

open year round
tuesday - sunday
8 AM - seating until 1 PM



106 chautauqua drive
mt. gretna, pa 17064
717.964.3771
porchandpantry.com

BREAKFAST MENU - served all day
(lunch menu on other side)

PORCH & PANTRY FAVORITES

home fry combo - 2 eggs, home fries, choice of meat,
1 slice of toast or cantaloupe - **9.50**
eggs benedict - served w/ cantaloupe, substitute home fries - **1.00**
-**original** w/ canadian bacon - **9.00**
-**florentine** w/ baby spinach, sliced tomato - **9.00**
-**smoked salmon** - **12.00**
-**pastrami & onion** - served on hash brown patties - **12.00**
prosciutto biscuit sandwich - 2 eggs, sharp cheddar,
grilled prosciutto on homemade biscuit, served w/ cantaloupe - **9.50**
“whole lotta lox” sandwich - toasted everything bagel, 2 eggs,
smoked salmon, chipotle cream cheese, spinach, tomato,
served w/ cantaloupe - **10.50** add capers - **.50**

chipped beef gravy - side cup - **5.50** on 2 slices of toast - **8.50**
on homemade buttermilk biscuit - **9.00**
on home fries w/ 1 slice of toast - **9.50**
bagel & lox - toasted bagel, smoked salmon, cream cheese, onion,
baby spinach, tomato, cucumber - **12.00** add capers - **.50**
hunky eggs - 3 scrambled eggs loaded w/ sauteed onions and
seasoned home fries, served w/ 1 slice of toast or cantaloupe - **9.00**
huevos rancheros - 3 corn tortillas, scrambled eggs, refried beans,
red enchilada sauce, cheddar, salsa, avocado spread - **9.50**
quiche - bacon, tomato, spinach, white cheddar OR
fresh basil, tomato, mozzarella w/ side salad or fresh fruit - **9.50**
blueberry almond baked oatmeal - **6.50**

PANCAKES & FRENCH TOAST table syrup, 100% maple syrup, or sugar-free syrup available.

cinnamon french toast - **6.00**
homemade wheat or raisin french toast - **6.50**
homemade gluten-free french toast - **7.00**
featured french toast - choice of whipped or sweet cream cheese,
fresh bananas & strawberries - **8.50**

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

THREE-EGG OMELETS served w/ 1 slice of toast or fresh cantaloupe, substitute home fries - **1.00** one yolk or egg whites - **1.50**

cheese omelet - choice of cheese, doubled up - **8.00**
greek - kalamata tapenade, feta, tomato, spinach, banana peppers - **10.00**
brie & bella - mushroom, brie, asparagus, prosciutto - **10.00**
fresh basil, tomato, mozzarella - **9.50**
smoked cajun sausage - onions, red pepper, choice of cheese - **9.50**

mexican - pepperjack, red pepper, onion, tomato, fire-roasted salsa - **9.50**
gyro - gyro lamb, spinach, tomato, feta, tzatziki - **10.00**
veggie lover's - tomato, spinach, onion, red pepper,
mushrooms, asparagus, white cheddar - **10.00**
“build-your-own” - includes 3 unmarked ingredients below - **9.50**
additional and marked items are extra

“BUILD-YOUR-OWN” SANDWICH or BURRITO served w/ cantaloupe, substitute home fries - **1.00**
choose burrito (with fire-roasted salsa), toasted bagel or english muffin, or choice of toast - **8.00** buttermilk biscuit or croissant - **9.00**
price includes 2 eggs (1 yolk or egg whites - **1.50**) or tofu scramble (add **1.00**) and choice of 2 unmarked ingredients, additional items are extra

“BUILD-YOUR-OWN” ITEM INGREDIENTS:

meats - (1.50 if additional)
ham - bacon - scrapple
sausage (links, patty, or smoked cajun)
pastrami* - smoked salmon* - gyro lamb*
prosciutto* - vegan smoked apple sausage*
*add 2.00

vegetables - (.50 if additional)
spinach - red pepper - onion - tomato -
banana peppers - mushroom - fresh basil
kalamata olive tapenade*
asparagus* - home fries* - hash brown patty*
*add .50

cheeses - (.50 if additional)
american - white cheddar - feta - swiss
pepperjack - mozzarella - brie
cream cheese - chipotle cream cheese
vegan mozzarella*
*add 1.00

VEGAN-FRIENDLY smart balance vegan buttery spread available

garden fries - mexican seasoned home fries w/ sauteed asparagus,
mushrooms, onions, red peppers, baby spinach, fresh basil,
served w/ fire roasted salsa, 1 slice of toast or cantaloupe - **9.00**
avocado toast - 2 slices homemade wheat toast, avocado spread,
grilled crimini mushrooms, balsamic reduction - **7.00**
breakfast burger - toasted bagel, beyond burger, vegan mozz,
cajun hash brown, avocado, grilled onions, served w/ cantaloupe - **10.50**

vegan scramble - tofu scramble w/ seasoned home fries, spinach,
field roast apple sausage, 1 slice of toast - **10.00**
smothered breakfast burrito - tofu scramble, black bean
sweet potato burger, avocado, grilled onion & peppers,
w/ red enchilada sauce & vegan mozz, served over home fries - **11.00**
tofu rancheros - 3 corn tortillas, tofu scramble, refried beans,
red enchilada sauce, vegan mozz, salsa, avocado spread - **9.50**

A LA CARTE SIDES

.50
salsa - peanut butter - capers - sour cream - cream cheese (plain, sweet, or chipotle)
2.50
smoked paprika home fries - 2 hash brown patties - refried beans (vegan-friendly)
toasted plain or everything bagel (thom's bread, lancaster, pa)
homemade gluten free toast - english muffin
4.50
fresh fruit cup - quinoa salad (vegan-friendly)
5.50
chipped beef gravy - beyond burger - black bean & sweet potato burger

1.50
1 egg - (sunny, easy, med, hard, poached) - cantaloupe
toast: homemade wheat rye, or cinnamon raisin - texas toast white
avocado spread - hollandaise - hummus - kalamata olive tapenade
3.50
sausage links or patty - ham steak - bacon - scrapple - smoked cajun sausage
canadian bacon - prosciutto - pastrami - gyro lamb
toasted bagel (plain or everything)
w/ cream cheese, chipotle cream cheese, or hummus
scratch-made buttermilk biscuit - croissant
tofu scramble - smoked salmon - smoked apple vegan sausage

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LUNCH MENU - served all day
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HOMEMADE SOUPS

saltine crackers available upon request

crab & corn chowder

small bowl - **4.50** large mug - **6.00**

tomato basil

(vegan-friendly, dairy, nut, and gluten-free)
small bowl - **3.50** large mug - **5.00**

SANDWICHES & WRAPS

all sandwiches served on homemade wheat unless noted otherwise. substitute homemade gluten-free bread - 1.50
served w/ kettle chips and pickles substitute house salad - **2.00** substitute fruit cup, quinoa salad - **3.00**

b.l.t - w/ mayo - on toasted wheat
half - **4.50** whole or wrap - **8.00**

basic grilled cheese

(choice of: american, swiss, cheddar, mozzarella, pepperjack, brie)
half - **4.50** whole - **8.00**

add-ons:

fresh basil, banana peppers, cucumber, onion, tomato, dill pickles - **.50**
kalamata olive tapenade, hummus - **1.00**
avocado spread, bacon, smoked turkey, fried egg - **1.50**
smoked salmon - **3.50**

caprese grilled cheese - mozzarella, roma tomato, basil, balsamic reduction half - **5.00** whole - **9.50**

the p&p - grilled pastrami, grilled onions, dill pickles, swiss, whole grain mustard, grilled rye - **10.50**

croissant club - toasted croissant, chicken or tuna salad, bacon, lettuce, tomato - **9.50**

tuna or chicken melt - open-faced on toasted english muffin w/ roma tomato, sharp cheddar half - **5.00** whole - **9.50**

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

turkey club wrap - smoked turkey, bacon, mozzarella, buttermilk ranch, cucumber, lettuce, tomato - **9.50**

VEGAN-FRIENDLY

served w/ kettle chips and pickles substitute house salad - **2.00** substitute fruit cup, quinoa salad - **3.00**

cheesesteak wrap - beyond beef, onions, mushrooms, banana peppers, vegan mozz - served w/ sriracha ketchup - **10.00**

southwest veggie wrap - black bean sweet potato burger, fire-roasted salsa, avocado spread, lettuce, tomato, onion - **10.00**

chickpea of the sea wrap - plant-based tuna salad made from chickpeas, hummus, celery, onion, lemon juice & dill w/ lettuce, tomato, & cucumber - **9.50**

patty melt - grilled beyond burger, grilled onions, dill pickles, whole grain mustard, vegan mozz, homemade rye - **10.50**

vegan caprese grilled cheese - vegan mozz, basil, roma tomato, balsamic reduction
half - **5.00** whole - **9.50**

chickpea melt - open-faced on texas toast - chickpea of the sea w/ vegan mozz & tomato
half - **5.00** whole - **9.50**

SALADS

dressings: buttermilk ranch, maple dijon, blackberry vinaigrette, balsamic vinaigrette (all vegan-friendly except buttermilk ranch)

house - mixed greens, roma tomato, sweet onion, cucumber
small - **3.50** large - **6.50**

cran-almond chicken - baby spinach, white meat chicken salad, dried cranberries, toasted almonds - **9.00**

add-ons:

tuna salad, chicken salad, vegan chickpea salad - **3.00**
beyond burger or black bean burger - **5.50**

quinoa salad (vegan-friendly) -

white quinoa & chickpeas tossed w/ balsamic vinaigrette, red bell pepper, cucumbers, basil, sweet onion - served over mixed greens, w/ hummus, kalamata olive tapenade, balsamic glaze - **8.50**

BEVERAGES

coffee (regular, decaf, hazelnut), brewed iced tea, hot cocoa
hot tea (english breakfast, lemon souffle, earl grey, black, chamomile) -
coffee and iced tea from gerhart coffee (lancaster.pa)

select teas from east indies (lebanon, pa) - **2.75**

juice - tomato, apple, cranberry - **2.50**

100% premium orange juice - **3.50**

nantucket nectars juices (red plum or orange mango) - **2.75/bottle**
humankind bottled water, boylan craft sodas: cola, diet cola, ginger ale,
black cherry, cream soda, root beer, seltzer (lime or rasp.) - **2.50/bottle**

milk - whole, skim, chocolate - **2.50**

milk from patches family dairy (lebanon, pa)

almond or oat milk - **3.00**

humankind organic iced teas and lemonade (lancaster, pa) - lemon tea,
peach tea, green tea, lemonade, strawberry lemonade **2.75/bottle**

We are a BYOB-friendly establishment.

Please let us know if you have any food allergies or special diet restrictions when ordering.

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