

OPEN MONDAY - SUNDAY
7AM-2PM

TUCKER'S
GOOD EATS • GREAT PEOPLE

BREAKFAST SERVED ALL DAY
LUNCH STARTING AT 11AM

COFFEE, TEA, & BEVERAGES

Served with local milk, local cream, almond milk, or gluten-free oat milk.

LOCALLY ROASTED HOT COFFEE

House, Tribal Brew (Dark), Hazelnut, or Pumpkin Spice from Mill City Roasting Company
Free refills (dine-in only) 3.37

HOT COFFEE TO-GO

Small (12oz) 2.82, Medium (16oz) 3.25, or Large (20oz) 3.54

ICED COFFEE

Freshly brewed daily in-house (20oz) 3.25

ICED COFFEE TO-GO

Small (20oz) 3.25 or Large (24oz) 3.79

COLD BREW

Freshly brewed daily in-house (20oz) 4.73

MAPLE WALNUT COLD BREW

Freshly brewed daily in-house (20oz) 4.73

COLD FOAM

Unsweetened, Sweetened, or Pumpkin +1.79

FLAVOR SHOTS

Caramel, Almond, Irish Cream, Strawberry, White Peach, Pumpkin, or Pure Cane Sugar +1.13

TWO LEAVES AND A BUD ORGANIC TEA

Earl Grey, Assam Breakfast, African Sunrise, Tamayokucha Green Tea, Chamomile with Lemon Twist, Mountain High Chai, or Peppermint Leaves 2.83

FRESH BREWED ICED TEA

Free refills (dine-in only) 3.78

ICED TEA TO-GO

Small (20oz) 2.99 or Large (24oz) 3.54

HOT CHOCOLATE

Served with whipped cream 3.54

LOCAL MILK

White or Chocolate from Contoocook Creamery at Bohanan Farm
Small 2.70 or Large 3.78

JUICE

Orange, Apple, Cranberry, Tomato, or Grapefruit
Small 2.63 or Large 3.69

FOUNTAIN BEVERAGE

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Mountain Dew, Lemonade, Sobe Life Water, or Soda Water
Free refills (dine-in only) 3.65

BLENDED DRINKS

Served hot, over ice, or frozen.

PUMPKIN SPICE LATTE

Tribal Brew coffee blended with pumpkin flavors, cinnamon, and nutmeg. 6.09

ORIGINAL CHAI

A blend of black tea, spices and honey. 4.87

SALTED CARAMEL CHAI

Chai blended with salted caramel. 5.42

MATCHA GREEN TEA LATTE

Real Japanese matcha with creamy vanilla. 5.76

VANILLA CHAI

A blend of chai, vanilla, and honey. 5.92

MOCHA JAVA

Tribal Brew coffee blended with dark chocolate. 6.09

SALTED CARAMEL COLD BREW

Cold brew blended with salted caramel. Served over ice. 6.04

MOCHA COLD BREW

Cold brew blended with dark chocolate. Served over ice. 6.04

SALTED CARAMEL

Tribal Brew coffee blended with salted caramel. 5.42

SMOOTHIES

Made with Stonyfield Organic vanilla yogurt or dairy-free. (14oz) 5.80 or (20oz) 8.23
Add grass-fed whey or vegan protein. +2.20

STRAWBERRY BANANA

Juicy strawberry and creamy banana purees.

MANGO MAGIC

Sweet mango, pineapple, and banana purees.

BREAKFAST

SERVED ALL DAY



SHAREABLES

MAPLE BOURBON BACON

Four pieces of thick-cut cob smoked bacon sourced locally from North Country Smokehouse. Candied with brown sugar, ground pepper, and bourbon. Served with pure NH maple syrup from Fuller's Sugarhouse. 8.99

BACON CHEDDAR DROP BISCUITS

Two from-scratch buttermilk biscuits baked with maple bourbon bacon bits and cheddar cheese. Served with house cinnamon maple butter. 8.99

FROM THE GRIDDLE

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

BELGIAN WAFFLE

Golden malted waffle topped with fresh blueberries, strawberries, whipped cream, and powdered sugar. 10.85

CAKES

Three buttermilk cakes made from scratch. 9.77
Add blueberries +1.75 or chocolate chips. +1.00

PUMPKIN PANCAKES

Three pumpkin cakes topped with powdered sugar and house cinnamon whipped cream. Served with pure NH maple syrup from Fuller's Sugarhouse. 10.15

FRENCH TOAST

Three slices of our thick sliced Challah bread French toast topped with powdered sugar. 10.09

POWER CAKES

Organic gluten-free pancakes made with ground flax and chia seeds. Served with pure NH maple syrup. 12.18
Add blueberries +1.75 or chocolate chips. +1.00

APPLE CARAMEL FRENCH TOAST

Fresh baked apple caramel tea bread grilled in French toast batter. Topped with grilled Fuji apples, powdered sugar, house cinnamon whipped cream, and granola. Served with pure NH maple syrup. 13.95

STRAWBERRY CHEESECAKE STUFFED FRENCH

Four pieces of French toast stuffed with strawberry cheesecake filling. Topped with fresh strawberries and powdered sugar. 13.25

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.* 12.18

HOUSE HASH & CHEESE

Homemade corned beef hash and American cheese. Topped with hollandaise.* 13.38

WESTERN

Grilled onions, peppers, Canadian bacon, and American cheese.* 12.50

POPS

Hardwood smoked bacon, sausage, Canadian bacon, grilled onions, peppers, and American cheese. Topped with hollandaise.* 12.99

CINNAMON MAPLE BUTTER

Add a side of our new house cinnamon maple butter that perfectly pairs with toast, biscuits, pancakes, muffins, apple caramel tea bread, and just about everything else. +1.50

CLASSICS

TUCKER'S CLASSIC

Two local eggs, house potatoes, choice of toast.* 8.91
Add bacon, sausage links, or sausage patties. +3.75

TUCKER TIME

Two local eggs, house potatoes, choice of two French toast slices or two cakes.* 12.47
Add bacon, sausage links, or sausage patties. +3.75

DROP BISCUITS & GRAVY

Scratch-made drop biscuits topped with our homemade crankin' sausage gravy. Served with two local eggs any style and hash browns.* 12.18

SWEET & SAVORY

Two local eggs any style, grilled apple caramel tea bread, house potatoes, grilled maple sausage, and baked beans. 13.99

BENNIES & BOWLS

CLASSIC BENNY

North Country Smokehouse Canadian bacon, two local poached eggs, and hollandaise on a grilled English muffin. Served with house potatoes.* 13.03

TJ'S IRISH BENNY

TJ's signature homemade corned beef hash, two local poached eggs, and hollandaise on a grilled English muffin. Served with house potatoes.* 13.31

SMASHED AVOCADO BOWL

Two local eggs scrambled over 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.* 12.75

CARNITAS BOWL

Two local eggs scrambled over pulled pork grilled with local salsa, sweet potatoes, black beans, corn & poblano blend (corn, poblano peppers, onions), and sharp cheddar. Topped with smashed avocado, cilantro pesto, and queso chipotle hollandaise. Served with grilled mini naan.* 15.61

BEET BOWL

Two local eggs scrambled over house roasted beets, goat cheese, spinach, sweet potatoes, and quinoa hash browns. Topped with balsamic glaze. Served with grilled mini naan.* 12.50



BURRITOS

Made with two local scrambled eggs in a white or wheat wrap.

TUCK'S

Cheddar jack, grilled hash browns, green peppers, onions, black beans, pico sauce, and piquante peppers.* 9.77

BANH MI

Pork belly, arugula, cilantro pesto, house pickled red onions, Micro Mama's Silly Dilly Carrot kimchi, and sriracha.* 12.50

REEDO BURRITO

Diced bacon, hash browns, sharp cheddar, and chipotle aioli.* 8.25

KOREAN BBQ

Pulled pork, sharp cheddar, Tuck's Kickin' Korean barbecue sauce, quinoa & brown rice, cucumbers, and Micro Mama's Silly Dilly Carrot kimchi.* 13.00

BREAKFAST SANDWICHES

ERICA'S BREAKFAST MELT

One local fried egg, sharp cheddar, smashed avocado, piquante peppers, and chipotle aioli on grilled ciabatta.* 9.77

KEVIN'S CLASSIC

One local fried egg, American cheese, and choice of bacon, sausage, or Canadian bacon on a plain bagel, English muffin, or ciabatta.* 6.51

HALE'S

One local fried egg, sausage patty, sharp cheddar, and chipotle aioli on grilled cinnamon raisin bread.* 6.95

THE MITCH

One local fried egg, Canadian bacon, hash browns, and sharp cheddar on grilled sourdough.* 8.68

SKILLETS

Made with three local scrambled eggs. Served with choice of toast.

SEDONA

Grilled onions, piquante peppers, and pepper jack cheese over crispy hash browns. Topped with guacamole, Southwest seasoning, and a chipotle aioli drizzle.* 13.38

HARVEST

North Country maple sausage with sharp cheddar over quinoa hash browns and sweet potatoes. Topped with hollandaise.* 14.50

HOLD THE GLUTEN

Diced tomatoes, mushrooms, spinach, and cheddar jack over house potatoes. Topped with basil pesto and shaved parmesan.* 14.11

MEAT LOVERS

Hardwood smoked bacon, sausage, Canadian bacon, sautéed onions & peppers, and American cheese over house potatoes.* 12.50

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, peanuts, tree nuts, dairy/milk. Each station on our line contains ingredients that contain or may contact these common allergens. 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. *Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness.

SIDE ORDERS

LOADED HOUSE POTATOES

Diced house potatoes with hardwood smoked bacon bits, grilled onions & peppers, and sharp cheddar. 5.57
Upgrade your breakfast side. +1.60

LOADED HASH BROWNS

Shredded hash browns topped with hardwood smoked bacon bits, grilled onions & peppers, and sharp cheddar. 5.57
Upgrade your breakfast side. +1.60



HOUSE POTATOES

Gluten-free, vegan diced Idaho potatoes roasted with a seasoning blend of onion, garlic, red pepper, green pepper, and parsley. 3.74

QUINOA HASH BROWNS

Gluten-free, vegetarian shredded Idaho potatoes with quinoa, kale, sharp cheddar, and sea salt. 5.02

HASH BROWNS

Gluten-free 3.74

SWEET POTATO HOMEFRIES

Gluten-free 4.46

BAKED BEANS

Gluten-free 3.73

TOAST

White, Wheat, Sourdough, Cinnamon Raisin, Marble Rye, Gluten-Free, or English Muffin 2.36

DROP BISCUIT

A grilled buttermilk biscuit made from scratch. 2.36

APPLE CARAMEL TEA BREAD

3.49

BLUEBERRY MUFFIN

3.49

SIDE PLAIN PANCAKE

3.74

SIDE FRENCH TOAST

3.74

BERRIES

5.18

FRESH CUT FRUIT

4.46

PLAIN BAGEL & CREAM CHEESE

3.75

ONE LOCAL EGG

Sourced locally from family farms in New Hampshire and prepared any style. 1.23

HARDWOOD SMOKED BACON

3.75

SAUSAGE LINKS

3.75

SAUSAGE PATTIES

3.75

MAPLE SAUSAGE

4.77

HOUSE CORNED BEEF HASH

5.02

CANADIAN BACON

4.77

HOLLANDAISE

1.54

QUESO CHIPOTLE HOLLANDAISE

1.79

LUNCH STARTING AT 11AM



Choose any two from below. Served with chips or an apple, and a pickle. 12.73

HALF SANDWICH

Choose from: The Club, Austin 2.0, West Coast Club, Grilled Cheese, or Veggie Caprese (on grilled sourdough)

HALF HOUSE SALAD

Local greens, cucumbers, tomatoes, and superfood slaw. Served with choice of dressing.

HALF MEDITERRANEAN SALAD

Local greens, cucumbers, arugula, fire roasted tomatoes, mushrooms, artichoke hearts, roasted red pepper hummus, Micro Mama's Silly Dilly Carrot kimchi, feta, and tzatziki. Served with a side of Italian dressing.

CUP OF BUTTERNUT SQUASH & CRANBERRY BISQUE, MAC & CHEESE, OR GRASS-FED BEEF CHILI

SANDWICHES

Served with chips or an apple, and a pickle.
Substitute a cup of chili, soup or mac & cheese +2.55,
or side of coleslaw or local greens. +1.99

TURKEY TROT

Our award winning fall favorite! Thick sliced grilled turkey on cranberry ciabatta with melted Swiss, cornbread stuffing, cranberry sauce, and mayo. 14.65

MICRO MAMA'S REUBEN

Thin-sliced grilled corned beef, melted Swiss, local sauerkraut, and Russian dressing on grilled marble rye. 15.67

PARISIAN

Grilled chicken, sweet fig spread, bacon, Brie cheese, and baby spinach on grilled focaccia. 15.20

WEST COAST CLUB

Roasted turkey, hardwood smoked bacon, melted sharp cheddar, tomatoes, local lettuce, house pickled red onions, and guacamole on toasted sourdough. 12.99

GRILLED CHEESE

Melted sharp cheddar on grilled sourdough. 8.68

CAPE CRANBERRY CHICKEN

Grilled chicken, hardwood smoked bacon, local lettuce, melted sharp cheddar, tomatoes, and cranberry aioli on focaccia. 15.20

THE CLUB

Roasted turkey, sharp cheddar, local lettuce, hardwood smoked bacon, tomatoes, mayo, and honey dijon on toasted sourdough. 12.50

CAJUN CHICKEN PANINI

Braised cajun chicken, melted sharp cheddar, hardwood smoked bacon, piquante peppers, and chipotle aioli on sourdough. 14.45

AUSTIN 2.0

Braised barbecue chicken, sharp cheddar, sliced tomatoes, house coleslaw, and French onions on grilled sourdough. 13.50

BANH MI SANDWICH

Pork belly, Micro Mama's Silly Dilly Carrot kimchi, cucumbers, arugula, cilantro pesto, and sriracha on grilled ciabatta. 15.20

HOMEGROWN WRAP

Grilled chicken, cucumbers, spinach, fire roasted tomatoes, mushrooms, and artichoke hearts tossed in Italian dressing, tzatziki, feta, Micro Mama's Silly Dilly Carrot kimchi, and roasted red pepper hummus in a white or wheat wrap. 15.05

VEGGIE CAPRESE

Spinach, fresh mozzarella, tomatoes, basil pesto, and balsamic glaze on focaccia. 10.85

BOWLS & GREENS

COBB SALAD

Local greens topped with an organic hardboiled egg, grilled chicken, smashed avocado, sharp cheddar, diced tomatoes, and cucumbers. Served with a side of homemade ranch dressing and a fresh baked baguette. 16.58

PESTO POWER BOWL

Served on a bed of local greens or quinoa and brown rice. Topped with grilled chicken, superfood greens, fire roasted tomatoes, artichokes, basil pesto, parmesan, and tzatziki. Drizzled with balsamic glaze. Served with grilled mini tandoori naan. 16.58

UNBEETABLE SALAD

Local greens and arugula topped with grilled chicken, chilled roasted beets, goat cheese, cucumbers, cherry tomatoes, and pumpkin seeds. Served with a side of house maple balsamic vinaigrette and a fresh baked baguette. 16.58

MEDITERRANEAN BOWL

Served on a bed of local greens or quinoa & brown rice, grilled chicken, cucumbers, arugula, fire roasted tomatoes, mushrooms, artichoke hearts, roasted red pepper hummus, Micro Mama's Silly Dilly Carrot kimchi, feta, and tzatziki. Served with a side of Italian dressing and grilled mini tandoori naan. 16.58

SOUPS & MAC

Choose a cup or bowl. 5.76/8.26

BUTTERNUT SQUASH & CRANBERRY BISQUE

A fall harvest favorite made with butternut squash, dried cranberries, a splash of wine, and a pinch of brown sugar from Boston Chowda Co. (vegetarian).

GRASS-FED BEEF CHILI

Our signature chili recipe made from scratch using grass-fed beef (gluten-free, dairy-free).

MAC & CHEESE

Cavatappi pasta in a creamy blend of sharp cheddar and Monterey Jack (vegetarian).

VISIT US AT TUCKERSNH.COM

SCAN TO LEARN ABOUT
THE STORY BEHIND OUR
FOOD, OUR TEAM, OUR
PARTNERS, AND MORE.



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