

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**
- original w/ canadian bacon - **9.50**
 - florentine w/ baby spinach, sliced tomato - **9.50**
 - smoked salmon - **12**
 - pastrami & onion - served on hash brown patties - **12**
- prosciutto biscuit sandwich** - 2 eggs, sharp cheddar, grilled prosciutto on homemade biscuit, served w/ cantaloupe - **10**
- whole lotta lox sandwich** - toasted everything bagel, 2 eggs, smoked salmon, chipotle cream cheese, spinach, tomato, served w/ cantaloupe - **11** add capers - **.50**
- chipped beef gravy** - side cup - **5.50** on 2 slices of toast - **8.50**
on homemade buttermilk biscuit - **9**
on home fries w/ 1 slice of toast - **9.50**
- bagel & lox** - toasted bagel, smoked salmon, cream cheese, onion, baby spinach, tomato, cucumber - **12** add capers - **.50**
- hunky eggs** - 3 scrambled eggs loaded w/ sauteed onions and seasoned home fries, served w/ 1 slice of toast or cantaloupe - **9.50**
- huevos rancheros** - 3 corn tortillas, scrambled eggs, refried beans, red enchilada sauce, cheddar, salsa, avocado spread - **9.50**
- quiche - bacon, tomato, spinach, white cheddar** w/ salad or fresh fruit - **10**
- blueberry almond baked oatmeal** - **6.50**

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

- cinnamon french toast** - **6.50**
- homemade wheat or raisin french toast** - **7**
- homemade gluten-free french toast** - **7.50**
- featured french toast** - see special sheet for current selection
- buttermilk pancakes** (add **1** for gluten-free vegan pancakes)
one - **3.50** two - **6.50**
- flavored pancakes** (choose 1: blueberry, chocolate chip, or banana)
one - **4.50** two - **7.50**

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

- cheese omelet** - choice of cheese, doubled up - **8**
- fresh basil, tomato, mozzarella** - **9.50**
- mexican** - pepper jack, red pepper, onion, tomato, salsa - **10**
- veggie lover's** - spinach, onion, red pepper, mushroom, asparagus - **10**
- greek** - kalamata tapenade, feta, tomato, spinach, banana peppers - **10**
- smoked sausage** - onions, red pepper, choice of cheese - **10**
- brie & bella** - mushroom, brie, asparagus, prosciutto - **10.50**
- 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**

choose burrito (with salsa), toasted bagel or english muffin, or choice of toast - **8** buttermilk biscuit or croissant - **9**
price includes 2 eggs (1 yolk or egg whites - **1.50**) or tofu scramble (add **1**) and choice of 2 unmarked ingredients, additional items are extra

"BUILD-YOUR-OWN" ITEM INGREDIENTS:

- | | | |
|---|---|---|
| meats - (.50 if additional)
ham - bacon - scrapple - canadian bacon
sausage (links, patty, or smoked)
pastrami* - smoked salmon* - prosciutto*
vegan smoked apple sausage*
*add 2 | 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
pepper jack - mozzarella - brie
cream cheese (plain or chipotle)
vegan mozzarella*
*add 1 |
|---|---|---|

VEGAN-FRIENDLY smart balance vegan buttery spread available

- garden fries** - seasoned home fries w/ sauteed asparagus, mushrooms, onions, red peppers, baby spinach, fresh basil, served w/ salsa, 1 slice of toast or cantaloupe - **9.50**
- avocado toast** - 2 slices homemade wheat toast, avocado spread, grilled crimini mushrooms, balsamic reduction, fresh greens - **7**
- breakfast burger** - toasted bagel, beyond burger, vegan mozz, hash brown, avocado, grilled onions, served w/ cantaloupe - **11**
- vegan scramble** - tofu scramble w/ seasoned home fries, spinach, field roast apple sausage, 1 slice of toast - **10.50**
- smothered breakfast burrito** - tofu scramble, black bean sweet potato burger, avocado, grilled onion & peppers, w/ red enchilada sauce & vegan mozz, served over home fries - **12**
- 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, chipotle) | 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 |
| 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 | 3.50
sausage links or patty - ham steak - bacon - scrapple - smoked sausage
canadian bacon - prosciutto - pastrami
bagel (plain or everything) w/ hummus or cream cheese (plain or chipotle)
scratch-made buttermilk biscuit - croissant |
| 4.50
fresh fruit cup - quinoa salad (vegan-friendly) | tofu scramble - smoked salmon - smoked apple vegan sausage |
| 5.50
chipped beef gravy - beyond burger - black bean & sweet potato burger | |



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LUNCH MENU - served all day
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HOMEMADE SOUPS

saltine crackers available upon request

crab & corn (contains dairy & gluten)
small bowl - **5** large mug - **7**

tomato basil (vegan-friendly, dairy, nut, and gluten-free)
small bowl - **4** large mug - **6**

SANDWICHES & WRAPS

all sandwiches served on homemade wheat unless noted otherwise. substitute homemade gluten-free bread - 1
served w/ kettle chips and pickles substitute house salad - **2** substitute fruit cup, quinoa salad - **3**

the p&p - grilled pastrami, grilled onions, dill pickles,
swiss, 1000 island, grilled rye - **12**

grilled turkey & brie - bacon, spinach, mushrooms,
maple dijon vinaigrette, grilled wheat - **12**

croissant club - choice of smoked turkey,
chicken or tuna salad, w/ bacon, lettuce, tomato - **10**

turkey club wrap - smoked turkey, bacon, mozzarella,
buttermilk ranch, cucumber, lettuce, tomato - **10**

caprese grilled cheese - mozzarella, roma tomato,
fresh basil, balsamic reduction half - **5** whole - **9.50**

tuna or chicken melt - open-faced on toasted english muffin
w/ roma tomato, sharp cheddar half - **5** whole - **9.50**

b.i.t - w/ mayo - on toasted wheat
half - **4.50** whole or wrap - **8**

basic grilled cheese

(choice of: american, swiss, cheddar, mozzarella, pepperjack, brie)
half - **4.50** whole - **8**

add-ons:

fresh basil - banana peppers - cucumber - onion - tomato - dill pickles - **.50**
kalamata olive tapenade - hummus - avocado spread - bacon - egg - **1.50**

smoked turkey - **2.50**

prosciutto-pastrami-smoked salmon - **3.50**

VEGAN-FRIENDLY

served w/ kettle chips and pickles

substitute house salad - **2**

substitute fruit cup, quinoa salad - **3**

patty melt - grilled beyond burger, grilled onions,
dill pickles, 1000 island, vegan mozz, homemade rye - **12**

cheesesteak wrap - beyond beef, onions, mushrooms,
banana peppers, vegan mozz - served w/ sriracha ketchup - **11**

southwest veggie wrap - black bean sweet potato burger,
avocado spread, lettuce, tomato, onion, served w/ salsa - **10.50**

chickpea of the sea wrap - mock tuna salad made from
chickpeas, w/ lettuce, tomato, & cucumber - **10**

vegan caprese grilled cheese - vegan mozz, fresh basil,
roma tomato, balsamic reduction

half - **5.50** whole - **10**

chickpea melt - open-faced on toast
chickpea of the sea w/ vegan mozz & tomato

half - **5.50** whole - **10**

vegan grilled cheese half - **5** whole - **9**

SALADS

dressings (all vegan-friendly): maple dijon vinaigrette, balsamic vinaigrette, 1000 island, ranch

quinoa bowl (vegan-friendly)

white quinoa & chickpea salad tossed w/ balsamic vinaigrette,
red pepper, cucumbers, basil, sweet onion - served over mixed greens,
w/ hummus, kalamata olive tapenade, balsamic glaze - **10**

cran-almond chicken - baby spinach, white meat chicken salad,
dried cranberries, toasted almonds - **10**

house (vegan-friendly) - mixed greens, roma tomato,
sweet onion, cucumber

small - **3.50** large - **6.50**

add-ons:

tuna salad - chicken salad - smoked turkey - vegan chickpea salad - **2.50**

beyond burger - black bean burger - **5.50**

BEVERAGES

coffee, iced tea, filtered water are available at self-serve station beside main entrance
please ask your server for refills and other beverage selections

coffee (regular, decaf, hazelnut) and brewed iced tea

from gerhart coffee (lancaster, pa) hot cocoa

hot tea (english breakfast, lemon souffle, earl grey, black, chamomile)

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**

humankind organic iced teas and lemonade (lancaster, pa) - lemon tea, peach
tea, jasmine 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