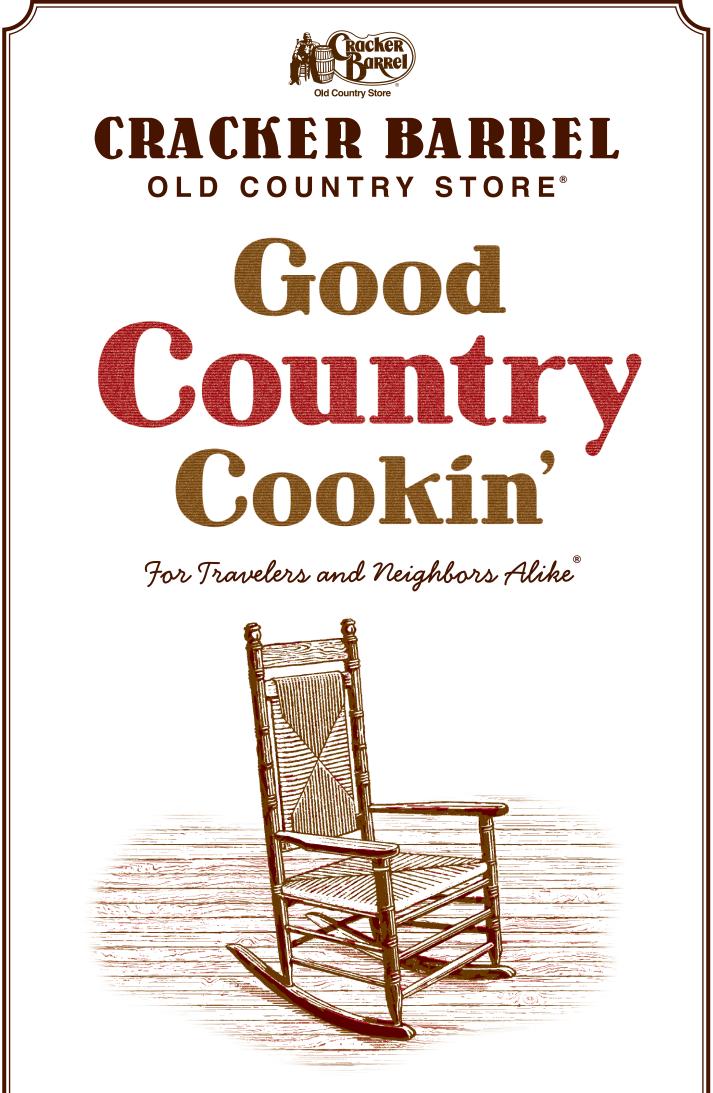
MENU

Lunch & Dinner



Offering great tasting, hearty meals is a trait of Southern hospitality, so we make our lunches and dinners with quality ingredients - many from scratch throughout the day - like USDA choice steak and roast beef, center-cut pork chops, chicken tenderloin, authentic country vegetables, dumplins and corn muffins.

Daily Dinner Features



Our dinner specials feature some of our most favorite meals with a generous-sized entrée and **your choice of two country vegetables**. Served after 4 PM.

Monday - Two hand-dipped and battered **Fried Pork Chops** with choice of two vegetables. **Tuesday** - Lightly seasoned **Butter Baked Chicken** in a rich buttery sauce with choice of two vegetables.

Wednesday - Oven baked Broccoli Cheddar Chicken with choice of two vegetables. Thursday - Our very own roasted Turkey n' Dressing with choice of two vegetables.

Friday Fish Fry

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Starting at 11 AM every Friday we serve our fish fry. Choose from four Cod fillets hand-dipped in our own special batter and fried to a golden brown. Or, try our farm-raised Catfish, cut thin and tossed in a blend of cornmeal and seasonings. Both served with Steak Fries and Cole Slaw. Cod Catfish



Saturday Chicken n' Rice

Starting at 11 AM every Saturday, we serve our made from scratch Chicken n' Rice. Our chicken tenderloins simmered in a hearty chicken mushroom gravy served on top of a bed of seasoned rice along with two vegetables.

Sunday Homestyle Chicken®

Starting at 11 AM every Sunday, enjoy two boneless chicken breasts hand-dipped in fresh buttermilk, breaded and deep fried to a golden brown in our kitchen. Served with choice of two vegetables.

Daily Lunch Specials

Our specials include some of our most favorite entrées in lunch-sized portions. Served from 11 AM ... while they last.

Monday— Tender and juicy Baked Chicken n' Dressing with choice of one vegetable.

Tuesday— A slice of our homemade Meatloaf and Mashed Potatoes with choice of one vegetable.

Wednesday—Fresh-baked Chicken Pot Pie loaded with chunks of chicken and topped with a golden brown flaky crust.

Thursday—Our very own roasted Turkey n' Dressing with choice of one vegetable.

Monday-Friday-Country House Salad with choice of Baked Potato or Cup of Soup.

Country Sandwich Platters

Sandwich only
Your choice of any sandwich served on seared Sourdough Bread
along with a sampling of Cole Slaw and your choice of either a Cup of Soup or Steak Fries

Half Pound Hamburger* (on our Seared Bun) Oven Roasted Turkey Breast Grilled Chicken Tenderloin Chicken Salad Bacon, Lettuce and Tomato Grilled Bacon and Cheese Pork Barbeque Soup or Steak Fries. Grilled Meatloaf Country Ham Fried Chicken Tenderloin Farm-Raised Catfish (Deep Fried or Spicy Grilled)

Chicken BLT

grilled or fried along with Thick-Sliced Bacon

Your choice of our own chicken tenderloin

and two slices of melting Colby cheese.

Dressed Up Sandwich Platters

More than a basic sandwich, these are some of our favorites. We hope you'll agree. Choose any of the following with a sampling of Cole Slaw and your choice of either a Cup of Soup or Steak Fries.

Grilled Reuben Platter

A generous serving of thinly sliced seasoned corned beef, four slices of Swiss cheese, sauerkraut and our own dressing all grilled on our seeded rye bread make our Reuben one to remember.

Half Pound Bacon Cheeseburger*

Our half pound burger with Thick-Sliced Bacon and two slices of melting Colby cheese. Served up on our Seared Bun. *We cook our hamburger medium, medium well, and well done.

Open Faced Roast Beef

Our own thick-sliced Roast Beef and Gravy served over toasted Sourdough Bread. Served with Mashed Potatoes instead of Steak Fries or Cup of Soup.

Thick-Cut Onion Rings Cracker Barrel Baked Potato Genuine Idaho® Steak Fries Real Colby or Swiss Cheese

Onion Rings or a Bowl of Soup substituted for your Steak Fries or Cup of Soup

Serving Breakfast All Day. Every Day.

Visit our Country Store ... If you like, we'll ship your purchases, and we offer complimentary gift wrapping. This restaurant menu is an example only and may vary from location to location. Please refer to the menu in your local Cracker Barrel.

Fancy Fixin's®

This collection of Fixin's represents some of our folks' favorites. Each hearty portion is served on a platter with your choice of any three country vegetables, plus made from scratch Buttermilk Biscuits or Corn Muffins and real Butter.

Chicken n' Dumplins Platter

Each day we start with chicken tenderloin "the best of the breast" and our own rolled by hand, made from scratch dumplins. Both are slow simmered in our own chicken stock right in our kitchens. Served with your choice of any three country vegetables.

Meatloaf Dinner

A thick slice of our special recipe Meatloaf made with tomatoes, onions and green peppers.

Country Fried Steak

A generous portion of our USDA Choice Steak breaded and deep fried then topped with our own Sawmill Gravy.

Grílled Sírloín Steak*

Our 8 oz. USDA Choice Top Sirloin seasoned and grilled to your order. If you like, substitute a House Salad and Baked Potato for the three vegetables.

10 oz. Ríb Eye Steak*

Our thick-cut USDA Choice Rib Eye is aged 28 days for exceptional tenderness and flavor. Lightly seasoned and grilled to your order. If you like, substitute a House Salad and Baked Potato for the three vegetables.

Cracker Barrel Sampler

A hearty sampling of our Chicken n' Dumplins, Meatloaf and Country or Sugar Cured Ham.

Haddock Dinner

A boneless white fish fillet dusted in a traditional cornmeal and flour mix and grilled until fork tender beneath a light, crispy crust.

Roast Beef Dinner

Our thick-cut USDA Choice Chuck Roast is slow roasted in the "pot roast" tradition up to 14 hours until fork tender.

Chicken Fried Chicken

A generous portion of our chicken breast fillet fried to a golden brown then topped with our Sawmill Gravy.



Farm-Raised Catfish Platter

Two fillets served spicy grilled or hand breaded and fried to a golden brown with our cornmeal breading.

Country Fried Shrimp Platter

A full half pound of our sweet buttermilk-breaded fried shrimp served up with hushpuppies.

Chicken Tenderloin Dinner

Your choice of six chicken tenderloins either marinated and grilled or crispy breaded and deep fried.

Lemon Pepper Grilled Rainbow Trout

Two boneless spring water fillets lightly seasoned and grilled until fork tender.

Country Dinner Plates

Your choice of any meat and two country vegetables plus Homemade Buttermilk Biscuits or Corn Muffins and real Butter.

Fried CHICKEN Livers Sugar Cured HAM Fried CHICKEN Tenderloin Grilled PORK CHOP Half Pound HAMBURGER Steak* Hickory Smoked PORK Barbeque Hickory Smoked COUNTRY HAM Lemon Pepper Grilled RAINBOW TROUT Grilled CHICKEN Tenderloin Homemade BEEF Stew Farm-Raised CATFISH Fillet (Deep Fried or Spicy Grilled)

*We cook our hamburger medium, medium well, and well done.

Homemade Chícken n' Dumplíns

A scrumptious portion of our homemade Chicken n' Dumplins served up hot and fresh with your choice of any two country vegetables.

Vegetables n' Sídes

We prepare all of our vegetables in the traditional country style right here in our kitchens

Country Vegetable Plate choice of four vegetables

Whole Kernel Corn Fried Apples Macaroni n' Cheese Apple Sauce Fresh Apple Slices

Pinto Beans Dumplins Turnip Greens Cole Slaw Steak Fries Country Green Beans Mashed Potatoes Breaded Fried Okra Hashbrown Casserole Sweet Whole Baby Carrots Vegetable of the Day (ask your server for today's selection) (Sweet Potato Casserole contains pecans)

Any additional country vegetable

Substitute for any vegetable, a Baked Potato

extra or a House Salad extra

*NOTICE: EGGS SERVED OVER-EASY, POACHED OR SUNNY-SIDE-UP AND STEAKS THAT ARE SERVED RARE OR MEDIUM-RARE MAY BE UNDERCOOKED AND CAN INCREASE THE RISK OF FOODBORNE ILLNESS AND WILL ONLY BE SERVED UPON CONSUMERS' REQUEST

We want you to make sure you know that some of our offerings, like Turnip Greens, Green Beans, Corn Muffins, Hashbrown Casserole and Pinto Beans, are made the old-fashioned way using meat seasonings and are not strictly vegetarian. Please ask your server about any particular dish if you have any questions.

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Hot Refillables	Cold Refillables
Cracker Barrel Premium Blend Coffee regular or decaffeinated Hot Teas - from Twinings® of London Choose from: English Breakfast, Darjeeling, Decaffeinated Earl Grey or Pure Green We offer these beverages with free refills.	Freshly Brewed Iced Tea Soft Drinks Your choice of Carcing Classic, Diet Coke, Sprit Mello Yello, Fanta Orange, Dr Pepper, Diet Dr Peppe Old-Fashioned Lemonade Add Raspberry to any for We offer these beverages with free refills.
Premíu	m Beverages
Juices Regular Florida Valencia Orange, Large Florida Grapefruit, Apple, Cranberry, Tomato English Mountain Spring Water Bottled in the Smoky Mountains Hot Chocolate	MilkRegularWhole, Chocolate, Buttermilk,LargeReduced Fat, SkimStewart's 16 oz. Bottled SodasRoot Beer (regular or diet),Orange n' CreamFrozen Mug Apple Cider
	plimentary Coffee purchase of any refillable beverage.
Cracker Barrel offers St	, Equal® and Sweet'n Low®.

Cheese, Creamy Vidalia®, Honey French, Buttermilk Ranch, Thousand Island, Honey Mustard, Apple Cider Vinegar and Olive Oil, or one of our Fat Free selections: Italian, Ranch, Thousand Island or Dijon Honey Mustard.

Grilled Chicken Salad

Chopped marinated, grilled chicken over a bed of fresh salad greens, with grape tomatoes and shredded Colby cheese. Comes with two traditional deviled eggs, a wedge of Colby cheese, and our own sourdough croutons.

Fríed Chícken Salad

Our own crispy, fried chicken tenders served on a bed of our fresh salad mix with grape tomatoes and shredded Colby cheese. Comes with two traditional deviled eggs, a wedge of Colby cheese, and our own sourdough croutons.

Country Chef Salad

Our fresh salad greens are topped with hearty slices of oven-roasted turkey breast, sugar-cured ham, and hickory smoked bacon, along with slices of English cucumber, grape tomatoes, and a wedge of Colby cheese. Comes with two traditional deviled eggs, and our own sourdough croutons.

Homemade Chicken Salad

Our classic homemade Chicken Salad with dried cranberries and chopped almonds on top of a bed of fresh salad greens. Served with fresh apple slices, four warm flat bread wheat thins, and two Colby cheese slices.

House Salad

Fresh salad greens topped with hickory smoked bacon pieces, grape tomatoes, slices of English cucumber, shredded Colby cheese and our own sourdough croutons.

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Oven Roasted Turkey Salad

Our fresh salad greens are topped with thick-sliced oven roasted turkey, crispy sweet potato straws, dried cranberries, grape tomatoes, slices of English cucumber and two traditional deviled eggs.

Grilled Chicken n' Fresh Vegetable Salad

Grilled chicken tenders over fresh greens with marinated cucumber n' onion salad, corn relish, grape tomatoes, and sliced vine-ripened tomatoes. Comes with two traditional deviled eggs and our own Country Pepper Vinaigrette dressing, all for under 600 calories.

Tossed Salad

Fresh salad greens topped with grape tomatoes, slices of English cucumber and our own sourdough croutons.



Tenderloin Steak n' Biscuits (four) with Steak Fries Smoked Country Sausage n' Biscuits(four) with Steak Fries Country Ham n' Biscuits (four) with Steak Fries

SPLENDA® is a registered trademark of McNeil Nutritionals, LLC.

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Low Carb Offerings

We know many folks are watching what they eat, so we've prepared some of our favorite dishes with less carbohydrates.

Grilled Chicken Tenderloin

Six of our finest chicken tenderloins marinated, grilled and served with your choice of three sides. (6 net carbs – plus carbs in side items)

Half Pound Bacon Cheeseburger*

Our half pound burger is served with no bun and topped with Thick-Sliced Bacon and two slices of melting Colby cheese. Served with your choice of one side. (2 net carbs – plus carbs in side item)

Smothered Grilled Chicken Tenderloin

Four of our finest chicken tenderloins, marinated, grilled and covered with Thick-Sliced Bacon and melting Colby cheese. Served with three sides. (6 net carbs – plus carbs in side items)

10 oz. Ríb Eye Steak*

Our thick-cut USDA Choice Rib Eye is aged 28 days for exceptional tenderness and flavor. Lightly seasoned and arilled to your order. Served with your choice of three sides. (O net carbs - plus carbs in side items)

*We cook our hamburger medium, medium well, and well done.

Green Beans (4 net carbs) Sweet Whole Baby Carrots (15 net carbs) Turnip Greens (2 net carbs) Tossed Salad (3 net carbs) (without croutons)

Lemon Pepper Grilled **Rainbow Trout**

Two boneless spring water fillets lightly seasoned and grilled until fork tender. Served with your choice of three sides. (O net carbs- plus carbs in side items)

Grilled Roast Beef

Thick-cut USDA Choice Chuck Roast lightly seasoned and grilled then smothered with sautéed onions and mushrooms. Served with your choice of three sides. (5 net carbs – plus carbs in side items)

Grílled 8 oz. Sírloín Steak*

Our 8 oz. USDA Choice Top Sirloin lightly seasoned and grilled to your order. Served with your choice of three sides. (O net carbs – plus carbs in side items)

Half Pound Hamburger Steak*

Our hamburger steak served with your choice of two sides. (O net carbs - plus carbs in side items)

Spicy Grilled Catfish

Two farm-raised Catfish fillets served with your choice of three sides. (O net carbs – plus carbs in side items)

Low Carb Sides Salad Dressing - your choice: Blue Cheese (4 net carbs per serving), Buttermilk Ranch (3 net carbs per serving)

Due to food preparation, carb count may vary.



Dínners

All dinners come with a small drink or an Apple Juice Box Kid's Nut Sundae (1 scoop) (fountain drink, milk, lemonade, iced tea, hot chocolate or juice)

Chicken Tenderloin Plate (Grilled or Fried) with side

Country Fried Shrimp Plate with side

Homemade Chicken n' Dumplins

Macaroní n' Cheese Plate

Hamburger Plate with side

Grilled American Cheese Sandwich with side

Country Vegetable Plate (2 sides)

Desserts

Cereal and Milk

One Egg served Scrambled or Over-hard with half order of Bacon or Sausage add

Low-Fat Vanilla Yogurt Parfait with fruit, honey oat granola and almonds



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In the spirit of Pleasing People, we invite everyone to enjoy our restaurant and old country store. Since 1969, we have tried our best to provide food and service in ways that uphold our traditions of genuine quality. If you feel we have not delivered on this promise, please let us know. 1-800-333-9566.

Home Office • P.O. Box 787 • Hartmann Drive • Lebanon, Tennessee • 37088 • 1-800-333-9566 crackerbarrel.com

Breakfast

with a Biscuit, Butter and Jelly

Ice Cream (2 scoops) (does not include drink) **Two Pancakes**



of our good country cookin', please don't think you have to clean your plate. If you find yourself getting a little too full, just let us know and we'll be happy to bring you a take home box, so you can wrap up the rest to take along with you.

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