

HUDDLE HOUSE

NUTRITION GUIDE - May 2017 Menu

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MENU ITEM	Serving Size	Cal	Cal/Fat	Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Dietary Fiber (g)	Sugars (g)	Protein (g)
PREMIUM BREAKFAST PLATTERS												
Country Fried Steak w/ White Pepper Country Gravy	1 each	610	390	43	12	6	65	1350	34	2	2	22
Ribeye Steak 6oz	1 each	340	230	25	12	1	80	760	2	0	1	28
Ribeye Steak 10oz	1 each	550	370	41	18	3	115	1620	1	1	1	45
Smoked Sausage (2)	2 each	360	290	32	12	0	70	1320	2	0	2	14
Applewood Smoked Bacon (3)	3 strips	120	90	10	3.5	0	25	320	1	0	0	8
Country Sausage (2)	2 each	210	150	17	6	0	50	480	2	0	1	12
Turkey Sausage (2)	2 each	120	70	8	2.5	0	45	260	0	0	0	11
Two Eggs	2 eggs	150	100	11	3	0	430	140	2	0	0	12
Sugar Cured Ham	1 each	120	45	4.5	1.5	0	55	1230	3	0	3	16
Slow Cured Country Ham	1 each	560	430	48	18	0	120	2380	0	0	0	28
Premium Breakfast Platters are served w/;												
2 Eggs	2 eggs	150	100	11	3	0	430	140	2	0	0	12
Served w/ choice of;												
Hashbrowns	1 plate	200	70	8	2.5	2	0	35	30	3	0	3
Homestyle Grits	1 bowl	120	50	6	1	1	0	70	14	0	0	2
Served w/ choice of Toast;												
White Toast w/ Butter Blend	2 slices	210	110	12	2	1.5	0	330	24	1	3	4
Wheat Toast w/ Butter Blend	2 slices	210	100	11	2	1.5	0	320	24	1	2	4
Raisin Toast w/ Butter Blend	2 slices	250	110	12	2	1.5	0	370	32	2	12	4
Strawberry Jelly	1 PC	35	0	0	0	0	0	0	8	0	6	0
Grape Jelly	1 PC	35	0	0	0	0	0	0	9	0	6	0
Mixed Fruit Jelly	1 PC	35	0	0	0	0	0	0	9	0	6	0
Add Plain Golden Waffle	1 each	480	200	22	7	2	35	820	61	3	20	9
Hashbrowns ALL THE WAY w/ American Cheese	1 plate	330	150	17	8	2	30	560	34	3	2	9
Hashbrowns ALL THE WAY w/ Swiss Cheese	1 plate	320	150	17	8	2	30	560	34	3	2	9
Hashbrowns ALL THE WAY w/ Cheddar Cheese	1 plate	330	150	17	8	2.5	35	320	32	3	2	11
STUFFED HASH BROWNS												
Bacon, Sausage, Sausage Gravy Stuffed Hashbrowns	1 plate	1060	590	66	24	7	530	1800	74	5	4	42
Ham & Cheese Stuffed Hashbrowns	1 plate	730	330	37	14	4	495	1570	66	5	4	35
Smoked Sausage Stuffed Hashbrowns	1 plate	840	460	51	20	4	495	1280	64	5	3	30
Served w/ choice of Toast;												
White Toast w/ Butter Blend	2 slices	210	110	12	2	1.5	0	330	24	1	3	4
Wheat Toast w/ Butter Blend	2 slices	210	100	11	2	1.5	0	320	24	1	2	4
Raisin Toast w/ Butter Blend	2 slices	250	110	12	2	1.5	0	370	32	2	12	4
GOLDEN WAFFLE & FRENCH TOAST												
Golden Waffle Platter; 2 Eggs & Applewood Smoked Bacon	1 plate	740	380	42	14	2.5	490	1280	64	3	20	29
Golden Waffle Platter; 2 Eggs & Country Sausage (2)	1 plate	830	440	49	16	2.5	515	1450	65	3	20	34
Golden Waffle & Applewood Smoked Bacon	1 plate	600	280	31	10	2	60	1140	62	3	20	17
Golden Waffle & Country Sausage (2)	1 plate	690	350	39	13	2	85	1310	63	3	20	22
Southern Pecan Waffle	1 each	680	380	42	9	2	35	820	65	5	21	12
Strawberry Topped Waffle w/ Whipped Topping	1 each	560	140	15	10	0	35	690	94	3	49	10
Plain Golden Waffle	1 each	480	200	22	7	2	35	820	61	3	20	9
Waffles served w/ Syrup	2 fl oz	220	0	0	0	0	0	23	55	0	53	0
French Toast Platter; 2 French Toast, 2 Eggs & Applewood Smoked Bacon (3)	1 plate	730	310	34	12	0	815	960	67	3	28	38
French Toast Platter; 2 French Toast, 2 Eggs & Country Sausage (2)	1 plate	810	380	42	14	0	840	1130	68	3	28	42
French Toast Platter; 2 French Toast, 2 Eggs & Turkey Sausage (2)	1 plate	730	290	32	10	0	835	900	66	2	28	41
3 slices of Strawberry French Toast	1 plate	560	80	9	2.5	0	180	590	98	3	43	15
3 slices of Plain French Toast	1 plate	440	80	9	2.5	0	180	590	71	3	19	15
French Toast served w/ Syrup	2 fl oz	220	0	0	0	0	0	23	55	0	53	0
FLUFFED AND STUFFED OMELETS												
Western Omelet w/ American Cheese	1 each	450	330	37	14	5	365	800	8	1	3	20
Western Omelet w/ Swiss Cheese	1 each	440	330	37	14	5	365	800	8	1	3	20
Western Omelet w/ Cheddar Cheese	1 each	440	330	37	14	5	370	550	7	1	3	22
Mega Bacon Omelet w/ American Cheese	1 each	650	500	55	21	5	405	1340	6	1	2	32
Meat Lover's Omelet w/ American Cheese	1 each	650	480	53	20	5	415	1480	9	1	4	34
Meat Lover's Omelet w/ Swiss Cheese	1 each	640	470	52	19	5	415	1480	9	1	4	34
Meat Lover's Omelet w/ Cheddar Cheese	1 each	640	480	53	20	5	415	1240	8	1	4	36
Philly Cheesesteak Omelet w/ American Cheese	1 each	510	360	40	16	5	395	840	9	1	2	28
Philly Cheesesteak Omelet w/ Swiss Cheese	1 each	510	360	40	15	5	395	840	9	1	3	28
Philly Cheesesteak Omelet w/ Cheddar Cheese	1 each	510	360	40	16	5	395	590	8	1	2	30
Garden Omelet w/ American Cheese	1 each	430	330	37	14	5	355	660	8	2	3	17
Garden Omelet w/ Swiss Cheese	1 each	430	320	36	14	5	355	660	8	2	3	17
Garden Omelet w/ Cheddar Cheese	1 each	430	330	37	14	5	360	410	7	2	2	19
Ham & Cheese Omelet w/ American Cheese	1 each	450	340	38	14	5	375	1030	5	1	2	22
Ham & Cheese Omelet w/ Swiss Cheese	1 each	450	330	37	14	5	375	1030	5	1	2	22
Ham & Cheese Omelet w/ Cheddar Cheese	1 each	450	340	38	14	5	375	790	4	1	2	24
Served w/ choice of;												
Hashbrowns	1 plate	200	70	8	2.5	2	0	35	30	3	0	3
Homestyle Grits	1 bowl	120	50	6	1	1	0	70	14	0	0	2
Served w/ choice of Toast;												
White Toast w/ Butter Blend	2 slices	210	110	12	2	1.5	0	330	24	1	3	4
Wheat Toast w/ Butter Blend	2 slices	210	100	11	2	1.5	0	320	24	1	2	4
Raisin Toast w/ Butter Blend	2 slices	250	110	12	2	1.5	0	370	32	2	12	4
ADD SIDES TO YOUR BREAKFAST												
Applewood Smoked Bacon (3)	3 strips	120	90	10	3.5	0	25	320	1	0	0	8
Country Sausage (2)	2 each	210	150	17	6	0	50	480	2	0	1	12
Smoked Sausage (2)	2 each	360	290	32	12	0	70	1320	2	0	2	14
Turkey Sausage (2)	2 each	120	70	8	2.5	0	45	260	0	0	0	11
Slow Cured Country Ham	1 each	560	430	48	18	0	120	2380	0	0	0	28
Sugar Cured Ham	1 each	120	45	4.5	1.5	0	55	1230	3	0	3	16
Biscuits (2) w/ Sausage Gravy	2 each	750	450	50	20	7	15	2390	66	2	7	11
Golden Waffle	1 each	480	200	22	7	2	35	820	61	3	20	9
Bacon Cheddar Grits	1 bowl	350	220	24	10	1.5	50	700	16	0	2	16

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MENU ITEM	Serving Size	Cal	Cal/Fat	Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Dietary Fiber (g)	Sugars (g)	Protein (g)
Bacon Cheese Hashbrowns	1 plate	430	230	26	11	2.5	50	660	32	3	2	17
Hashbrowns	1 plate	200	70	8	2.5	2	0	35	30	3	0	3
Double Hashbrowns	2 plates	400	140	16	5	3.5	0	70	60	5	1	6
Homestyle Grits	1 bowl	120	50	6	1	1	0	70	14	0	0	2
White Toast w/ Butter Blend	2 slices	210	110	12	2	1.5	0	330	24	1	3	4
Wheat Toast w/ Butter Blend	2 slices	210	100	11	2	1.5	0	320	24	1	2	4
Raisin Toast w/ Butter Blend	2 slices	250	110	12	2	1.5	0	370	32	2	12	4
ADD YOUR FAVORITE INGREDIENTS TO ANY MENU ITEM												
American Cheese	1 slice	60	35	4.5	3	0	15	200	1	0	0	2
Swiss Cheese	1 slice	50	35	4	2.5	0	15	200	1	0	0	2
Cheddar Cheese	1/4 cup	110	80	9	6	0	30	160	1	0	0	7
Sausage Gravy	1/3 cup	110	70	8	1.5	2.5	5	490	9	0	2	2
Cheddar Cheese Sauce	1.5 oz	70	35	4.5	2.5	0	15	310	4	0	3	5
Chopped Bacon Bits	1/4 cup	120	80	9	3	0	25	460	1	0	1	8
Diced Ham	1/4 cup	35	10	1	0	0	20	470	1	0	1	6
Diced Green Peppers	1/4 cup	10	0	0	0	0	0	0	2	1	1	0
Diced Tomato	1/4 cup	5	0	0	0	0	0	0	2	0	0	0
Jalapenos	1/2 cup	30	0	0	0	0	0	1020	6	3	3	0
Grilled Mushrooms	1/4 cup	5	0	0	0	0	0	100	1	0	0	0
Grilled Diced Onions	1/4 cup	15	0	0	0	0	0	0	3	1	1	0
MVP BREAKFAST PLATTERS												
Smokehouse Bacon (3)	3 strips	120	90	10	3.5	0	25	320	1	0	0	8
Country Sausage (2)	2 each	210	150	17	6	0	50	480	2	0	1	12
Turkey Sausage (2)	2 each	120	70	8	2.5	0	45	260	0	0	0	11
MVP Breakfast Platters are served w/;												
2 Eggs	2 eggs	150	100	11	3	0	430	140	2	0	0	12
Hash Browns	1 plate	200	70	8	2.5	2	0	35	30	3	0	3
Served w/ choice of;												
Home Style Grits	1 bowl	120	50	6	1	1	0	70	14	0	0	2
White Toast w/ Butter Blend	2 slices	210	110	12	2	1.5	0	330	24	1	3	4
Wheat Toast w/ Butter Blend	2 slices	210	100	11	2	1.5	0	320	24	1	2	4
Raisin Toast w/ Butter Blend	2 slices	250	110	12	2	1.5	0	370	32	2	12	4
Biscuits (1) w/ Sausage Gravy	1 each	380	230	25	10	3.5	5	1190	33	1	4	5
Served w/ choice of;												
Golden Waffle	1 each	480	200	22	7	2	35	820	61	3	20	9
Buttermilk Pancake	1 each	260	140	16	4	2.5	40	540	24	1	7	4
Syrup	2 fl oz	220	0	0	0	0	0	23	55	0	53	0
BIG HOUSE BREAKFAST PLATTERS												
Smokehouse Platter - Bacon (3) & Country Sausage (2)	3 & 2 each	330	240	27	10	0	70	800	2	0	1	20
Smokehouse Platter - Bacon (3) & Turkey Sausage (2)	3 & 2 each	240	150	17	6	0	70	570	1	0	0	18
Ranch Platter - Slow Cured Country Ham	1 each	560	430	48	18	0	120	2380	0	0	0	28
Ranch Platter - Sugar Cured Ham	1 each	120	45	4.5	1.5	0	55	1230	3	0	3	16
Ranch Platter - Country Fried Steak w/ White Pepper Country Gravy	1 each	610	390	43	12	6	65	1350	34	2	2	22
Original Big House Platter - Bacon (3)	3 strips	120	90	10	3.5	0	25	320	1	0	0	8
Original Big House Platter - Country Sausage (2)	2 each	210	150	17	6	0	50	480	2	0	1	12
Big House Breakfast Platters are served w/;												
3 Eggs	3 eggs	220	140	16	4.5	0	645	210	3	0	0	18
Hashbrowns	1 each	200	70	8	2.5	2	0	35	30	3	0	3
Big House Breakfast Platters are served w/ choice of;												
Biscuits (1) w/ Sausage Gravy	1 each	380	230	25	10	3.5	5	1190	33	1	4	5
Homestyle Grits	1 bowl	120	50	6	1	1	0	70	14	0	0	2
White Toast w/ Butter Blend	2 slices	210	110	12	2	1.5	0	330	24	1	3	4
Wheat Toast w/ Butter Blend	2 slices	210	100	11	2	1.5	0	320	24	1	2	4
Raisin Toast w/ Butter Blend	2 slices	250	110	12	2	1.5	0	370	32	2	12	4
Add Golden Waffle	1 each	480	200	22	7	2	35	820	61	3	20	9
Make it Bacon Cheddar Grits	1 bowl	350	220	24	10	1.5	50	700	16	0	2	16
Make it Bacon Cheese Hashbrowns	1 plate	430	230	26	11	2.5	50	660	32	3	2	17
Substitute Smoked Sausage (2)	2 each	360	290	32	12	0	70	1320	2	0	2	14
SOUTHERN SMOTHERED BISCUIT PLATTERS												
Southern Smothered Biscuit Platter w/ Eggs & Bacon	1 plate	1020	600	67	27	6	505	2200	67	4	6	40
Southern Smothered Biscuit Platter w/out Eggs & Bacon	1 plate	870	500	56	23	6	75	2060	65	4	6	28
Southern Smothered Biscuit Platter w/ Eggs & Country Sausage	1 plate	1030	610	68	27	6	515	2000	67	4	5	40
Southern Smothered Biscuit Platter w/out Eggs & Country Sausage	1 plate	890	510	57	24	6	85	1860	65	4	5	28
Southern Smothered Biscuit Platter w/ Eggs & Turkey Sausage	1 plate	940	530	59	23	6	510	1780	66	3	5	38
Southern Smothered Biscuit Platter w/out Eggs & Turkey Sausage	1 plate	800	430	48	20	6	80	1640	64	3	5	26
Chicken and Bacon Loaded Biscuit	1 plate	680	390	43	15	4	280	1890	42	2	3	32
Loaded Western Biscuit	1 plate	480	290	32	15	1	245	1350	32	1	6	18
Meat Lovers Loaded Biscuit	1 plate	730	460	51	20	4	295	2390	37	1	6	31
Served w/:												
Hashbrowns	1 each	200	70	8	2.5	2	0	35	30	3	0	3
Homestyle Grits	1 bowl	120	50	6	1	1	0	70	14	0	0	2
BIG HOUSE SANDWICH COMBOS												
Triple Huddleburger	1 each	1060	700	78	28	3.5	200	1240	34	2	7	49
Huddleburger w/ Bacon	1 each	700	410	45	18	2.5	130	1020	33	2	7	39
Grilled Chicken Club	1 each	490	210	23	8	1	105	1270	33	2	7	38
Crispy Chicken Club	1 each	800	480	53	13	2.5	100	1630	44	3	7	32
Crispy Chicken	1 each	440	180	20	4	2	50	1070	43	3	6	24
Grilled Chicken	1 each	350	110	12	2.5	1	75	850	32	2	6	30
Buffalo Ranch Chicken Sandwich	1 each	710	440	49	9	2	60	2210	45	3	8	24
Served w/ choice of;												
Lightly Seasoned French Fries	6 oz	490	200	22	4	3	0	300	68	5	0	6
Sweet Potato Fries	5 oz	420	230	25	4	3	0	300	44	5	19	3
Tator Tots	5 oz	450	260	29	6	1	0	670	45	4	0	3
Add Toppings: 5 Star Chili & Cheese Fries	1 plate	740	340	38	12	3.5	60	980	79	8	4	23
BIG BOLD BURGERS												

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Mushroom Swiss & Onion	1 each	1120	690	77	24	6	160	1750	68	4	16	40
Jalapeno Chipotle	1 each	910	580	64	19	4	140	1590	51	4	13	35
BBQ Bacon Cheddar	1 each	950	560	62	23	4.5	150	1260	53	3	16	44
Served w/ choice of;												
Lightly Seasoned French Fries	6 oz	490	200	22	4	3	0	300	68	5	0	6
Sweet Potato Fries	5 oz	420	230	25	4	3	0	300	44	5	19	3
Tator Tots	5 oz	450	260	29	6	1	0	670	45	4	0	3
SANDWICH PLATTERS												
Philly Cheesesteak	1 each	510	220	24	9	2	65	1220	48	4	7	23
Add Grilled Mushrooms	1/4 cup	5	0	0	0	0	0	100	1	0	0	0
Smoked Sausage Melt	1 each	980	650	72	25	2	135	2700	49	3	10	30
Huddleburger	1 each	620	350	39	16	2.5	115	810	33	2	6	34
Grilled Chicken Melt	1 each	650	360	40	12	1	120	1300	34	3	7	34
BLT	1 each	480	310	34	8	0	45	760	28	2	5	13
Mega BLT	1 each	600	390	43	11	0	70	1080	28	2	5	20
Patty Melt	1 each	680	410	45	19	3.5	130	970	33	3	6	34
Served w/ choice of;												
Lightly Seasoned French Fries	6 oz	490	200	22	4	3	0	300	68	5	0	6
Sweet Potato Fries	5 oz	420	230	25	4	3	0	300	44	5	19	3
Tator Tots	5 oz	450	260	29	6	1	0	670	45	4	0	3
Add Side Salad	1 bowl	70	10	1	0	0	0	30	15	4	1	3
Ranch Dressing	1 packet	200	190	22	3.5	0	10	320	2	0	1	0
Saltine Crackers	2 each	25	10	0.5	0	0	0	90	4	0	0	1
Double your Lightly Seasoned French Fries	12 oz	980	400	44	8	6	5	590	135	11	1	11
Double your Sweet Potato Fries	10 oz	830	450	50	8	6	5	600	88	10	38	6
STARTERS & SNACKS												
Cheesy Bacon Tots	1 plate	1210	720	80	23	2	70	1850	100	8	8	24
Fried Pickles Basket w/ Fries	1 basket	990	460	51	9	7	5	2170	122	9	3	12
Served w/ Ranch Dressing	1 packet	200	190	22	3.5	0	10	320	2	0	1	0
Jalapeno Poppers Basket w/ Fries	1 basket	820	350	39	10	4.5	25	1350	103	8	5	14
Served w/ Ranch Dressing	1 packet	200	190	22	3.5	0	10	320	2	0	1	0
Mozzarella Cheese Sticks (6)	6 each	430	220	24	9	2	35	860	35	2	0	19
Mozzarella Cheese Sticks (12)	12 each	860	420	47	18	4	75	1710	70	4	1	38
Served w/ Marinara Sauce	1 PC	45	10	1	0	0	0	240	7	2	4	1
Chicken Wings Small (5), Buffalo Sauce	5 each	540	290	32	8	1.5	285	2860	5	1	1	58
Chicken Wings Large (10), Buffalo Sauce	10 each	1080	580	64	17	2.5	565	5730	11	2	2	115
Chicken Wings Small (5), BBQ Sauce	5 each	620	290	32	8	1.5	285	1790	27	2	21	58
Chicken Wings Large (10), BBQ Sauce	10 each	1250	570	63	16	2.5	565	3580	53	3	41	116
Chili Cheese Fries	1 plate	740	340	38	12	3.5	60	980	79	8	4	23
Chicken Tenders (3) Basket, Buffalo Sauce w/ Fries	1 basket	880	390	43	8	5	50	2480	97	7	1	25
Chicken Tenders (3) Basket, BBQ Sauce w/ Fries	1 basket	930	390	43	8	5	50	1770	111	7	14	26
Served w/ Ranch Dressing	1 packet	200	190	22	3.5	0	10	320	2	0	1	0
Shrimp Basket w/ Fries	1 basket	710	320	36	6	4.5	70	790	85	6	1	14
Served w/ Cocktail Sauce	1 PC	25	0	0	0	0	0	340	6	1	4	1
Shrimp Basket, Buffalo Sauce w/ Fries	1 basket	720	320	36	6	4.5	70	1610	85	6	1	14
Huddle Up Sampler Basket	1 basket	1120	510	57	14	7	35	2190	130	9	4	22
Served w/;												
Ranch Dressing	1 packet	200	190	22	3.5	0	10	320	2	0	1	0
Marinara Sauce	1 PC	45	10	1	0	0	0	240	7	2	4	1
Buffalo Shrimp & Chicken Basket	1 basket	980	450	50	9	6	100	3160	105	7	1	27
Served w/ Ranch Dressing	1 packet	200	190	22	3.5	0	10	320	2	0	1	0
DINNER PLATTERS												
Country Fried Steak w/ White Pepper Country Gravy	1 each	610	390	43	12	6	65	1350	34	2	2	22
Ribeye Steak 6oz & Shrimp	1 plate	720	430	48	16	4	195	1590	31	2	1	41
Ribeye Steak 10oz & Shrimp	1 plate	930	580	64	23	6	230	2450	30	2	1	59
Ribeye Steak 6oz	1 each	340	230	25	12	1	80	760	2	0	1	28
Ribeye Steak 10oz	1 each	550	370	41	18	3	115	1620	1	1	1	45
Shrimp	1 plate	760	410	46	8	6	230	1650	58	2	1	27
Served w/ Cocktail Sauce	1 PC	25	0	0	0	0	0	340	6	1	4	1
Crispy Southern Fried Chicken Tenders, Buffalo Sauce (4)	1 plate	510	250	28	5	3.5	65	2690	39	2	1	27
Crispy Southern Fried Chicken Tenders, BBQ Sauce (4)	1 plate	580	250	28	5	3.5	65	1890	55	3	15	27
Grilled Chicken	1 each	120	25	2.5	1	0	75	400	0	0	0	24
Chopped Steak w/ Mushroom Gravy	1 each	450	300	33	15	2	125	890	7	2	1	31
Served w/ Texas Toast	1 each	150	50	6	1	1	0	230	19	1	2	3
Choice of 2 Sides;												
Baked Potato	1 each	360	100	11	4.5	1	15	110	61	6	4	8
Mashed Potatoes	1 bowl	140	45	5	1.5	0.5	5	630	21	1	1	2
Onion Rings	6 oz	660	360	40	7	5	0	1400	66	4	13	7
Loaded Baked Potato	1 each	420	140	15	6	1	30	270	61	6	5	11
Sliced Tomatoes	3 ea	15	0	0	0	0	0	5	3	1	2	1
Green Beans	4 oz	25	0	0	0	0	0	570	4	3	0	1
Vegetable of the Day - Corn	4 oz	80	10	1	0	0	0	125	16	2	4	3
Vegetable of the Day - Lima Beans	4 oz	100	0	0	0	0	0	125	18	4	1	5
Vegetable of the Day - Blackeye Peas	4 oz	80	0	0	0	0	0	125	15	4	0	5
Vegetable of the Day - Turnip Greens	4 oz	35	0	0	0	0	0	380	5	2	2	2
Pinto Beans w/ Garlic	4 oz	120	0	0	0	0	0	310	23	7	0	8
Side Salad	1 bowl	70	10	1	0	0	0	30	15	4	1	3
5 Star Chili	1 bowl	290	130	14	5	0	60	1040	21	5	7	21
Cheddar Cheese	1/4 cup	110	80	9	6	0	30	160	1	0	0	7
Saltine Crackers	2 each	25	10	0.5	0	0	0	90	4	0	0	1
Lightly Seasoned French Fries	6 oz	490	200	22	4	3	0	300	68	5	0	6
Sweet Potato Fries	5 oz	420	230	25	4	3	0	300	44	5	19	3
Tator Tots	5 oz	450	260	29	6	1	0	670	45	4	0	3
Loaded 5 Star Chili	1 bowl	420	210	23	11	0	85	1720	26	6	10	28
Saltine Crackers	2 each	25	10	0.5	0	0	0	90	4	0	0	1

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MENU ITEM	Serving Size	Cal	Cal/Fat	Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Dietary Fiber (g)	Sugars (g)	Protein (g)
CHILI & SALADS												
5 Star Chili	1 bowl	290	130	14	5	0	60	1040	21	5	7	21
Cheddar Cheese	1/4 cup	110	80	9	6	0	30	160	1	0	0	7
Saltine Crackers	2 each	25	10	0.5	0	0	0	90	4	0	0	1
Loaded 5 Star Chili	1 bowl	420	210	23	11	0	85	1720	26	6	10	28
Saltine Crackers	2 each	25	10	0.5	0	0	0	90	4	0	0	1
Crispy Chicken Salad	1 plate	350	170	19	8	1.5	80	810	19	3	5	26
Grilled Chicken Salad	1 plate	260	100	11	6	0.5	100	590	9	3	5	33
Larged Tossed Salad	1 plate	250	170	19	12	1	60	360	7	2	4	15
Small Tossed Salad	1 bowl	70	10	1	0	0	0	30	15	4	1	3
Turkey Chef Salad	1 plate	380	200	22	9	0	305	1330	11	2	8	38
Served w/ Ranch Dressing	2oz souffle cup	280	270	30	5	0	10	440	2	0	2	0
Salads served w/:												
Ranch Dressing	1 packet	200	190	22	3.5	0	10	320	2	0	1	0
Saltine Crackers	2 each	25	10	0.5	0	0	0	90	4	0	0	1
BEVERAGES												
Hometown Blend Coffee	6 fl oz	5	0	0	0	0	0	0	1	0	0	0
Hometown Blend Coffee, Decaf	6 fl oz	5	0	0	0	0	0	0	1	0	0	0
Hometown Blend Coffee Large (To Go)	20 fl oz	15	0	0	0	0	0	0	3	0	0	0
Hometown Blend Coffee Large, Decaf (To Go)	20 fl oz	15	0	0	0	0	0	0	3	0	0	0
Pepsi	10 fl oz	130	0	0	0	0	0	25	35	0	35	0
Diet Pepsi	10 fl oz	0	0	0	0	0	0	30	0	0	0	0
Mst Twst	10 fl oz	130	0	0	0	0	0	25	33	0	33	0
Tropicana Fruit Punch	10 fl oz	140	0	0	0	0	0	30	38	0	38	0
Dr. Pepper	10 fl oz	110	0	0	0	0	0	40	33	0	33	0
Mountain Dew	10 fl oz	140	0	0	0	0	0	45	36	0	36	0
Root Beer	10 fl oz	130	0	0	0	0	0	20	33	0	33	0
Unsweetened Tea	10 fl oz	0	0	0	0	0	0	0	0	0	0	0
Sweet Tea	10 fl oz	140	0	0	0	0	0	0	35	0	35	0
Hot Tea	6 fl oz	2	0	0	0	0	0	0	0	0	0	0
Peach Tea	10 fl oz	140	0	0	0	0	0	0	35	0	35	0
Strawberry Lemonade	12 fl oz	240	0	0	0	0	0	0	59	0	57	0
Lemonade	12 fl oz	150	0	0	0	0	0	0	39	0	36	0
Hot Chocolate	8 fl oz	140	45	5	5	0	0	150	20	1	11	1
Milk 2%	8 fl oz	130	45	5	3	0	20	125	13	0	12	8
Whole Milk	8 fl oz	150	70	8	5	0	35	125	12	0	12	8
Chocolate Milk	8 fl oz	170	25	2.5	1.5	0	10	220	30	1	29	8
Minute Made Orange Juice, Large	16 fl oz	220	0	0	0	0	0	0	54	0	48	4
Minute Made Orange Juice, Regular	12 fl oz	170	0	0	0	0	0	0	41	0	36	3
DESSERTS												
Turtle Sundae	1 each	690	220	24	12	0	70	280	115	2	89	5
Apple Cobbler	1 slice	470	120	13	6	0	0	550	87	2	52	3
Apple Cobbler a la mode	1 slice	780	280	31	15	0	70	640	123	2	78	7
Warm Brownie a la mode	1 each	900	400	44	21	0	115	250	121	2	89	9
Turtle Cheesecake	1 slice	640	260	29	14	0.5	85	560	89	2	72	8
Classic Strawberry Cheesecake	1 slice	430	220	24	13	0.5	85	430	45	1	39	7
Oreo Waffle Sundae	1 each	770	270	30	15	0	85	590	119	4	72	10
Turtle Waffle Sundae	1 each	900	320	36	16	0	85	590	136	4	90	10
Chocolate Covered Strawberry Waffle Sundae	1 each	680	230	26	15	0	85	460	104	3	66	9
HAND DIPPED MILK SHAKES												
Chocolate	1 each	1110	420	47	29	0	155	290	163	3	126	11
Strawberry	1 each	900	420	47	29	0	155	230	107	0	83	11
Vanilla	1 each	820	420	47	29	0	160	240	88	0	67	11
Oreo	1 each	1030	510	57	31	0	155	470	120	1	82	13
Turtle	1 each	1260	560	62	31	0	155	420	166	3	127	13
KIDS MENU												
Two Eggs w/ Grits & White Toast	1 plate	370	210	23	5	2	430	370	28	1	2	16
Two Eggs w/ Grits & Wheat Toast	1 plate	370	210	23	5	2	430	370	28	1	1	16
Two Eggs w/ Grits & Raisin Toast	1 plate	390	210	23	5	2	430	390	32	1	6	16
Golden Waffle w/ Whipped Topping	1 plate	440	140	15	10	0	35	690	67	3	25	10
Golden Waffle w/ Bacon (1)	1 plate	410	120	13	6	0	40	800	61	3	20	12
Golden Waffle w/ Sausage (1)	1 plate	470	160	18	7	0	60	930	62	3	20	16
Strawberry French Toast w/ Whipped Topping	1 plate	400	110	12	7	0	120	400	62	2	26	10
French Toast w/ Bacon (1)	1 plate	500	150	17	6	0	375	610	64	3	27	21
French Toast w/ Sausage (1)	1 plate	560	210	23	8	0	390	750	64	3	27	24
Waffles & French Toast served w/ Syrup	2 fl oz	220	0	0	0	0	0	23	55	0	53	0
Grilled Cheese	1 each	400	190	21	8	2	25	940	40	2	5	11
Hamburger	1 each	390	190	21	7	1.5	50	520	32	2	6	19
Cheeseburger	1 each	440	230	25	10	1.5	65	720	33	2	6	21
Chicken Tenders (2)	2 each	250	130	14	2.5	1.5	35	730	19	1	0	13
Served w/:												
Lightly Seasoned French Fries	6 oz	490	200	22	4	3	0	300	68	5	0	6
Tator Tots	5 oz	450	260	29	6	1	0	670	45	4	0	3
BIG HOUSE BURGERS AND MELTS - TEST												
Double Mushroom Swiss Burger	1 each	1200	760	84	29	5	200	2260	70	6	15	41
Mega Bacon Cheeseburger	1 each	1010	610	68	29	3	205	1700	50	3	11	52
Huddle Burger	1 each	840	500	56	25	3	175	1060	45	3	8	40
Huddle Burger w/ Bacon	1 each	920	560	62	27	3	190	1270	46	3	8	46
Triple Huddler Burger	1 each	1000	610	68	30	4	225	1230	45	3	8	53
Black Bean Burger	1 each	600	280	31	11	1.5	55	1090	66	10	10	19
Smokehouse Bacon Sausage Melt	1 each	730	360	40	14	1	80	2390	63	2	14	28
Classic Patty Melt	1 each	890	560	62	21	3.5	150	1750	45	3	8	37
Served w/ Lightly Seasoned French Fries	6 oz	490	200	22	4	3	0	300	68	5	0	6
TWO HAND SANDWICHES - TEST												
Crispy Chicken Club	1 each	980	600	67	20	3.5	140	1710	61	4	9	36

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MENU ITEM	Serving Size	Cal	Cal/Fat	Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Dietary Fiber (g)	Sugars (g)	Protein (g)
Grilled Chicken Club	1 each	830	490	54	17	1.5	150	1570	46	3	9	42
Zesty Crispy Chicken	1 each	840	450	50	15	4	120	1610	67	4	13	31
Zesty Grilled Chicken	1 each	660	320	35	12	2	120	1380	51	3	13	35
Famous Philly Cheesesteak	1 each	490	220	24	9	2	65	1220	45	3	6	22
Big House BLT	1 each	810	490	54	13	2	70	1440	51	4	2	25
Roasted Prime Rib Tip	1 each	580	220	24	8	1.5	45	2100	57	3	6	32
Grown Up Grilled Cheese	1 each	830	470	52	24	2	115	1920	50	2	2	35
Turkey Bacon Ranch Sourdough	1 each	770	390	43	12	2	100	2260	54	3	5	43
Served w/: Lightly Seasoned French Fries	6 oz	490	200	22	4	3	0	300	68	5	0	6
FULLY LOADED VALUE MENU												
Bacon, Egg & Cheese Melt	1 each	630	340	38	13	2	475	1210	42	2	5	28
Served w/ Homestyle Grits	1 bowl	120	50	6	1	1	0	70	14	0	0	2
Cheese, Grits, Egg & Bacon Bowl	1 bowl	580	340	38	14	2.5	475	890	33	1	1	25
Served w/ choice of Toast;												
White Toast w/ Butter Blend	2 slices	210	110	12	2	1.5	0	330	24	1	3	4
Wheat Toast w/ Butter Blend	2 slices	210	100	11	2	1.5	0	320	24	1	2	4
Raisin Toast w/ Butter Blend	2 slices	250	110	12	2	1.5	0	370	32	2	12	4
Open-face Sausage w/ Sausage Gravy, Biscuit & 2 Eggs	1 each	730	470	52	19	3.5	485	1810	37	1	4	30
Waffle & 2 Eggs	1 each	620	290	32	10	2.5	465	960	63	3	20	21
Served w/: Syrup	2 fl oz	220	0	0	0	0	0	23	55	0	53	0
Farmhouse Burger	1 each	510	280	31	11	2	280	790	32	1	6	27
Bacon Cheeseburger	1 each	520	290	32	12	1.5	80	930	33	2	6	27
BLT	1 each	480	310	34	8	0	45	760	28	2	5	13
Chicken Tenders Toaster	1 each	670	330	37	7	3.5	45	1340	59	4	5	20
Sandwiches served w/; Lightly Seasoned French Fries	6 oz	490	200	22	4	3	0	300	68	5	0	6
Served w/:												
Pepsi	10 fl oz	130	0	0	0	0	0	25	35	0	35	0
Diet Pepsi	10 fl oz	0	0	0	0	0	0	30	0	0	0	0
Mst Twst	10 fl oz	130	0	0	0	0	0	25	33	0	33	0
Tropicana Fruit Punch	10 fl oz	140	0	0	0	0	0	30	38	0	38	0
Dr. Pepper	10 fl oz	110	0	0	0	0	0	40	33	0	33	0
Mountain Dew	10 fl oz	140	0	0	0	0	0	45	36	0	36	0
Root Beer	10 fl oz	130	0	0	0	0	0	20	33	0	33	0
Unsweetened Tea	10 fl oz	0	0	0	0	0	0	0	0	0	0	0
Sweet Tea	10 fl oz	140	0	0	0	0	0	0	35	0	35	0
PRIDE OF THE SOUTH & HOUSE SPECIALS MENU												
Chicken & Dumplings	1 plate	260	45	5	1.5	0	45	1670	36	1	2	15
Pot Roast served over Mashed Potatoes	1 plate	410	170	19	5	0.5	130	910	19	1	1	43
Chicken Pot Pie w/ Biscuit	1 plate	470	220	24	12	0	55	2020	46	3	6	19
Chicken Fried Chicken w/ White Pepper Gravy	1 plate	430	200	22	4.5	5	80	1220	32	2	2	28
Breaded Pork Cutlet w/ White Pepper Gravy	1 plate	550	260	29	6	5	80	1700	40	3	2	34
Batter-dipped Cod	3 ea	340	150	17	3	3	45	820	28	4	0	19
Cod served w/; Tarter Sauce	1 PC	110	90	10	1.5	0	15	280	4	0	3	0
Served w/ Choice of;												
Texas Toast	1 each	150	50	6	1	1	0	230	19	1	2	3
Biscuit	1 each	270	150	17	8	1	0	700	24	1	2	4
Choice of 2 Sides;												
Mashed Potatoes	1 bowl	140	45	5	1.5	0.5	5	630	21	1	1	2
Baked Potato	1 each	360	100	11	4.5	1	15	110	61	6	4	8
Breaded Okra	3.5 oz	250	140	16	2.5	2	0	490	23	4	2	3
Macaroni & Cheese	1 bowl	300	140	16	5	2.5	25	840	28	2	3	11
Lightly Seasoned French Fries	6 oz	490	200	22	4	3	0	300	68	5	0	6
Sweet Potato Fries	5 oz	420	230	25	4	3	0	300	44	5	19	3
Green Beans	4 oz	25	0	0	0	0	0	570	4	3	0	1
Sliced Tomatoes	3 ea	15	0	0	0	0	0	5	3	1	2	1
Vegetable of the Day - Corn	4 oz	80	10	1	0	0	0	125	16	2	4	3
Vegetable of the Day - Lima Beans	4 oz	100	0	0	0	0	0	125	18	4	1	5
Vegetable of the Day - Blackeye Peas	4 oz	80	0	0	0	0	0	125	15	4	0	5
Vegetable of the Day - Turnip Greens	4 oz	35	0	0	0	0	0	380	5	2	2	2
Pinto Beans w/ Garlic	4 oz	120	0	0	0	0	0	310	23	7	0	8
BIG RIG MENU												
Big Pancake Breakfast												
3 Buttermilk Pancakes, 3 Eggs & 6 Smokehouse Bacon	1 plate	1020	530	59	19	3	805	2200	77	4	22	46
3 Buttermilk Pancakes, 3 Eggs & 4 Country Sausage	1 plate	1200	670	74	24	3	850	2530	79	4	23	55
3 Buttermilk Pancakes, 3 Eggs & 4 Turkey Sausage	1 plate	1020	500	55	16	3	850	2080	76	3	22	52
3 Blueberry Pancakes, 3 Eggs & 6 Smokehouse Bacon	1 plate	1050	530	59	19	3	805	2200	85	5	28	46
3 Blueberry Pancakes, 3 Eggs & 4 Country Sausage	1 plate	1230	670	74	24	3	850	2530	87	6	29	56
3 Blueberry Pancakes, 3 Eggs & 4 Turkey Sausage	1 plate	1050	500	55	16	3	850	2080	84	5	28	52
3 Strawberry Pancakes, 3 Eggs & 6 Smokehouse Bacon	1 plate	1200	600	67	26	3	805	2210	103	4	45	46
3 Strawberry Pancakes, 3 Eggs & 4 Country Sausage	1 plate	1380	740	82	31	3.5	850	2530	105	4	46	56
3 Strawberry Pancakes, 3 Eggs & 4 Turkey Sausage	1 plate	1200	570	63	23	3	850	2090	102	3	45	52
3 Pecan Pancakes, 3 Eggs & 6 Smokehouse Bacon	1 plate	1380	860	95	22	3	805	2200	84	7	24	51
3 Pecan Pancakes, 3 Eggs & 4 Country Sausage	1 plate	1560	990	110	27	3	850	2530	86	7	25	61
3 Pecan Pancakes, 3 Eggs & 4 Turkey Sausage	1 plate	1380	820	91	20	3	850	2080	83	7	23	57
3 Chocolate Chips Pancakes, 3 Eggs & 6 Smokehouse Bacon	1 plate	1440	740	82	33	3	810	2210	135	9	68	50
3 Chocolate Chips Pancakes, 3 Eggs & 4 Country Sausage	1 plate	1620	870	97	38	3	860	2530	137	10	68	59
3 Chocolate Chips Pancakes, 3 Eggs & 4 Turkey Sausage	1 plate	1440	700	78	30	3	855	2080	133	9	67	55
3 Caramel Apple Cobbler Pancakes, 3 Eggs & 6 Smokehouse Bacon	1 plate	1240	520	58	23	1	805	2400	134	5	58	48
3 Caramel Apple Cobbler Pancakes, 3 Eggs & 4 Country Sausage	1 plate	1410	660	73	28	1	850	2730	136	5	59	57
3 Caramel Apple Cobbler Pancakes, 3 Eggs & 4 Turkey Sausage	1 plate	1240	490	54	21	1	845	2280	133	4	58	54
3 Butter Pecan Praline Pancakes, 3 Eggs & 6 Smokehouse Bacon	1 plate	1450	860	95	22	3	805	2280	102	7	38	51
3 Butter Pecan Praline Pancakes, 3 Eggs & 4 Country Sausage	1 plate	1630	990	110	27	3	850	2600	104	7	39	61
3 Butter Pecan Praline Pancakes, 3 Eggs & 4 Turkey Sausage	1 plate	1450	820	91	20	3	850	2160	101	7	38	57
3 Oreo Cookie Crunch Pancakes, 3 Eggs & 6 Smokehouse Bacon	1 plate	1480	670	74	30	1	805	2490	160	7	75	50
3 Oreo Cookie Crunch Pancakes, 3 Eggs & 4 Country Sausage	1 plate	1660	800	89	35	1	850	2820	162	7	75	60

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3 Oreo Cookie Crunch Pancakes, 3 Eggs & 4 Turkey Sausage	1 plate	1490	630	70	27	1	845	2370	159	7	74	56
Pancakes served w/: Syrup	2 fl oz	220	0	0	0	0	0	23	55	0	53	0
Waffle Breakfast Stack												
2 Golden Waffles, 3 Eggs & 6 Smokehouse Bacon	1 plate	1300	590	66	23	2.5	765	2360	126	6	40	52
2 Golden Waffles, 3 Eggs & 4 Country Sausage	1 plate	1480	730	81	28	2.5	810	2690	128	7	40	62
2 Golden Waffles, 3 Eggs & 4 Turkey Sausage	1 plate	1300	560	62	20	2.5	805	2240	125	6	39	58
Waffles served w/: Syrup	2 fl oz	220	0	0	0	0	0	23	55	0	53	0
Turnpike Breakfast Burger w/ American Cheese	1 ea	920	530	59	24	3.5	370	1050	48	3	11	51
Turnpike Breakfast Burger w/ Swiss Cheese	1 ea	920	530	59	24	3.5	370	1050	48	3	11	51
Turnpike Breakfast Burger w/ Cheddar Cheese	1 ea	940	540	60	25	3.5	375	960	47	3	11	53
Served w/ choice of;												
Lightly Seasoned French Fries (Double Order)	12 oz	980	400	44	8	6	5	590	135	11	1	11
Tator Tots (Double Order)	10 oz	910	530	59	12	2	5	1350	89	8	1	6
3 Biscuit Sliders; Smokehouse Bacon, Eggs & American Cheese	3 ea	1280	760	84	42	0	735	3390	79	3	7	52
3 Biscuit Sliders; Smokehouse Bacon, Eggs & Swiss Cheese	3 ea	1280	750	83	42	0	730	3390	79	3	7	51
3 Biscuit Sliders; Smokehouse Bacon, Eggs & Cheddar Cheese	3 ea	1330	800	89	45	0	750	3120	76	3	6	57
3 Biscuit Sliders; Country Sausage, Eggs & American Cheese	3 ea	1360	810	90	44	0.5	755	3470	80	3	8	55
3 Biscuit Sliders; Country Sausage, Eggs & Swiss Cheese	3 ea	1350	810	90	44	0.5	755	3470	80	3	8	55
3 Biscuit Sliders; Country Sausage, Eggs & Cheddar Cheese	3 ea	1410	860	95	46	0	770	3210	77	3	6	60
3 Biscuit Sliders; Hamburger, Eggs & American Cheese	3 ea	1530	920	102	52	2.5	835	3270	78	3	7	73
3 Biscuit Sliders; Hamburger, Eggs & Swiss Cheese	3 ea	1530	920	102	51	2.5	835	3270	78	3	7	73
3 Biscuit Sliders; Hamburger, Eggs & Cheddar Cheese	3 ea	1580	960	107	54	2.5	850	3000	75	3	6	79
Served w/ choice of; Tator Tots (Double Order)	10 oz	910	530	59	12	2	5	1350	89	8	1	6
ADD ONs												
Biscuits (2) w/ Sausage Gravy	2 each	750	450	50	20	7	15	2390	66	2	7	11
Grilled Diced Onions	1/4 cup	15	0	0	0	0	0	0	3	1	1	0
Grilled Mushrooms	1/4 cup	5	0	0	0	0	0	100	1	0	0	0
American Cheese	1 slice	60	35	4.5	3	0	15	200	1	0	0	2
Swiss Cheese	1 slice	50	35	4	2.5	0	15	200	1	0	0	2
Cheddar Cheese Slice	1 slice	70	50	6	3.5	0	20	115	0	0	0	4
Pot Roast with Mashed Potatoes <i>(see 1 side & Texas Toast below)</i>	1 plate	790	320	36	9	1.5	195	1720	53	4	4	65
Chicken & Dumplings <i>(see 2 sides & Biscuit below)</i>	1 plate	260	45	5	1.5	0	45	1670	36	1	2	15
Chicken Pot Pie with Biscuit <i>(see 2 sides below)</i>	1 plate	720	330	37	16	0	110	3390	69	6	9	34
Double Chopped Steak Platter <i>(see 2 sides & 2 Texas Toast below)</i>	1 plate	910	590	66	30	3.5	250	1780	14	5	2	63
Double Stack Crispy Chicken Sandwich w/ American Cheese	1 ea	960	440	49	16	6	140	2310	77	5	12	50
Double Stack Crispy Chicken Sandwich w/ Swiss Cheese	1 ea	960	440	49	15	6	135	2310	78	5	12	50
Double Stack Crispy Chicken Sandwich w/ Cheddar Cheese	1 ea	1010	490	54	18	6	155	2040	75	5	10	56
Double Stack Grilled Sandwich w/ American Cheese	1 ea	660	220	24	10	2	155	2010	48	2	11	63
Double Stack Grilled Sandwich w/ Swiss Cheese	1 ea	650	210	23	10	2	170	2010	48	2	12	62
Double Stack Grilled Sandwich w/ Cheddar Cheese	1 ea	710	250	28	13	1.5	170	1750	45	2	10	68
Served w/ choice of;												
Lightly Seasoned French Fries (Double Order)	12 oz	980	400	44	8	6	5	590	135	11	1	11
Tator Tots (Double Order)	10 oz	910	530	59	12	2	5	1350	89	8	1	6
Mega Country Fried Steak Platter <i>(see 2 sides & 2 Texas Toast below)</i>	1 plate	1240	780	87	24	13	130	2870	72	5	4	44
Served w/;												
Texas Toast	1 each	150	50	6	1	1	0	230	19	1	2	3
Biscuit	1 each	270	150	17	8	1	0	700	24	1	2	4
Choice of 2 Sides;												
Baked Potato	1 each	360	100	11	4.5	1	15	110	61	6	4	8
Mashed Potatoes	1 bowl	140	45	5	1.5	0.5	5	630	21	1	1	2
Onion Rings	6 oz	660	360	40	7	5	0	1400	66	4	13	7
Loaded Baked Potato	1 each	420	140	15	6	1	30	270	61	6	5	11
Green Beans	4 oz	25	0	0	0	0	0	570	4	3	0	1
Vegetable of the Day - Corn	4 oz	80	10	1	0	0	0	125	16	2	4	3
Vegetable of the Day - Lima Beans	4 oz	100	0	0	0	0	0	125	18	4	1	5
Vegetable of the Day - Blackeye Peas	4 oz	80	0	0	0	0	0	125	15	4	0	5
Vegetable of the Day - Turnip Greens	4 oz	35	0	0	0	0	0	380	5	2	2	2
Pinto Beans w/ Garlic	4 oz	120	0	0	0	0	0	310	23	7	0	8
Lightly Seasoned French Fries	6 oz	490	200	22	4	3	0	300	68	5	0	6
Sweet Potato Fries	5 oz	420	230	25	4	3	0	300	44	5	19	3
Tator Tots	5 oz	450	260	29	6	1	0	670	45	4	0	3
Sweet Cakes												
Old Fashioned Buttermilk w/ Butter Blend	2 ea	410	180	20	6	2.5	75	950	49	2	14	8
Chocolate Chip Fix w/ Butter Blend	2 ea	690	320	36	15	2.5	80	950	87	6	45	11
Wild Blueberry w/ Butter Blend	2 ea	430	180	20	6	2.5	75	950	54	3	18	9
Strawberries and Cream	2 ea	470	140	15	10	0.5	75	820	74	2	37	9
Oreo Cookie Crunch	2 ea	760	260	29	16	0.5	75	1110	114	5	58	11
Caramel Apple Cobbler	2 ea	630	170	19	10	0.5	75	1150	106	3	50	10
Southern Pecan w/ Butter Blend	2 ea	650	400	44	8	2.5	75	950	53	5	16	12
Butter Pecan Praline	2 ea	720	400	44	8	2.5	75	1020	71	5	30	12
Platters Served w/;												
2 Eggs	2 eggs	150	100	11	3	0	430	140	2	0	0	12
Served w/ choice of;												
Smokehouse Bacon (3)	3 strips	120	90	10	3.5	0	25	320	1	0	0	8
Country Sausage (2)	2 each	210	150	17	6	0	50	480	2	0	1	12
Turkey Sausage (2)	2 each	120	70	8	2.5	0	45	260	0	0	0	11
Slow Cured Country Ham	1 each	560	430	48	18	0	120	2380	0	0	0	28
Sugar Cured Ham	1 each	120	45	4.5	1.5	0	55	1230	3	0	3	16
Country Fried Steak w/ White Pepper Country Gravy	1 each	610	390	43	12	6	65	1350	34	2	2	22
Pancakes served w/:												
Syrup	2 fl oz	220	0	0	0	0	0	23	55	0	53	0