



CATERING GUIDE

FOR GUESTS WITH FOOD ALLERGIES

This information is applicable as of 8/8/23

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	Country Sides	3
Eggs n' Meat	1	Premium Sides	3
Casseroles	1	Barrel Bites	4
Four Layer Breakfast Bowl	1	Tenders Trio Platter	4
Griddle Classics	1	Barrel Cheeseburger Slider Platter	4
Sweet Toppings	1	Build Your Own Chicken Sandwich Bar	4
Breakfast Extras	1		
		Beverages	4
Lunch n' Dinner			
Salads n' More	2	Desserts	4
Salad Dressings	2		
Loaded Potato Bar	2		
Lunch n' Dinner Meals	2		
Bread Choices	3		

"Sunday Homestyle Chicken" and "Cracker Barrel Old Country Store," name and logo are service marks/trademarks of CBOCS Properties, Inc. ©2023 CBOCS Properties, Inc. The Coca-Cola® trademark is being used with the permission of the Coca-Cola Company.

Breakfast Menu												
Y - potential risk of cross-contact to all allergens due to cooking method	Preparation		Common Allergies									
X - Menu item contains specific allergen	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
Impossible™ Sausage Made From Plants		Y			X				X		X	X
Sugar Ham Biscuit		Y			X				X		X	X
Country Ham Biscuit		Y			X				X		X	X
Hand-breaded Fried Chicken Tender Biscuit	Y		X		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			
Impossible™ Sausage Made From Plants		Y							X			
Country Ham		Y										
Sugar Cured Ham		Y							X			
Casseroles												
Ham Egg n' Cheese Hashbrown Casserole			X		X				X		X	X
Four Layer Breakfast Bowls												
Four Layer Breakfast Bowl with Bacon		Y			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 Seasonal Fruit												
Hashbrown Casserole Tots	Y				X				X		X	X

Our normal kitchen operations involve shared preparation and cooking areas, including common fryer oil; therefore, cross-contact of all our menu items is possible.

Y - potential risk of cross-contact to all allergens due to cooking method	Preparation		Common Allergies									
	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												
Salads n' More												
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												
Lunch and Dinner Meals												
Sunday 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	
Maple Bacon Grilled Chicken		Y	X		X			X				
Homemade Chicken n' Dumplings					X			X		X	X	
Meatloaf			X					X		X	X	
Smoky Southern Chicken		Y						X				
Roast Beef					X			X		X	X	
Steak Sirloin Tips (seasoned with garlic butter glaze)		Y					X	X		X	X	
Grilled Chicken Tenders		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 (grilled)		Y		X				X				
U.S. Farm-raised Catfish (fried)	Y			X								
*with Hushpuppy	Y		X		X			X		X	X	
*with Tartar Sauce			X					X				

Our normal kitchen operations involve shared preparation and cooking areas, including common fryer oil; therefore, cross-contact of all our menu items is possible.

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
Steamed Broccoli									X		X	X
Fried Apples												
Hashbrown Casserole					X				X		X	X
Macaroni n' Cheese					X				X		X	X
Mashed Potatoes					X				X			
Roast Beef 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
Hashbrown Casserole Tots	Y				X				X		X	X
Loaded Mashed Potatoes					X				X			
Bacon Mac n' Cheese					X				X		X	X
Fresh Seasonal Fruit												
Loaded Baked Potato Bar (see section for allergens)												
Side Salad (see section for allergens)												

Our normal kitchen operations involve shared preparation and cooking areas, including common fryer oil; therefore, cross-contact of all our menu items is possible.

Y - potential risk of cross-contact to all allergens due to cooking method	Preparation		Common Allergies									
	Fried (Soybean Oil)	Grilled	Egg	Fish	Milk	Peanut	Sesame	Shellfish	Soy	Tree Nuts	Wheat	Gluten
X - Menu item contains specific allergen												
Barrel Bites												
Biscuit Beignets	Y				X						X	X
*with Butter Pecan Syrup					X				X			
Loaded Hashbrown Casserole Tots	Y				X				X		X	X
*with Buttermilk Ranch			X		X							
Country Fried Pickles	Y										X	X
*with Buttermilk Ranch			X		X							
White Cheddar Cheese Bites	Y		X		X				X		X	X
*with Buttermilk Ranch			X		X							
Tenders Trio Platter												
Hand-breaded Chicken Tenders	Y		X		X				X		X	X
Sweet n' Smoky Maple Bacon	Y		X		X				X		X	X
Kick'n 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												
Sunday 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												
Lemonade												
Desserts												
Biscuit Beignets	Y				X						X	X
*with Butter Pecan Syrup					X				X			
Peach Cobbler									X		X	X
Double Fudge Coca-Cola® Cake			X		X				X		X	X
Homestyle Cookies			X		X				X		X	X

Our normal kitchen operations involve shared preparation and cooking areas, including common fryer oil; therefore, cross-contact of all our menu items is possible.



MENU GUIDANCE

FOR GUESTS WITH FOOD ALLERGIES

"Sunday Homestyle Chicken" and "Cracker Barrel Old Country Store," name and logo are service marks/trademarks of CBOCS Properties, Inc. ©2023 CBOCS Properties, Inc.
The Coca-Cola® trademark is being used with the permission of the Coca-Cola Company.