

CATERING GUIDE

FOR GUESTS WITH FOOD ALLERGIES



This information is applicable as of 2/11/25

AN IMPORTANT NOTE TO OUR GUESTS

Whether you're craving a traditional breakfast, fresh salad or homestyle favorite, we like to think there's something for everyone at Cracker Barrel Old Country Store®. Knowing that some of our guests may have specific dietary needs, we've crafted a variety of dishes to make sure that everyone at the table can enjoy a delicious meal that's right for them.

The information provided in this guide is based upon ingredient statements provided to us by our suppliers and highlights which menu items are prepared without allergen containing ingredients. Our normal kitchen operations involve shared preparation and cooking areas, including common fryer oil; therefore, cross-contact of all our menu items is possible. We have identified menu items cooked in our fryer or on our grill that may come in contact with **ALL** allergens and are marked with a "Y." **Fried and Grilled items should NOT be consumed if you have a food allergy. We cannot guarantee that the menu items listed are completely free of allergens.** Regarding gluten, menu items that do not contain gluten does not necessarily meet the definition of "gluten-free" for those who are highly sensitive. **We recommend our guests with food allergies speak with the restaurant manager prior to placing an order, to make the kitchen aware of your needs.**

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Breakfast Menu												
Y - potential risk of cross-contact to all allergens due to cooking method X - Menu item contains specific allergen	Preparation		Common Allergies									
	Fried (Soybean Oil)	Grilled	Egg	Fish	Milk	Peanut	Sesame	Shellfish	Soy	Tree Nuts	Wheat	Gluten
All-Day Breakfast Meals												
Meat Biscuits												
Smoked Sausage Biscuit		Y			X				X		X	X
Sugar Ham Biscuit		Y			X				X		X	X
Country Ham Biscuit		Y			X				X		X	X
Eggs n' Meat												
Scrambled Eggs		Y	X						X			
Thick-sliced Bacon		Y										
Smoked Sausage Patties		Y										
Spicy Chicken Sausage		Y							X			
Country Ham		Y										
Sugar Cured Ham		Y							X			
Ham Egg n' Cheese Hashbrown Casserole			X		X				X		X	X
Griddle Classics												
Buttermilk Pancakes (plain)		Y	X		X				X		X	X
French Toast (plain)		Y	X		X				X		X	X
Sweet Toppings												
100% Pure Natural Syrup												
Sugar-Free Syrup												
Low-Sugar Fruit Spread												
Breakfast Extras												
Buttermilk Biscuits					X				X		X	X
Hashbrown Casserole					X				X		X	X
Loaded Hashbrown Casserole		Y			X				X		X	X
Fried Apples												
Sawmill Gravy					X				X		X	X
Fresh Fruit												

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X - Menu item contains specific allergen												
Lunch and Dinner Meals												
Homestyle Chicken	Y		X		X				X		X	X
Chicken Fried Chicken (plain)	Y		X		X				X		X	X
*with Sawmill Gravy					X				X		X	X
Chicken n' Dumplins					X				X		X	X
Pot Roast					X				X		X	X
Classic Meatloaf			X						X		X	X
Smoky Southern Grilled Chicken Breasts		Y							X			
Steak Sirloin Tips (seasoned with a buttery garlic sauce)		Y					X		X		X	X
Grilled Chicken Tenders (dipping sauce allergen information in sauces)		Y							X			
Crispy Tender Dippers (dipping sauce allergen information in sauces Page 3)	Y		X		X				X		X	X
Sugar Cured Ham		Y							X			
Turkey n' Gravy (includes Turkey and Turkey Gravy)					X				X		X	X
*with Cornbread Dressing			X		X				X		X	X
Southern Fried Chicken	Y										X	X
U.S. Farm-raised Catfish (fried)*	Y			X								
*with Hushpuppy	Y		X		X				X		X	X
*with Tartar Sauce			X						X			

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Lunch/Dinner Menu												
Y - potential risk of cross-contact to all allergens due to cooking method X - Menu item contains specific allergen	Preparation		Common Allergies									
	Fried (Soybean Oil)	Grilled	Egg	Fish	Milk	Peanut	Sesame	Shellfish	Soy	Tree Nuts	Wheat	Gluten
Catering Sides												
Bread Choice												
Buttermilk Biscuits					X				X		X	X
Corn Muffins			X		X				X		X	X
Sourdough Bread											X	X
Country Sides												
Cole Slaw			X						X			
Country Green Beans												
Cornbread Dressing			X		X				X		X	X
Dumplings					X				X		X	X
Fried Apples												
Hashbrown Casserole					X				X		X	X
Macaroni n' Cheese					X				X		X	X
Mashed Potatoes (choice of gravy below)					X				X			
*Brown Gravy					X				X		X	X
*Sawmill Gravy					X				X		X	X
Seasoned Rice					X				X		X	X
Sweet Potato Casserole <i>*contains pecans</i>					X				X	X		
Sweet Whole Baby Carrots									X			
Whole Kernel Corn									X			
Premium Sides												
Loaded Hashbrown Casserole		Y			X				X		X	X
Loaded Mashed Potatoes					X				X			
Bacon Mac n' Cheese					X				X		X	X
Fresh Fruit												
Side Salad					X						X	X
Salad Dressings												
Balsamic Herb Vinaigrette												
Blue Cheese			X		X							
Buttermilk Ranch			X		X							
Honey Mustard			X									
Sauces												
Nashville Hot												
Carolina Gold												
BBQ Sauce												
Maple Chipotle												
Buttermilk Ranch			X		X							
Honey Mustard			X									
Comeback Sauce			X									

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	Fried (Soybean Oil)	Grilled	Egg	Fish	Milk	Peanut	Sesame	Shellfish	Soy	Tree Nuts	Wheat	Gluten
X - Menu item contains specific allergen												
Crispy Tender Dippers Platter												
Crispy Tender Dippers (dipping sauce allergen information in sauces Page 3)	Y		X		X				X		X	X
Barrel Cheeseburger Slider Platter												
Barrel Cheeseburger Sliders (with cheese)		Y			X		X				X	X
Pickle Slices												
Build Your Own Chicken Sandwich Bar												
Fried Homestyle Chicken Sandwich (plain)	Y		X		X		X		X		X	X
Grilled Chicken Sandwich (plain)		Y					X		X		X	X
*Thick-sliced Bacon		Y										
*Coby Cheese Slices					X							
*Choice of Three Sauces: Sauce information in Sauces Page 3												
Iced Tea n' Beverages												
Unsweetened Iced Tea												
Sweetened Iced Tea												
Peach Tea												
Orange Juice												
Old-Fashioned Lemonade												
Desserts												
Peach Cobbler									X		X	X
Double Fudge Coca-Cola® Cake			X		X				X		X	X
Homestyle Cookies			X		X				X		X	X

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