, one sausage link, seasoned hash browns, and your choice of toast. 660-760 cal.

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.

Lunch & Dinner

Served with choice of two sides except Soup & Salad.

🐔 SMOTHERED CHOPPED STEAK*

A fresh beef patty grilled and topped with sautéed onions, mushrooms, and savory beef gravy. 480-990 cal.

LIGHTER FARE MEATLOAF

Homemade meatloaf topped with beef gravy and Onion Tanglers®. 530-1040 cal.

LIGHTER FARE POT ROAST

Tender pot roast bathed in savory beef gravy and topped with crispy Onion Tanglers®. 390-900 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. 600-1100 cal.

DOUBLE SMOTHERED CHICKEN ^{GF}

Juicy, grilled chicken smothered with sautéed onion and fresh mushrooms, then smothered again with four-cheese blend. 300-810 cal.

LIGHTER FARE BATTERED COD

Flaky cod battered and fried. Served with tartar sauce and a lemon wedge. 650-1160 cal.



Roasted Turkey

Sides

Garlic Mashed Potatoes & Gravy
190-200 cal.

Seasoned Diced Red Potatoes ^{GF}
220 cal.

Fruit of the Day ^{GF}
cals. vary

Seasonal Vegetable Blend
cals. vary

Steamed Broccoli ^{GF}
40 cal.

Country Baked Apples ^{GF}
120 cal.

Corn Ribs
280 cal.

🐔 Guest Favorite GF Gluten-Free Options

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Drinks

FRESH BREWED ICED TEA
0 cal.

FRESH STEEPED HOT TEA
0 cal. Green • Black • Herbal

COFFEE 5 cal.

HOT CHOCOLATE
230 cal.

RASPBERRY ICED TEA
90 cal.

ARNOLD PALMER
80 cal. Iced tea + lemonade

CRANBERRY LEMONADE
180 cal.

LEMONADE 140 cal.

BERRYLICIOUS LEMONADE
Refreshing blend of strawberries
& lemonade. 160 cal.



COKE® PRODUCTS
0-160 cal.

WHITE MILK
sm lg
150/240 cal.

CHOCOLATE MILK
sm lg
210/350 cal.

CITRUS SPLASH
Fresh orange juice + Sprite
150 cal.

CHILLED JUICE
sm lg
Orange 130/210 cal.
Apple 140/230 cal.
Cranberry 150/250 cal.
Tomato 60/100 cal.

*Strawberry & Chocolate
Milkshakes*



Turtle Sundae

Desserts

SUNDAE

Two scoops of ice cream with your choice of topping.
Strawberry Topping 330 cal. • Chocolate 350 cal.
Oreo® Cookie Pieces 380 cal. • Caramel 350 cal.
Hot Fudge 400 cal. • Turtle 460 cal.

MINI MANIA SUNDAE

One scoop of ice cream with your choice of topping.
Chocolate 190 cal. • Caramel 190 cal. Turtle 240 cal.

SHAKE

Vanilla 590 cal. • Strawberry Topping 660 cal.
Chocolate 740 cal. • Caramel 740 cal.
Oreo® Cookie Pieces 720 cal.

MALT

Vanilla 610 cal. • Strawberry Topping 680 cal.
Chocolate 760 cal. • Oreo® Cookie Pieces 740 cal.
Caramel 760 cal.

CHOCOLATE MOLTEN MADNESS

Chocolate cake with a hot fudge center,
alongside two scoops of ice cream
drizzled with chocolate sauce. 810 cal.

CHEESECAKE

Classic 510 cal.
With Strawberry Topping 580 cal.

OLD FASHIONED APPLE CRISP

Warm Country Baked Apples topped with oatmeal streusel
and rich caramel sauce. Served with ice cream. 590 cal.

SLICE OF PIE

Ask about local options!
calories vary Make it à la mode 90 cal.

*Cheesecake
with strawberry topping*



*Old Fashioned
Apple Crisp*

