



CATERING GUIDE

FOR GUESTS WITH FOOD ALLERGIES

This information is applicable as of 10/22/24

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.**

Table of Contents

Breakfast		Lunch n' Dinner	
Meat Biscuits	1	Tenders Trio Platter	4
Eggs n' Meat	1	Barrel Cheeseburger Slider Platter	4
Griddle Classics	1	Build Your Own Chicken Sandwich Bar	4
Sweet Toppings	1	Beverages	4
Breakfast Extras	1		
		Desserts	4
Lunch n' Dinner			
Lunch n' Dinner Meals	2		
Bread Choice	3		
Country Sides	3		
Premium Sides	3		
Salad Dressings	3		
Loaded Baked Potato Bar	3		

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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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	Fried (Soybean Oil)	Grilled	Egg	Fish	Milk	Peanut	Sesame	Shellfish	Soy	Tree Nuts	Wheat	Gluten
X - Menu item contains specific allergen												
Lunch and Dinner Meals												
Fried 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
Homemade Chicken n' Dumplings					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 (choice of dipping sauce below)		Y							X			
Hand-breaded Chicken Tenders (choice of dipping sauce below)	Y		X		X				X		X	X
*Dill Pickle Ranch			X		X							
*Honey Mustard			X									
*BBQ Sauce									X			
*Buttermilk Ranch			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
Sour Dough 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
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									
Dill Pickle Ranch			X		X							
Loaded Baked Potato Bar												
Baked Potato												
Shredded Colby Cheese					X							
Sour Cream					X							
Butter Cups					X							
Bacon Pieces												
Green Onions												

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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												
Tenders Trio Platter												
Hand-breaded Chicken Tenders	Y		X		X				X		X	X
Sweet n' Smoky Maple Bacon	Y		X		X				X		X	X
Buffalo Ranch	Y		X		X				X		X	X
Choose three dipping sauces:												
*Dill Pickle Ranch			X		X							
*Honey Mustard			X									
*BBQ Sauce									X			
*Buttermilk Ranch			X		X							
*Buffalo Ranch			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							
*Honey Mustard			X									
*BBQ Sauce									X			
*Buttermilk Ranch			X		X							
*Buffalo Ranch			X		X				X			
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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