



Mon - Wed: 8am - 3pm  
Thurs - Sat: 8am - 8pm  
Sunday: 8am - 2pm



Vol. 1 Issue 4

[www.gracieslanaster.com](http://www.gracieslanaster.com)

## Welcome to Gracie's on West Main



Jim & Gracie would like to personally welcome you to our restaurant. It's our entire team's hope that you have a great experience here with us today. We make everything fresh, from scratch and to-order, and source as many ingredients locally as possible. We smoke our own meats, make our own jams, sauces, and dressings. Our full-time bakers bake all our sweet treats and decadent desserts in house as well- so save room or plan on taking something home!

## As One Door Opens Another Closes

A STORY BY

Last year in September of 2021, Gracie and I opened a new business, Jimmie's Thing Hoagies next to Gracie's. We learned a lot about running two places and the hoagie business. We had always planned to open another full service restaurant at some point, not within the same year of adding Jimmie's. However when an opportunity arose in December 2021 it was one we couldn't pass up. So we took over ownership of a restaurant and bar in Berks County. Being our first experience in the bar business we thought we would take things slow. We didn't plan on changing the name or doing renovations for months. Our plan was to slowly make changes and learn about the area, then in the fall close, renovate and relaunch. In the meantime we could get Jimmie's Thing to a place that worked, we had more than a few bumps in the road in the opening months with Jimmie's including several closures due to Covid and staffing, so we'd take the spring and summer and get Jimmie's in a good place learn about the new place and of course keep Gracie's thriving! Well that didn't work out, on our 3rd day open in Berks County a small Facebook post about Jim

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## Irish Bacon

A STORY BY JIM RUTOLO

**"Well, what else gets a man up early on a Saturday morning- BACON!"**

On an early spring morning, Gracie and I ventured out of the house on a mission. At the time she was always off on Saturdays, but I always worked. So we got up early to make the drive to an almost hidden butcher shop on RT 272, down past Willow Street. For what reason you ask? Well, what else gets a man up early on a Saturday morning- BACON! Now this was months before Gracie's on West Main was even a glint in our eye.

See Gracie had been managing this little cafe in Strasburg for a few years and the bacon was awesome. It came from a now closed butcher shop called Howry's. We'd tried twice before to head there for some sweet smoked

meats. Problem was he SOLD OUT! That's right he SOLD OUT! See Mr. Howry was only open on Saturdays, and I came to find out that he was "open" at about 5am and closed when he sold out.

Walking into that Butcher shop was a little like walking back in time. I felt like my grandparents must have at their local butcher shop. Meat and cheese hanging behind the counter, old pictures and wonderful smells!

I was in heaven! I ordered bacon of course, smoked pork chops, a few steaks for later in the week. I thought I was done, when he asked if we wanted anything else...it was then that my wandering eye caught it. This small football shaped piece of meat. "What's that?" I asked. "Irish Bacon" he tells me.

Now I was in my 30's at the time and had been in the restaurant business for most of my life- and I'd never heard of Irish Bacon. He sees the confused look on my face and before I can ask (because I'm sure I'm not the first...).

"It's from the shoulder, if I don't sell a pork butt I turn it into Irish bacon."

I pressed him for more info... "It's a muscle behind the shoulder blade, I cure it for 10 days and smoke it for 2 days just like bacon."

It took everything in me not to eat it out of the bag on the way home, but alas, I had to get to work. My first taste would have to wait till Sunday.

I've only had a few of what some may call "life changing culinary experiences".....This was one! The smell coming off the Irish bacon was transforming. It took me to a camp fire in the hills it was so smoky. Then the taste: meaty, rich, the sweetness of the malard reaction. I remember hours later you could smell your fingers, and that lingering smokey bacon goodness was still there.

Well a few months later we opened Gracie's and Howry's is my first stop, literally! The Irish breakfast sandwich is on the menu because I had to share this amazing bacon with

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## COFFEE DRINKS

- House Brew Coffee** . . . . . 2.99  
our house blend from Lanc. Co. Coffee Roasters, free refills
- Espresso** single shot . . . . . 1.99  
double shot . . . . . 2.99
- Americano** . . . . . 2.99  
espresso and hot water
- Latte or Cappuccino** . . . . . 4.49  
espresso, steamed milk, and foam
- Cafe au Lait** . . . . . 2.99  
1/2 house brew 1/2 steamed milk
- Red Eye** . . . . . 4.99  
house brew with a shot of espresso
- ☉ **Dirty Chai** . . . . . 6.49  
Vanilla or spiced chai swirled with a shot of espresso

## HOT DRINKS

- Hot Chocolate** . . . . . 4.99  
chocolate syrup and steamed milk topped with whipped cream & chocolate sauce
- Hot Tea** . . . . . 2.99  
ask your server for tea selection
- ☉ **London Fog** . . . . . 4.99  
hot earl grey tea, steamed milk, and shot of vanilla
- Tea Steamer** . . . . . 3.99  
1/2 hot tea 1/2 steamed milk, honey
- Chai Latte** . . . . . 5.49  
tea drink made with steamed milk, choice of spiced or vanilla

## DRINK OPTIONS

- Almond or Oat Milk available upon request*
- add* . . . . . 1.59
- Shot of Flavoring* . . . . . 0.99
- Mocha, Caramel, Vanilla, Hazelnut, Sugar Free Vanilla and Hazelnut  
ask your server for today's selection of syrups

## DRINK SPECIALS

- Drink Flight** . . . . . 9.99  
Lavender Fog Latte, Iced Caramel Latte, Nitro Car Bomb, Kombucha Sunrise
- Miley's Handcrafted Kombucha** . . . . . 5.99  
Pineapple - Mango
- Strawberry White Chocolate Chai** . . . . . 5.99  
White Chocolate and Strawberry Sauce with Vanilla Chai and Steamed Milk
- Morning Mary** . . . . . 7.99  
Our house made bloody mary mix with lemon wedge, garlic chili bacon, green olives
- Kombucha Sunrise** . . . . . 6.99  
Grenadine, Pineapple Mango Kombucha, and fresh squeezed orange juice
- Gracie's Signature Latte** . 6.99  
A mocha, caramel latte made with half steamed milk, half heavy cream! Rich indulgent and Gracie's favorite way to take her espresso (hot or iced)
- Nitro Car Bomb** . . . . . 5.99  
Yes that car bomb... creamy nitro cold brewed coffee topped table side with a house made non alcoholic Irish Cream
- Smoked Caramel Bacon Latte** . . . . . 8.99  
Smoke infused steamed milk, caramel and vanilla syrup with a slice of caramelized bacon
- Smores Hot Cocoa** . . . . . 5.99  
Smoked milk, melted chocolate, topped with a house made marshmallow and graham cracker
- Gingerbread Latte** . . . . . 5.99  
Cinnamon, nutmeg, ginger, brown sugar, espresso and steamed milk
- Butterscotch Latte** . . . . . 5.99  
House made butterscotch, espresso and steamed milk like a caramel latte but way better!
- Chocolate Covered Strawberry Latte** . . . . . 7.99  
Chocolate and Strawberry sauce, espresso, steamed milk and topped with a chocolate covered strawberry, is it a drink or dessert?
- Red Velvet Latte** . . . . . 5.99  
Rich creamy, red, chocolaty, rich, espresso, steamed milk latte

## COLD DRINKS

- Reading Draft Root Beer** . 2.99
- Mexican Glass Bottle Coke** . 2.99
- Fountain Soda (free refills)** . . . . . 2.99  
Local hand crafted made with real cane sugar sodas, Classic Cola, Diet Cola, Orange Cream, Lemon Lime, Black Cherry, Ginger Ale, Lemonade
- Iced Tea brewed in house (free refills)** . . . . . 2.99  
unsweetened or sweet
- Fruit Teas (free refills)** . . . 5.49  
Raspberry or Peach
- Juices** . . . . . 4.99  
Apple, Tomato, Cranberry and Pineapple
- Milk Whole or Skim** . . . . . 2.99
- Chocolate Milk** . . . . . 4.99
- Fruit Smoothies** . . . . . 5.99  
100% natural fruit juice and fruit puree, no high fructose corn syrup. Flavors strawberry, berry berry, or mango
- Frozen Blended Coffees** . 5.99  
vanilla, mocha, caramel, hazelnut, or any of our featured flavors

## FRESH SQUEEZED!



It doesn't get any better!  
Try our fresh squeezed Orange Juice. Stop by the bar to check it out!

- 16 oz. Glass** 6.99  
**8 oz. Glass** 3.49

## ON TAP AT THE BAR

- House Cold Brew Coffee** . 4.99  
Our locally roasted Lancaster County Coffee Roasters coffee, brewed cold and triple filtered resulting in a low acidity coffee with a freshness and flavor that's hard to beat!
- Nitro Cold Brew Coffee** . . 4.99  
Our cold brewed coffee charged with nitrogen to give it a rich, creamy head similar to nitro draft beer, it is a coffee experience that has to be tried to be believed!

*Irish Bacon continued from page 1*

people. As I said, he only made it if he had pork butt leftover and as much as I tried, I couldn't get him to make more for me. We got busier and needed more Irish bacon. I even begged him to show me how he made it. "It's taken me 50 years to perfect these recipes, you're young you'll figure it out"

Well after weeks of looking, I found a supplier towards Philly that we used for several years. Then they stopped making it too. I found North Country Smoke House about a year ago and they have been wonderful, but....

Howry's Irish Bacon was and still is the BEST smoked meat I've EVER eaten. I'm sad to say that Howry's is no more and the Irish Bacon we sell is amazing, but when I eat it leaves me haunted by the memory of Howry's. I will search my whole life for that experience again.

Thanks to R P Howry Butcher Shop. Without him and his Irish bacon maybe, just maybe, Gracie's isn't what it is today. ■

## BREAKFAST SANDWICHES

### ☉ Monte Cristo . . . . . 11.99

Signature French Toast stuffed with canadian bacon, caramelized bacon, and two eggs

### BELTR . . . . . 10.99

Thick toasted wheat, Avocado ranch, three slices of double smoked bacon, spring greens, tomatoes and two eggs  
Add Avocado . . . . . 3

### ☉ Gracies Breakfast

#### Sandwich . . . . . 11.99

Toasted brioche bun, bacon jam aioli, American cheese, two eggs, Caramelized & Canadian Bacon

#### Breakfast Sausage Burger 11.99

One fresh sausage patty, one burger patty, topped with American and cheddar cheese, crispy double smoked bacon and an egg on toasted brioche with bacon jam aioli



## Bacon Menu

### Double Smoked Bacon . . 4.99

Locally made, thick cut, naturally hard wood smoked twice

### Caramelized Bacon . . . . . 5.99

Locally sourced hard wood smoked bacon cooked in caramelized brown sugar ... Let's call it for what it is bacon candy or just possibly the best thing you'll eat this week!

### Irish Bacon . . . . . 7.99

What is Irish bacon...? It's a shoulder bacon, made from a heritage pig that has larger shoulders. The muscle is called a blade butt, it is cured and smoked like bacon, it's incredible!

### Worchestershire Black

#### Pepper Bacon. . . . . 7.99

It's steak bacon just trust me....what, you need more than that? ... Ok, it's our Irish bacon tossed in black pepper and Worchestershire sauce! So ya like I said, steak bacon!

### 🔥 Sweet Garlic Chili

#### Bacon . . . . . 5.99

Inspired by the flavor combinations found in South East Asia, It's sweet, spicy, sour, salty and smokey too!

#### Canadian Bacon . . . . . 4.99

We haven't had canadian bacon on our menu because I could never find one I really liked...well enter Stoltzfus Meats. 3 slices of lean deliciousness

#### Bacon Jam . . . . . 4.99

Sweet, savory, sticky, gooey, spicy & smokey bacon deliciousness! If you need more than that I don't know what to tell you, just order it! Now I mean at this point in the bacon menu descriptions can I get a little trust? You think I'm going to steer you wrong... Oh no, no. I get it, I see how it is, you think I'm embellishing. Ok, now I dare you to order! If you don't love it I'll give you your money back... and dont think you can get away with licking the plate and then telling me it was just ok.

## BRUNCHTIZERS

### Classic Bacon Sampler . 14.99

Four slices of naturally hardwood double smoked bacon, two slices of caramelized, and two slices of Irish bacon

### ☉ Deluxe Bacon Sampler . . . . . 22.99

A sample of all our bacons, double smoked, caramelized, Irish, black pepper Worchestershire Irish, sweet garlic chili, canadian & bacon jam with crackers

### Grilled Banana Nut Bread 5.99

Two thick slices of Gracie's banana nut bread grilled and served with whipped cinnamon honey butter

### Bacon Grilled Stickies 5.99 ea

Sweet, sticky gooey, sticky buns with a little bacon added and sliced open and grilled till warm

### Waffle Board. . . . . 29.99

Three large Belgian waffles, fresh strawberries, sliced bananas, nutella, house made apple butter, whipped cinnamon butter, whipped cream and syrup

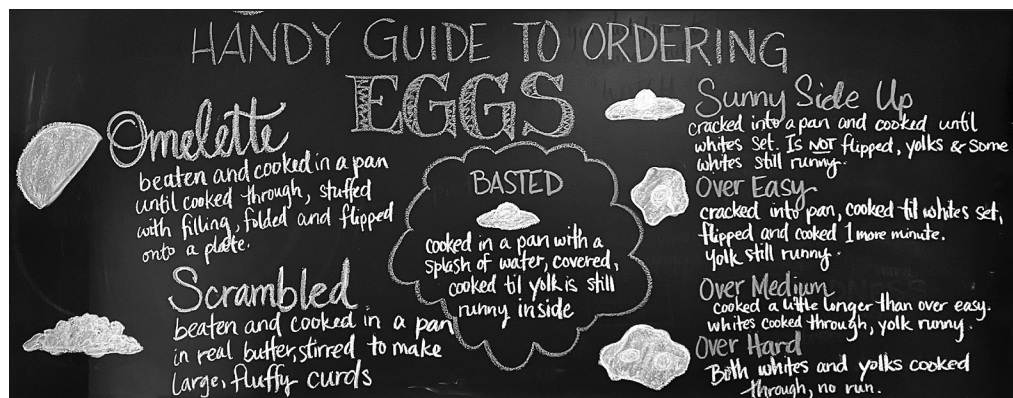
### Sweet Starter . . . . . 18.99

Three slices of grilled banana nut bread, 2 grilled bacon stickies whipped cream, nutella, whipped cinnamon butter and house made apple butter

*As One Door Opens Another Closes continued from page 1*

& Gracie opening a place in Reading hit 18,000 people in 24 hours....we had to change plans and quickly! We tossed out all the old frozen crappy food, started a new menu with fresh food and moved the timeline up for the relaunch to ASAP. Things moved quickly, maybe a little too quickly and with all the things needed in Reading we just didn't have enough time to spin all the plates. It meant making the tough call, close Jimmie's. Focus on our new place Louie's Kitchen and Bar which launched in May. It wasn't a call I was happy about in fact I still believe we'll see Jimmie's again someday in some form. Failing is never fun. It is the best teacher of course. When we relaunch Jimmie's it will be better and stronger for sure! Closing Jimmie's allowed us to shift some focus to Gracie's, reopening for some evening hours, launching this menu with some exciting options and more to come! Louie's is making great food and drinks, as well as adding entertainment, Live music on Tuesday, Karaoke on Thursday and monthly Comedy Show and more! We hope you'll check it out if you're in the area one day! ■





## HOUSE SPECIALTIES

### Avocado on Toast . . . . . 12.99

Toasted whole grain, avocado, cherry tomatoes, pickled red onions, avocado ranch & two eggs

### Creamed Chip Beef

Local hardwood-smoked chipped beef in a house made cream gravy

Over Sourdough Toast . . . . . 10.99

Over Home Fries . . . . . 12.99

Side of Creamed Chip Beef . . . . . 7.99

### Meat Lover's Burrito . . . 12.99

Large flour tortilla filled with fresh country sausage, Canadian Bacon, double smoked bacon, home fries and scrambled eggs, all smothered in cheese sauce

### ☺ Gracie's Breakfast . . 11.99

Two eggs any way, home fries, choice of bacon, canadian bacon or scrapple, your choice of toast and grilled banana nut bread. Upgrade slice of french toast . . . . . 2

### ☺🔥 Spicy Hash . . . . . 15.99

Home fries topped with house made chorizo, sautéed peppers, pickled red onions, chipotle lime aioli, queso fresco and two eggs

### Loaded Home Fry Hash 15.99

Home fries with cheese sauce, bacon bits, sour cream, green onions, & two eggs

### Lancaster Hash . . . . . 15.99

Our cream chip beef over home fries, sautéed peppers, onions, mushrooms & two eggs

### Country Hash . . . . . 15.99

Local sausage, sautéed peppers & onions, shredded cheese, two eggs all over home fried and drizzled with cheese sauce

### ☺ Classic Benedict . . . . 13.99

Toasted english muffin, grilled Canadian bacon, two basted eggs, topped with house made hollandaise sauce and served with home fries or side salad

### Gracie's Benedict . . . . . 15.99

Toasted english muffin, grilled Irish bacon, two basted eggs, topped with house made hollandaise sauce and served with home fries or side salad

### California Benny . . . . . 14.99

Toasted wheat bread, smashed avocado, spinach and grilled tomatoes topped with hollandaise served with home fries or side salad

### Chopped Steak & Eggs . 14.99

7oz USDA Choice chopped steak topped with worcestershire sautéed mushrooms, swiss cheese served with two eggs, home fries and toast

### 🔥 Mexican Burrito . . . . . 12.99

Large flour tortilla filled with seasoned rice, black bean salsa, sautéed onions, peppers, scrambled eggs, & choice of house made chorizo or chicken tinga with salsa

### 🔥 Huevos Ranchero . . . . 10.99

Crispy corn tortillas, black bean salsa, ranchero sauce, queso fresco, two eggs, pickled red onions, avocado and salsa. Add house made chorizo or Chicken Tinga . . . . . 3.99

### ☺🔥 Smothered Enchiladas . . . . . 14.99

Mexican tinga (stewed spicy chicken) wrapped in flour tortillas topped with ranchero sauce, onions, queso fresco, avocado & two eggs served with rice and black bean salsa

### Chicken and Waffles . . . 16.99

Belgium waffle topped with a pickled brined, southern fried chicken drizzled with a spicy garlic chili syrup

### 🔥 Tinga Breakfast . . . . . 14.99

Mexican rice, black bean salsa, braised chicken Tinga, sautéed peppers and onions, salsa, queso fresco, avocado and two eggs

## OMELETS

Omelets are made with 3 local cage free eggs, served with toast & home fries or side salad

### Sausage Omelet . . . . . 11.99

Lancaster County fresh sausage, sautéed spinach, onions and peppers with cheddar cheese

### Bacon Omelet . . . . . 11.99

Bacon crumble, Irish & Canadian Bacon tossed in a little Worcestershire & black pepper with colby cheese

### Western Omelet . . . . . 10.99

Cubed canadian bacon, sautéed peppers and onions, with pepper jack cheese

### ☺ Pig in the Hen House. 11.99

Lancaster coffee & black pepper rubbed pulled pork, colby cheese, sautéed pepper & onions, with apple butter BBQ sauce

### 🔥 Chorizo Omelet . . . . . 12.99

House made chorizo, sautéed spinach & tomatoes, topped with queso fresco cheese & avocado

### Veggie Omelet . . . . . 10.99

Sautéed peppers, onions, mushrooms, spinach and tomatoes

### Baby Bella Mushroom . . 10.99

Sautéed baby portobello mushrooms & swiss cheese

## SIDES & EXTRAS

### Loaded Home Fries . . . . 10.99

Chesse sauce with bacon crumble, sour cream & green onions

### Home Fries . . . . . 3.99

Seasoned diced potatoes fried rendered bacon fat & lard. Yes we can cook those in oil if needed for all our Vegan, Vegetarian, Kosher or Halal friends!

### Avocado . . . . . 3.99

Half of one avocado

### Toast . . . . . 1.49

Thick sliced Whole Wheat, Seedless Rye, Sourdough, and Thomas' English Muffins.

### Scrapple . . . . . 4.99

If you have to ask... just order it. Who knows you may like it? Let's call it pork & corn meal fried pate. The real question is - are you a ketchup or syrup person?

### Country Sausage . . . . . 3.99

Locally made fresh country sausage patty

### Eggs . . . . . 1.79 ea

Local cage free Smucker Farm fresh eggs

## SWEET BREAKFAST

### ☉ French Toast

Thick sliced sourdough in our signature batter, with whipped cinnamon honey butter and syrup. *\*But if you ask us, it's so good you don't need syrup!*

One Slice . . . . . \$4.99      Two Slices . . . . . \$7.99  
Three Slices . . . . . \$12.99

### Belgium Waffles

..... 6.99 for one, 12.99 for two

Chocolate Sauce • Nutella Sauce • Caramel Sauce  
Peanut Butter Sauce • Candied Walnuts • Bananas  
Fresh Strawberries • Whipped Cream

The return of our classic waffles with a new shape.

TOPPINGS . . . \$1.99 EACH      3 FOR . . . . . \$4.99

## SWEET SPECIALTIES

CHOOSE EITHER TWO FRENCH TOAST OR TWO WAFFLES  
(ADD \$2 FOR WAFFLES)

### THE KING . . . . . 12.99      Gracie's Favorite . . 11.99

Peanut butter sauce, fresh banana sliced, caramelized bacon and whipped cream

Nutella and fresh sliced bananas topped with whipped cream

### S'MORES . . . . . 11.99      Chocolate Covered Strawberry . . . . . 12.99

Marshmallow sauce, chocolate sauce, crumbled graham crackers and whipped cream

Sliced Fresh Strawberries, chocolate sauce, candied walnuts, and whipped cream

## BREAKFAST GRILLED CHEESE

served on Grilled Sourdough with two fresh local cage free eggs your way

### ☉ Bacon Jam Breakfast

#### Grilled Cheese . . . . . 11.99

Cheddar & American cheese, bacon jam-a sweet savory, sticky, gooey, spicy, & smokey bacon deliciousness

### ☉ Torta Grilled Cheese 12.99

Pepper Jack & cheddar cheese, house made chorizo, avocado, pickled red onion, & chipotle lime sauce

### Smoked Piggy . . . . . 12.99

American & cheddar cheese, pulled pork with apple butter BBQ sauce

### Double Bacon Egg & Cheese . . . . . 12.99

American & cheddar cheese, double smoked & Irish bacon

### Tostada Grilled Cheese 11.99

Queso fresco, cheddar, fresh salsa, black beans, chipotle aioli, avocado, pickled red onions & crispy fried corn tortillas

Add chicken tinga . . . . . 1.99

### Crispy Buffalo Chicken . 12.99

Cheddar and American cheese caramelized onions, crispy chicken in hot sauce with ranch or blue cheese dressing for dipping

## WAFFLE FRIES

*Fried in lard and rendered bacon fat to a crispy golden perfection!*



### Side Of Waffle Fries . . . . 4.99

### Waffle Fries With Sauces 8.99

Large order of waffle fries with cheese sauce, chipotle aioli, & ranch. Don't forget the ketchup & malt vinegar

### Loaded Fries . . . . . 10.99

Waffle fries topped with bacon crumble, cheese sauce, sour cream & green onions

### Pulled Pork Fries . . . . . 12.99

Waffle fries topped with pulled pork, apple butter bbq sauce, cheese sauce, and green onions

## SALADS



### 🔥 Southwest Salad . . . . 13.99

Our house salad, with pepper jack, queso fresco cheese, black bean salsa, choice of pulled pork or chorizo with a chipotle lime dressing

### Burger Salad . . . . . 14.99

Spring greens, shredded iceberg, sliced tomato, onions, twin burger patties, pickles, shredded cheese, waffle fries and special sauce

### 🔥 Chicken Tinga Salad . 14.99

Spring green topped with crispy corn tortillas, tomatoes, cucumbers, pickled red onions, black bean salsa, fresh salsa, sour cream and braised chicken tinga

### ☉ Classic Cobb Salad . . 15.99

Spring greens, grilled marinated chicken, cucumber, tomato, bacon crumble, hard-boiled egg, avocado, red onions, bleu cheese crumbles and croutons

### Apple Walnut Salad . . . 15.99

Spring greens, sliced apples, cheddar cheese, candied walnuts, tomatoes, cucumbers, red onion, croutons, and grilled marinated chicken

### House Salad . . . . . 6.99

Spring green salad, cherry tomatoes, cucumbers, red onion, croutons and parmesan

Add single grilled chicken breast . . . . 5.99

### HOUSE MADE SALAD DRESSINGS:

Ranch  
Avocado Ranch  
Chipotle-Lime Dressing  
Honey Lemon Vinaigrette  
Blue Cheese (+.50)

## SOUP

**Tomato Basil Bisque . Cup 3.99**  
**Bowl 5.99**

Gluten free creamy tomato soup with a hint of fresh basil

**Triple Double Chili . Cup 4.99**  
**Bowl 8.99**

Black, pinto & kidney beans, ground beef, ground pork, double smoked & Irish bacon all in a sauce made from scratch with four mexican chilis

## LUNCH SPECIALTIES

*Served with Herr's Chips*  
*Upgrade to waffle fries or side salad for 2*

**☪ Triple Bacon B.L.T. . . 14.99**

Toasted sourdough, over a half pound of double smoked, Irish & caramelized bacon, lettuce, tomato & chipotle aioli

**Ranch Chicken . . . . . 14.99**

Toasted brioche bun, grilled marinated chicken breast, double smoked bacon, house made ranch dressing, lettuce and tomato

**🔥 Spicy Chicken . . . . . 13.99**

Toasted brioche bun, grilled chicken breast, pepper jack cheese, lettuce, tomato, pickled red onions and chipotle mayo

**☪ Cubano . . . . . 12.99**

Pulled pork, smoked Canadian Bacon, swiss, yellow mustard, apple butter bbq sauce and pickles on grilled sourdough

**Crunchy Chicken Avocado Wrap . . . . . 14.99**

Large flour tortilla filled with crunchy fried breaded chicken breast, lettuce, tomato, avocado, and avocado ranch

**🔥 Spicy Chicken Wrap . . 13.99**

Large flour tortilla filled with braised chicken tinga, chipotle mayo, lettuce, tomato, pickled red onion, crunchy corn tortilla and black bean salsa

**Classic Quesadilla . . . . 11.99**

Large flour tortilla, melty shredded cheese, sautéed spinach, onions and peppers, black bean salsa, fresh salsa. (not served with chips)  
 Add braised chicken tinga . . . . . 2.99  
 Add house made chorizo . . . . . 2.99

## NOT YOUR AVERAGE GRILLED CHEESE

*Served with Tomato Basil Bisque or Chips*  
*For an additional \$2 upgrade to side salad or our new waffle fries.*



**☪ Blazing Grilled Cheese . . . . . 13.99**

Grilled sourdough, grilled chicken, cheddar cheese, pepper jack cheese, sweet garlic chili bacon & blazing sauce - it's got an asian flair with real southern kick (sweet and spicy)

**Bacon Grilled Cheese . . 12.99**

Double-smoked and worcestershire, black pepper irish bacon with american and provolone cheese on grilled sourdough

**☪ Bacon Jam Grilled Cheese . . . . . 11.99**

Bacon jam-sweet, savory, sticky, gooey, spicy, & smokey bacon deliciousness, melted cheddar and american cheese on grilled sourdough

**Pulled Pork Grilled Cheese . . . . . 12.99**

Grilled sourdough, pulled pork, apple butter bbq, american and cheddar cheese.

**Classic Grilled Cheese . . 9.99**

Grilled sourdough with melted american and cheddar

## BURGERS

*Always fresh never frozen USDA Choice twin smash burger*  
*served on toasted brioche bun and waffle fries*



**☪ Caramel Burger . . . . 14.99**

Voted one of the top burgers in the Susquehanna Valley! American & Provolone cheese, caramelized onions, caramelized bacon, and bacon jam mayo

**The Classic . . . . . 12.99**

American cheese, shredded lettuce, tomato  
 Add 2 slices of double smoked bacon . . . . 2

**☪ Cheeseburger Grilled Cheese - Aka Patty Melt 14.99**

Grilled thick sliced sourdough bread, American, cheddar and cheese sauce, and caramelized onions

**Gracie's Mac . . . . . 13.99**

Our version of the Golden Arches special: Our special sauce with just a bit of a kick, American cheese, shredded lettuce, house made pickles, and onion

**Bacon Cheddar BBQ . . . 14.99**

Apple butter bbq sauce, double smoked bacon, and cheddar cheese

**🔥 New Mexico Burger . . 13.99**

Pepper Jack cheese, fresh green salsa, pickled red onions, chipotle mayo

**Check out our reviews on Yelp and Trip Advisor. Like us on Facebook.**  
**Post a photo on Instagram!**





## The Bakery At Gracie's

Our bakery options are always fresh and always changing,  
Made from scratch with love by our bakery team here at Gracies.



### MACARONS



Our selection is always  
changing.

Check out our bakery case  
for our monthly flavors

We here at Gracie's love to  
support LOCAL! Here are some  
of our local partners:

Lancaster County Coffee Roasters: Lancaster, Pa

L & S Sweeteners: Leola, Pa

Dart Container Company: Leola, Pa

Hurst Produce: West Earl, Pa

John F Martin: Stevens, Pa

Clark Associates: Lancaster, Pa

Splendid Arrangments: New Holland, Pa

Fountainhead Soda: Huntingdon Valley, Pa

Reading Draft Soda: Reading, Pa

Landis Foods

Smucker Farm Eggs, Bird in Hand, Pa

Landis Foods, Leola Pa



### New Special Weekday Menu!!

Some lighter options.  
Some great combinations and a  
few new items!

**Only available Monday to  
Friday 8am to 10am.**

**Check to out!**

### COOKIES, BROWNIES AND BARS

Since Gracie was a kid baking cookies was always her favorite. We always have everyone's favorite Chocolate chips, we also offer an ever changing variety like Ginger Molasses or Pumpkin Cookies with caramel icing. As for brownies and bars, Duncan Heines, Katherine Hepburn, and Neiman Marcus have all had famous Brownies, You may even see one of theirs in our case one day.



Our selection of brownies and bars,  
ask for todays selection starting @3.25

**Brownies**

**Blondies**



**Our Signature Jumbo Cookies.** Starting at 1.99

Chocolate chip, Ginger molasses, Seasonal flavors, Ask your server for our current options

### PEANUT BUTTER PIES

Mini pie for two: . . . . . \$12.99

Full Pie . . . . . \$33.99



**"Your go to spot" Brunch, Lunch, Dinner, Drinks**  
**12 Village Center Drive, Reading, PA 19607**

**Mon-Thur 11am -10pm**

**Friday 11am - 11pm • Sat 8am - 11pm**

**Sun 8am to 9pm**

**Kitchen Closes 1 hour before close**



## Gracie's: a Story

The story of Gracie's starts long before June 2013. As a college graduate in 2009, with the recession raging, job prospects were slim. With a degree in history and latin, well realistically it qualified Gracie to become a barista! LOL, no really!

After months of struggling to find meaningful work in museums, a cafe in Strasburg was hiring. Being only 2 doors down from our new apartment, Gracie applied. Armed with a piece of freshly baked cherry pie she nailed her interview! That started a three year journey of learning and falling in love with the craziness of the restaurant business.

As for me, well I've wanted to own a restaurant since I was 9. I was cooking burgers & fries standing on a milk crate at the pool concession stand at age 11. Went to culinary school at 15. I ran my first kitchen at 16. At 18, I was given my first Head Chef job. After some turmoil in fine dining I gave the pizza business a try. I started delivering, then making pizza. At 20 years old, I became one of the youngest store managers in the country for that company, managing a store that did over a million in sales annually. After a year, I was 21

and burnt out! I'd been in the restaurant business for almost ten years and needed a break. I really didn't cook for a while. I did sales for a few years and then an opportunity seemed to drop in my lap to open my own pizza shop at 25. I did and 2 years later I was toast. I sold out and promised myself I was done with the restaurant business forever!

As I watched Gracie fall in love with the cafe she was working at, it reignited some of those long dormant feelings. We started doing some cooking together. We started catering some events. She was and always will be my Sous Chef! It was fun and we worked well together.

Gracie loved the cafe she worked in so much that, when she overheard the owner talking about possibly selling, we approached her. It ended up she wasn't really ready to sell. So after a few weeks of dreaming what a cafe of our own would be like we decided to check Craigslist.

Where else do you find your future? But there it was, the 3rd listing on Craigslist. I called on a Wednesday night at 8:30pm, got some basic info and set up an appointment to see it on Sunday at 3pm. Then... I totally

forgot about it! It had been one of those fleeting thoughts of "what if we buy a restaurant? HOW much could it cost?" P.S. No dumber words about the restaurant business have ever been uttered.

The truth was it didn't matter, we didn't have two nickels to rub together. So I forgot about our appointment. But as they say, God moves in mysterious ways. See, Gracie's mom had been working at Zion Lutheran Church right across the street. She knew we were broke. Freeze & Frizz was having a banana split sale that Sunday because it was Mother's Day. So we found ourselves a mile up the road when the old owner called and asked if we were still good to meet up.

I can honestly tell you if we weren't just up the road we wouldn't have gone. I said sure, it can't hurt to look! Well we looked, and fell in love with this quirky little cafe with 18 seats, a tiny bar sink, a single sandwich panini press, a hot plate and a half oven.

We loved it so much we looked at all the possibilities, all the things we could do. In the end, we had to tell the current owner NO! We can't buy the cafe. We don't have the money. Again God moved in

our lives (whatever you want to call it in yours), and He laid out a path. One we couldn't pass up.

Thank God we did! It's made all the difference in our lives. We have expanded 8 times, going from 18 to 40, 60, 80, 110, 130 and now 160 seats. We have renovated the restaurant too many times to count, the biggest in 2019 that included moving the kitchen and bakery. The menus and the faces change often. Great food done right is still our goal! The Pandemic has taught us a lot, so much it's a whole other story. We came out of it a better restaurant, a different one for sure but better. Our goals have changed as our lives have too. Now with 2 kids, JW is 6 and Addie 4, we've opened a new place Louie's Kitchen and Bar in Reading. What's next for us, who knows but great food will be at the core of it for sure! ■

