

# Breakfast

## AT HARRY'S ROADHOUSE



If you have any food allergies, please inform  
your server prior to ordering.



**Huevos Divorciados** – Two Corn Tortillas with Eggs: one with Two Grilled Shrimp, Creamy Tomatillo Salsa, Queso Fresco and, Avocado; the second with Cascabel Salsa and Cotija, served with Refried Black Beans and a Flour Tortilla \$12.75



### **Peyton's Fresh Baked Muffins and Coffee Cake**

**Bagel with Cream Cheese** \$4.75  
*Gluten Free Bagels add \$2.50*

**Bagel with Smoked Salmon** and Cream  
Cheese \$14.50

**Homemade Granola** with Almonds, Cranberries, Coconut, Fresh Fruit and Yogurt \$9.25

**Piping Hot Irish Oats** with your choice of 3 toppings: Strawberries, Spiced Apples, Bananas, Walnuts, Bacon Bits, or Brown Sugar \$7.50 (Additional toppings \$.75)

**Eggs with Home Fries and Toast** \$8.95

*with Homemade Turkey Sausage, Hickory Smoked Bacon, or Ham \$11.95*

**Omelet** served with Home Fries and Toast \$8.95 *Add your choice of breakfast meats, cheese, mushrooms, onion and sautéed pepper or Avocado for an additional charge.*

**Scrambled Eggs, Smoked Salmon, Cream Cheese and Onion** served with home fries and Toast \$13.95

**Bacon and Sharp Cheddar Omelet** with Tomato and Scallions served with Home Fries and Toast \$12.50

**Breakfast Burrito** —A Flour Tortilla rolled around Scrambled Eggs with Hickory Smoked Bacon and Potatoes, topped with Red or Green Chile and Melted Cheese \$11.95

**Huevos Rancheros** with Black Beans \$11.25

**Migas-** Scrambled Eggs with Onion, Green Pepper, Tomato, Pickled Jalapeno, Tortilla Chips and Cheese served with a side of Black Beans and Salsa \$11.25, *With Chorizo \$13.25*

**Traditional Mexican Chilaquiles** with Tomatillo Salsa, Queso Asadero and Cotija, with Eggs any Style and Black Beans \$11.25

**Lemon Ricotta Pancakes** with Fresh Strawberries -Three Small Cakes \$10.25

**Buckwheat Pancakes** with Wild Maine Blueberries - Stack of Two Large Cakes \$10.25

**Tres Leches French Toast** with Dulce de Leche and Berries \$11.25

**Blue Cornmeal Waffle** with Honey Butter and Bananas \$9.50

**Guy's Favorite** - Two Strips of Hickory Smoked Bacon cooked inside our Blue Cornmeal Waffle topped with Bananas \$12.50

### ☉SIDES ☉

- ☉ Homemade Turkey Sausage \$4.50
- ☉ Pennsylvania Style Scrapple \$4.50
- ☉ Hickory Smoked Bacon \$4.50
- ☉ Ham \$4.50      ☉ Black Beans \$2.50
- ☉ Home fries \$3.50
- ☉ Red or Green Chile \$1.25
- ☉ Gluten Free Bread or Bagels add \$2.50
- ☉ James Carelton's Pennsylvania 100%  
Pure Grade A Maple Syrup \$2.50



## Lunch AT HARRY'S ROADHOUSE



If you have any food allergies, please inform the management and your server prior to ordering.

All the Chicken we serve is Organic

### Appetizers



**Soup of the Day** \$4.95/\$6.75

**Salsa and Chips** \$5.75/ with Guacamole \$9.25

**Beer Battered Onion Rings** \$6.50

**Nachos** \$10.95  
*Add Chorizo or Tinga de Pollo for \$3.75*

**Dry Rubbed, Smoky St. Louis Cut Pork Ribs** (2) with Cole Slaw and BBQ Sauce \$9.75

### Salads



**Cobb Salad** — Diced Turkey, Avocado, Hickory Smoked Bacon, Danish Blue Cheese, Hard Cooked Egg, Scallions, Tomato and Cucumber on Romaine with the Traditional Brown Derby Vinaigrette \$13.75

**Southwestern Veggie Chop** with lots of Veggies, ask your server for a complete list, and Black Beans, tossed in an Avocado Dressing, topped with Cornbread Croutons, Sprouts and Avocado \$12.25

**Organic Apple Salad** with Romaine Lettuce, Blue Cheese, Walnuts, Celery and a Sweet and Sour Poppy Seed Dressing \$11.25

**Caesar Salad** \$9.75

**Roadhouse Salad** with Organic Mixed Greens, Roasted Peppers, Avocado, Onion and Balsamic Vinaigrette \$9.95

#### Add to any salad:

Grilled Organic Chicken Breast \$6.50  
Grilled Salmon \$8.50  
Grilled Carne Asada \$5.50



**Burger (Sweetgrass Farms, Grass Fed and Finished)** with our hand cut Fries \$13.50

**Beck & Bulow's All-Natural Buffalo Burger**, locally raised, served with hand cut fries \$16.25

*Sub Chile Cheese Fries \$1.95  
Add Cheese, Chile, Mushrooms, Grilled Onions, Avocado, Apple Wood Smoked Bacon or Danish Blue Cheese for an additional charge. **Gluten Free Bun** \$2.25*

**Roadhouse Veggie Burger**, made with Quinoa, Garbanzo, Spinach and Brown Rice, on a Bun with Feta, Arugula and a Beet-Walnut-Yogurt Sauce, with Fries \$12.25

**Catfish Po' Boy** with Lettuce, Tomato, Onion and Jalapeno Tartar Sauce served with Fries, Cole Slaw and a Pickle \$13.75

**Grilled Cheese** (Aged Cabot Extra Sharp Cheddar) with Caramelized Onions and Hot 'n Sweet Mustard on Sourdough Bread with Fries \$10.95

*Add Avocado, Roasted Peppers, Spinach or Tomato, Grilled Portobello Mushrooms or Ham for an additional charge.*

Half Sandwich with Soup or Salad \$9.95

**BBQ Chicken Sandwich** (Organic) with Green Chile, Bacon, Cheddar Cheese, Beer Battered Onion Rings and Slaw 13.95

**Fresh Roasted Turkey Breast Sandwich** with Green Chile, Avocado, Apple Wood Smoked Bacon, Lettuce, Tomato, on Sourdough—served with a side of Chipotle Mayonnaise, Cole Slaw and Chips \$13.95

Half Sandwich with Soup or Salad \$12.50

**Turkey Reuben** on Rye with Swiss Cheese, Sauerkraut and Thousand Island Dressing - served with French Fries \$13.95

Half Sandwich with Soup or Salad \$12.50

**Tuna Salad Sandwich** (Pole and Line Caught) on Wheat with Cole Slaw and Chips \$11.50

Half Sandwich with Soup or Salad \$10.25

**Turkey Meatloaf** served with Mashed Potatoes, Mushroom Gravy and a House Salad \$14.95

**Baked Penne** with 4 Cheeses tossed in a Tomato-Cream Sauce-served with a Small Caesar \$15.50

*Add Danish Blue Cheese and Italian Sausage for an additional charge.*

*Substitute Gluten Free Pasta \$2.25*

**Dry Rubbed, Smoky St. Louis Cut Pork Ribs** with Fries or Ranch-Style Pinto Beans, Slaw and Cornbread \$18.95

**Buddha Bowl** with Black Rice, Quinoa, Garbanzo Beans, Pistachios, Roasted Sweet Potatoes, Cauliflower, Broccoli, Blistered Tomatoes and Crispy Kale with a Tahini-Yogurt Dressing \$13.75

**Shrimp Quesadillas** on Alicia's Corn Tortillas with Oaxaca Cheese, Corn, Green Chile, served with Guacamole, Chipotle Salsa and Black Beans \$14.95

**California Dreamin'** — A Big Handheld Burrito filled with Ranch-Style Pinto Beans and Rice, Onions, Garlic, Poblanos, Cheese, Guacamole and your choice of Grilled Chicken or Mexican style Ground Beef with Roasted Tomato Chipotle Salsa on the side \$12.25

**Tinga de Pollo Tacos a los Cocineros** (Asadero, Lettuce, Tomato and Avocado) with Refried Black Beans and Roasted Tomato Chipotle Salsa \$14.50

**Carne Asada Tacos** – Grilled Steak served with Alicia's Tortillas, Chipotle Salsa, Salsa Cruda, Pickled Onions, Avocado and Black Beans \$14.75

**Grilled Salmon Tacos** with Avocado, a Fresh Tomatillo Salsa and a side of Refried Black Beans \$15.25

**Smothered Burrito** with your choice of Grilled Chicken Breast or Mexican style Ground Beef and Black Beans, topped with Red or Green Chile, melted Jack and Cheddar, Guacamole and Sour Cream \$13.95

**Quesadilla** with Smoked Chicken, Queso Asadero and Ranch-Style Pinto Beans served with a small House Salad \$14.50/Half \$11.50

**Stacked Blue Corn Turkey Enchiladas** with Ranch-Style Pinto Beans, Guacamole, Sour Cream and a Tortilla \$14.75 *Sub Carne Asada add \$1.25*

**Roadhouse Tostada** — A Flour Tortilla topped with Refried Black Beans, Melted Cheese, Mixed Baby Greens, Southwestern Veggie Chop, Grilled Chicken, Guacamole and Salsa \$14.75

**Bagel with Smoked Salmon** and Cream

Cheese and a House Salad \$15.50

**Huevos Rancheros** with Black Beans \$11.25

**Breakfast Burrito** — A Flour Tortilla rolled around Scrambled Eggs with Hickory Smoked Bacon and Potatoes, topped with Red or Green Chile and Melted Cheese \$11.95 (Handheld \$8.50)

**Additional Vegetarian Options** - sub Tofu, Mushroom, Spinach and Broccoli filling for Tacos, Burritos and Enchiladas

### Pizzas



**Cheese** \$10.95

**Pepperoni** with Mozzarella \$11.95

**Margherita** with Tomato Sauce, Fresh Mozzarella and Basil \$12.50

**Eggplant Parmesan** Crispy Fried Eggplant with Mozzarella, Tomato Sauce and Pesto \$12.50

**Hawaiian** with Ham, Pineapple, Red Onion, Tomato Sauce and Mozzarella \$12.50

**White with Italian Sausage**, Asiago, Mozzarella, Broccoli, Garlic Slivers and Oregano \$12.50

**Meat Lover's** with Italian Sausage, Pepperoni, Prosciutto, Green Chile and Mozzarella \$13.95

**Greek Pizza** with Feta, Mozzarella, Spinach, Artichokes, Kalamata Olives, Pepperoncini, Oregano and Cherry Tomatoes \$12.50

**Wild Mushroom Pizza** — with Oyster, Shiitake, Portobello and Forest Mushrooms, Spinach, light Marinara and Mozzarella \$14.50

*Chef's suggestion — add prosciutto \$2.00*

**Loaded Veggie** – Tomato Sauce, Mozzarella, Asiago, Artichoke Hearts, Fried Eggplant, Shiitake Mushrooms, Kalamata Olives, Green and Red Pepper and Onion topped with Arugula and Extra Virgin Olive Oil \$13.75

**Gluten Free Pizza Dough add \$2.50**



### ☉SIDES ☉

French Fries \$5.50

Black Beans \$2.50

Chile Cheese Fries \$6.75 Tortilla \$1.25

Red or Green Chile \$1.25

Gluten Free Bread additional \$2.50

## Dinner



If you have any food allergies, please inform the management and your server prior to ordering.

### Appetizers



**Roasted Cauliflower** with Romesco Sauce \$7.75

**Shrimp Quesadilla** on Corn Tortillas with Oaxacan Cheese, Rajas and Corn with Roasted Tomato-Chipotle Salsa \$10.50

**Dry Rubbed, Smoky St. Louis Cut Pork Ribs** with Cole Slaw and BBQ Sauce \$9.75

**Chips and Salsa** \$5.95/ with Guacamole \$9.25

**Nachos** \$10.95

*Add Chorizo, Ground Beef or Tinga de Pollo* \$3.75

**Soup** of the Day \$4.95/\$6.75

### Salads



**Caesar Salad** \$9.75

**Roadhouse Salad** Mixed Greens tossed in Balsamic Vinaigrette or Creamy Dijon Vinaigrette topped with Tomato, Onion, Roasted Pepper and Avocado \$9.95

**Southwestern Veggie Chop** with lots of Veggies, ask your server for a complete list including Black Beans, tossed in an Avocado Dressing, topped with Cornbread Croutons, Sprouts and Avocado \$12.25

**Organic Apple Salad** with Romaine Lettuce, Blue Cheese, Walnuts, Celery and a Sweet and Sour Poppy Seed Dressing \$11.25

#### Add to any salad:

Grilled Organic Chicken Breast \$6.50

Grilled Salmon \$8.50

Grilled Carne Asada \$5.50

### Roadhouse Entrees



**New York Strip – Pasture Raised in New Mexico** (10 oz) topped with Peppercorn Butter served with Scalloped Potatoes and Sautéed Broccoli \$31.95

**Dry Rubbed, Smoky St. Louis Cut Pork Ribs** with your choice of Fries or Ranch-Style Pinto Beans, Cole Slaw and Cornbread \$18.95

**Fried Catfish Plate** with Chile-Cheese Grits and Collard Greens \$16.25

**Vietnamese Caramelized Catfish** with Jasmine Rice and Baby Bok Choy \$16.25

**Baked Penne** with 4 Cheeses tossed in a Tomato-Cream Sauce-served with a Small Caesar \$15.50

*Add Danish Blue Cheese and Italian Sausage for an additional charge. Substitute Gluten Free Pasta \$2.25*

**Turkey Meatloaf** served with Mashed Potatoes, Mushroom Gravy and Collard Greens \$14.95

**Buddha Bowl** with Black Rice, Quinoa, Garbanzo Beans, Pistachios, Roasted Sweet Potatoes, Cauliflower, Broccoli, Blistered Tomatoes and Crispy Kale with a Tahini-Yogurt Dressing \$13.75

**Grilled Salmon Tacos** with Refried Black Beans and Tomatillo Salsa \$15.25

**Tinga de Pollo Tacos a los Cocineros** (Asadero, Lettuce, Tomato and Avocado) with Refried Black Beans and a Roasted Tomato Chipotle Salsa \$14.50

**Carne Asada Tacos** – Grilled Steak served with Alicia’s Tortillas, Roasted Tomati llo-Arbol Salsa, Salsa Cruda, Pickled Onions with Black Beans and Avocado \$14.75

**Smothered Burrito** with your choice of Organic Grilled Chicken Breast or Mexican-Style Ground Beef and Black Beans, topped with Red or Green Chile, Melted Cheese, Guacamole and Sour Cream \$13.95

**Stacked Blue Corn Turkey Enchiladas** topped with cheese, served with Ranch-Style Pinto Beans, Sour Cream, Guacamole and a Flour Tortilla \$14.75 *Sub Carne Asada add \$1.50*

**Quesadilla** with Organic Smoked Chicken, Queso Asadero and Ranch-Style Pinto Beans served with a small House Salad \$14.50

**Tostada Roadhouse-Style** — a Crispy Flour Tortilla topped with Refried Black Beans, Melted Cheese, Mixed Greens, Southwestern Veggie Chop, Organic Grilled Chicken, Guacamole and Salsa \$14.75

**Additional Vegetarian Option** – Substitute our Tofu, Shiitake Mushroom, Spinach and Broccoli filling for Tacos, Burritos or Enchiladas



### Burgers



**Beck & Bulow’s Buffalo Burger**, locally raised, served with our homemade fries \$16.25

**Burger** (Sweet Grass Farm - locally raised, grass fed and finished) with our homemade Fries \$13.50

*Sub Chile Cheese Fries for \$1.95*

*Cheese, Red or Green Chile, Mushrooms, Grilled Onions, Avocado, Apple Wood Smoked Bacon or Danish Blue Cheese for an additional charge.*

Gluten Free Buns \$2.50

**Roadhouse Veggie Burger**, Quinoa, Garbanzo, Spinach and Brown Rice, topped with Feta and Arugula on a Bun served with a Beet-Walnut-Yogurt Sauce, and Fries \$12.25

### Pizzas



**Cheese** \$10.95

**Pepperoni** and Mozzarella \$11.95

**Margherita** with Fresh Basil, Tomato Sauce and Fresh Mozzarella \$12.50

**Eggplant Parmesan** Crispy Fried Eggplant with Mozzarella, Tomato Sauce and Pesto \$12.50

**White with Italian Sausage**, Asiago, Mozzarella, Broccoli, Garlic Slivers, and Oregano \$12.50

**Meat** with Italian Sausage, Pepperoni, Prosciutto, Green Chile, and Mozzarella \$13.95

**Greek** with Feta, Mozzarella, Spinach, Kalamata Olives, Artichokes, Pepperoncini, Oregano and Tomatoes \$12.50

**Hawaiian** with Ham, Pineapple, Red Onion, Tomato Sauce, and Mozzarella \$12.25

**Loaded Veggie** –Artichoke Hearts, Shiitake Mushrooms, Fried Eggplant, Kalamata Olives, Onion, Green and Red Pepper, Tomato Sauce, Mozzarella, Asiago, topped with Arugula, and Extra Virgin Olive Oil \$13.75

**Wild Mushroom** — with Shiitake, Portobello, Oyster and Forest Mushrooms, Spinach, light Marinara and Mozzarella \$14.50

*Chef’s suggestion — add prosciutto \$2.00*

**Gluten Free Pizza Dough** add \$2.50

