

open year round  
 tuesday - sunday  
 8:00 AM - 1:00 PM



106 chautauqua drive  
 mt. gretna, pa 17064  
 717.964.3771  
 porchandpantry.com  
 (lunch menu on other side)

**BREAKFAST MENU** - served all day

**BREAKFAST COMBOS**

2 eggs, 1 slice of toast - **3.50**  
 2 eggs, 2 plain pancakes, choice of meat - **9.50**  
 2 eggs, 2 slices french toast, choice of meat - **9.50**

2 eggs, 2 flavored pancakes, choice of meat - **11.00**  
 2 eggs, 2 slices featured french toast, choice of meat - **11.00**  
 2 eggs, home fries, choice of meat, 1 slice of toast - **8.50**

**PANCAKES & FRENCH TOAST**

*table syrup, maple syrup, sugar-free syrup available.*

**cinnamon french toast** (two thick slices per order) - **5.00**  
**homemade gluten-free, wheat or raisin** - **6.00**  
**french toast of the day** - **8.50**  
*(includes whipped cream or sweet cream cheese)*

**buttermilk pancakes**  
 one - **2.50** two - **4.50** three - **7.00**  
**flavored pancakes** (choose 1: blueberries, chocolate chip, or banana)  
 one - **3.50** two - **6.50** three - **9.00**  
*add 1.00 for gluten free pancakes*

**PORCH & PANTRY FAVORITES**

**eggs benedict** - 2 poached eggs, english muffin, hollandaise  
**original** w/ canadian bacon - **9.00**  
**florentine** w/ baby spinach, sliced tomato - **9.00**  
**smoked salmon** - **12.00**  
**quiche** w/ fresh fruit or small house salad - **9.50**  
*\*bacon, tomato, spinach, cheddar \*tomato, basil, mozz \*daily selection*  
**baked oatmeal** - served w/ whole milk or skim - **6.50**  
 add .50 for almond or coconut milk  
*\*lemon almond blueberry \*maple brown sugar \*daily seasonal flavor*

**chipped beef gravy**  
 side cup - **4.00**  
 on 2 slices of toast - **8.00**  
 on homemade buttermilk biscuit - **9.50**  
 on homefries w/ 1 slice of toast - **9.00**  
**bagel & lox** - toasted bagel, smoked salmon, cream cheese, baby spinach, tomato, cucumber - **12.00**  
**hunky eggs** - 3 scrambled eggs loaded w/ sauteed onions, and seasoned home fries, served w/ 1 slice of toast of your choice - **9.00**

**THREE-EGG OMELETS**

*served w/ 1 slice of toast of your choice or fresh cantaloupe. one yolk or egg whites - 1.50*

**cheese omelet** - choice of cheese - **8.00**  
**fresh basil, tomato, mozzarella** - **9.00**  
**bahama** - choice of cheese, topped w/ zesty tomato sauce made w/ mushrooms, celery, red pepper, and onion - **9.00**  
**featured local sausage** - check daily sheet for selection - **9.00**

**mexican** - pepper jack, red pepper, onion, tomato, fire roasted salsa - **9.00**  
**gyro** - shaved beef and lamb, spinach, tomato, feta, tzatziki - **9.50**  
**build-your-own** - includes 3 ingredients below - **9.00**  
*.50 for each additional, 1.50 for extra meat selection*

**BUILD-YOUR-OWN SANDWICH or BURRITO**

*includes 2 eggs (substitute tofu scramble - 1.00) and choice of 2 ingredients, .50 for each additional, 1.50 for extra meat selection. one yolk or egg whites - 1.50*  
 served w/ cantaloupe. choose burrito (includes fire-roasted salsa), bagel, or choice of toast - **6.50** buttermilk biscuit sandwich - **8.50**

**meats**

ham - bacon - sausage - featured sausage -  
 smoked salmon\* - prosciutto\* - gyro lamb\* -  
 vegan smoked apple sausage\*  
*\*add 1.00*

**fresh vegetables** (sauteed upon request)

spinach - red bell pepper - onion -  
 tomato - crimini mushroom -  
 fresh basil - asparagus\* - home fries\*  
*\*add .50*

**cheeses**

american - sharp cheddar - feta -  
 pepper jack - swiss - mozzarella -  
 vegan cheddar\*  
*\*add 1.00*

**VEGAN-FRIENDLY**

**garden fries** - mexican seasoned home fries w/ sauteed asparagus, mushrooms, onions, peppers, spinach, fresh basil, served w/ fire roasted salsa, 1 slice of toast - **8.00**

**vegan scramble** - tofu scramble tossed w/ seasoned home fries, spinach, field roast vegan smoked apple sausage, 1 slice of toast - **9.00**

**A LA CARTE**

1 egg - (sunny, easy, med, hard, poached, hard-boiled) - **1.50/ea**  
*from sauder farms (lititz, pa)*  
 tofu scramble - **3.50**  
 seasoned home fries (smoked paprika, salt, pepper) - **2.50**  
 sausage links, bacon, scrapple, ham steak, canadian bacon - **3.50**  
*from groff meats (elizabethtown, pa)*  
 toast: homemade wheat, rye, or cinnamon raisin,  
 texas toast white - **1.50/slice**

toasted bagel - **2.50**  
 toasted bagel w/ cream cheese - **3.50**  
 fresh fruit cup - **4.50**  
 scratch-made buttermilk biscuit - **3.50**  
 english muffin - **2.00**  
 homemade gluten free toast - **2.50/slice**  
 sliced avocado half - **1.50**  
 side of asparagus - **2.50**

*\*\*\*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness\*\*\**

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**LUNCH MENU** - served all day

**HOMEMADE SOUPS**

crab & corn chowder  
 cup - **4.50**  
 mug - **6.00**

tomato basil (*vegan-friendly, made w/ almond milk*)  
 cup - **3.50**  
 mug - **5.00**

*saltine crackers available upon request*

**SANDWICHES & WRAPS**

*all served on homemade wheat bread or flour tortilla unless noted or requested otherwise w/ kettle chips and a pickle spear  
 create your own lunch combo w/ half/whole sandwich and small house salad or cup/mug of soup*

**BLT** - w/ mayo, on toasted bread  
 half - **4.00** whole - **8.00**  
 add avocado - 1.50

**tuna or chicken salad** w/ lettuce and tomato  
 half - **4.00** whole - **8.00**

**grilled cheese**  
 half - **4.00** whole - **8.00**

*(choice of: american, sharp cheddar, mozzarella, pepper jack, swiss)*

**tuna or chicken salad melt** - on toasted english muffin  
 w/ american cheese - **8.50**

**grilled sandwiches:**  
**american w/ tomato, bacon**  
 half - **4.50** whole - **9.00**

**ham or turkey w/ swiss & dijon mustard**  
 half - **4.50** whole - **9.00**

**sharp cheddar w/ grilled prosciutto, orange marmalade**  
 half - **5.00** whole - **10.00**

**deli sandwich** - turkey or ham w/ lettuce, tomato, mayo  
 half - **4.00** whole - **8.00**

add cheese - .50 add bacon - 1.50  
 add avocado - 1.50

**turkey club wrap** - smoked turkey, mozzarella, bacon,  
 buttermilk ranch, cucumber, lettuce, tomato - **9.00**

**gyro wrap** - grilled shaved lamb, feta, cucumber tzatziki sauce,  
 spinach, tomato, onion - **9.50**

**VEGAN-FRIENDLY**

**vegan grilled cheese** - made w/ vegan cheddar  
 half - **4.50** whole - **9.00**

**veggie wrap** - brown rice veggie burger, lettuce, tomato, onion,  
 cucumber, avocado - **9.00**

**SALADS**

*dressings: buttermilk ranch, bleu cheese, blackberry vinaigrette, balsamic vinaigrette*

**house salad** - mixed greens, tomato, sweet onion, cucumber  
 small - **3.00** large - **6.00**  
 add tuna salad, chicken salad, or veggie burger - **2.50**

**chef salad** - mixed greens, smoked turkey, ham, mozzarella, swiss,  
 tomato, cucumber, hard boiled egg, buttermilk ranch or bleu cheese -  
**8.50**

**strawberry salad** - mixed greens, fresh strawberries,  
 candied pecans, feta cheese - **8.50**

**cran-almond chicken salad** - baby spinach, chicken salad,  
 dried cranberries, almonds - **8.50**

**BEVERAGES**

*coffee, tea, cocoa, water, lemonade, iced tea, and asst. bottled beverages available at self-serve beverage station*

juice - tomato, apple, cranberry - **2.50/glass**  
 100% premium orange juice - **3.50/glass**

milk - whole, skim, chocolate - **2.50/glass**  
*milk from patches family dairy (lebanon, pa)*  
 almond or coconut milk - **3.00/glass**

bottomless coffee, tea, cocoa - **2.50**  
*coffee from gerhart coffee (lancaster, pa), tea from east indies (lebanon, pa)*

pepsi, diet pepsi, ginger ale, mist twst, mountain dew,  
 life wtr premium bottled water - **2.50/bottle**

bottomless lemonade, unsweetened and sweet tea - **2.50**

asst. bottled beverages - **priced as marked**  
 renewal kombucha tea (litz, pa) - **5.00/bottle**

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