

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)

BREAKFAST COMBOS

2 eggs, 1 slice of toast - **4.00**
2 eggs, 1 plain pancake, choice of meat - **8.50**
2 eggs, 1 flavored pancake, choice of meat - **9.50**

2 eggs, 2 slices french toast, choice of meat - **10.00**
2 eggs, 2 slices featured french toast, choice of meat - **12.50**
2 eggs, home fries, choice of meat, 1 slice of toast - **9.50**

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
add sweet cream cheese - **.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**

PORCH & PANTRY FAVORITES

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 - made from scratch 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**

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

mexican - pepperjack, red pepper, onion, tomato, fire-roasted salsa - **9.50**
gyro - gyro lamb, spinach, tomato, feta, tzatziki - **10.00**
build-your-own - price includes 3 unmarked ingredients below - **9.50**
additional items are extra

BUILD-YOUR-OWN SANDWICH or BURRITO served w/ cantaloupe, substitute home fries - **1.00**
choose burrito (with fire-roasted salsa), bagel, english muffin, or choice of toast - **7.00** 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

meats + plant-based proteins - 1.50
ham - bacon - sausage (patty or links)
featured sausage - pastrami*
smoked salmon* - gyro lamb* - prosciutto*
vegan apple sausage* - beyond burger**
black bean sweet potato burger**
*add **2.00** **add **4.00**

vegetables - .50
baby spinach - red bell pepper
sweet onion - roma tomato - banana peppers
crimini mushroom - fresh basil
kalamata olive tapenade*
asparagus* - home fries* - hash brown patty*
*add **.50**

cheeses - .50
american - sharp 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 (from 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 - groff's bacon - scrapple
canadian bacon - prosciutto - pastrami - gyro lamb
toasted bagel w/ cream cheese, chipotle cream cheese, or hummus
scratch-made buttermilk biscuit - croissant
tofu scramble - smoked salmon - field roast smoked apple vegan sausage

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

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



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

LUNCH MENU - served all day
(breakfast menu on other side)

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

served w/ kettle chips and pickles

substitute house salad - **2.00**

substitute fruit cup, quinoa salad - **3.00**

made-to-order deli sandwich

w/ mayo or whole grain mustard, lettuce & tomato

half - **4.50** whole or wrap - **8.00**

b.i.t - on toasted wheat, w/ mayo

half - **4.50** whole or wrap - **8.00**

basic grilled cheese add bacon or ham - **1.50**

(choice of: american, swiss, cheddar, mozzarella, pepperjack, brie)

half - **4.50** whole - **8.00**

caprese grilled cheese - mozzarella, roma tomato,

basil, balsamic reduction - **9.50** half - **5.00**

the p&p - grilled pastrami, grilled onions, 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**

turkey club wrap - smoked turkey, bacon, mozzarella,

buttermilk ranch, lettuce, tomato, cucumber - **9.50**

gyro wrap - grilled lamb, cucumber tzatziki,

baby spinach, tomato, onion, feta - **9.50**

bread options: wheat (fresh or toasted) - texas toast white - toasted rye

toasted gluten-free bread (add 1.00)

toasted bagel* (plain or everything) - tortilla wrap* - croissant*

*only served as whole sandwiches

meat options: chicken salad - tuna salad -

pastrami - ham - smoked turkey

cheese options (add .50): american - sharp cheddar - feta - swiss -

pepperjack - mozzarella - brie - cream cheese - chipotle cream cheese

add-ons:

fresh basil, banana peppers, cucumber - **.50**

kalamata olive tapenade, hummus - **1.00**

avocado spread, bacon, double meat, fried egg - **1.50**

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 - mock tuna salad made from

chickpeas, hummus, celery, onion, lemon, dill,

w/ lettuce, tomato, & cucumber - **9.50**

patty melt - grilled beyond burger, grilled onions, 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)

add-ons:

tuna salad, chicken salad, vegan chickpea salad - **3.00**

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

cran-almond chicken - baby spinach, white meat chicken salad,

dried cranberries, toasted almonds - **9.00**

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**

house - mixed greens, roma tomato, sweet onion, cucumber

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

BEVERAGES

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

bottomless self-serve coffee, hot tea, brewed iced tea, cocoa - **2.75**

(includes to-go cup)

coffee and iced tea from gerhart coffee (lancaster, pa)

tea from east indies (lebanon, pa)

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 oat milk - **3.00/glass**

humankind organic iced teas and lemonade (lancaster, pa) **2.75/bottle**

nantucket nectars juices - **2.75/bottle**

humankind bottled water, boylan bottling craft sodas - **2.50/bottle**

renewal kombucha (litz, pa) - **5.00/bottle**

Private parties are available outside of normal business hours. Please contact brad@porchandpantry.com w/ inquiries.

We are a BYOB 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