



THE
Original®

**PANCAKE
HOUSE**



SAVANNAH



HOUSE FAVORITES

Served with your choice of pancakes (670 CAL.), potatoes (320 CAL.), grits (115-245 CAL.) or toast (200 CAL.)
Sub fresh fruit + 3.95 (165-315 CAL.) ½ order select specialty pancakes + 4.25 Sub egg whites + 1.99

Add veggies to your eggs - .75¢ each. Your choice of onions, green peppers, jalapeños, mushrooms, green olives, broccoli, spinach or tomatoes.

STEAK & EGGS

Breakfast strip steak with three large eggs - **19.95** | 530-590 CAL.

PORK CHOP & EGGS

Pork chop with three large eggs - **14.00** | 480-560 CAL.

BACON & EGGS

Thick-sliced bacon and two large fresh eggs - **13.50** | 720-760 CAL.

MARINATED CHICKEN & EGGS

Marinated chicken breast served with three eggs any style - **14.00** | 490-550 CAL.

SHRIMP & CHEDDAR GRITS

A generous portion of seasoned shrimp sautéed with real bacon bits, onions and green peppers. Served over steaming hot cheddar cheese grits - **19.95** | 1160 CAL.

DICED HAM & SCRAMBLED EGGS

Three large fresh eggs scrambled with diced Cure 81 ham - **13.50** | 810 CAL.

SAUSAGE & EGGS

Your choice of sausage patties or links served with two large fresh eggs - **13.50** | 900-940 CAL.

TURKEY SAUSAGE PATTY & EGGS

Turkey sausage patty served with two large fresh eggs - **13.50** | 720-760 CAL.

CANADIAN BACON & EGGS

Four slices of Canadian bacon and two large fresh eggs - **13.50** | 700-740 CAL.

SMOKED SAUSAGE & EGGS

Smoked beef sausage links and two large fresh eggs - **15.00** | 900-960 CAL.

Peanut oil is used in most of our dishes.

CRAB CAKE & EGGS

Fresh crab cake with three large fresh eggs - **19.95** | 470-550 CAL.

CORNERED BEEF HASH & EGGS

An oven-baked blend of corned beef, potatoes and onions. Topped with three poached eggs - **14.00** | 1170-1240 CAL.

HAM & EGGS

A thick slice of Cure 81 ham and two large fresh eggs - **13.50** | 700-740 CAL.

COUNTRY HAM & EGGS

A thick slice of bone-in country ham and two large eggs - **13.50** | 700-740 CAL.

AVOCADO TOAST

Two slices of French bread, sliced avocado, bacon and two eggs - **16.00**



OMELETTES

FIVE EGG - OVEN BAKED

Served with your choice of pancakes (670 CAL.), potatoes (320 CAL.), grits (115-245 CAL.) or toast (200 CAL.)
Sub fresh fruit + 3.95 (165-315 CAL.) ½ order select specialty pancakes + 4.25 Sub egg whites + 2.95

Due to the care given in making these, please allow a minimum of 15 minutes.
All omelettes include your choice of Cheddar, Swiss or Pepper Jack cheese.

THREE MEAT OMELETTE

Our fluffy omelette filled with diced ham, bacon and sausage (turkey or pork) - **16.25** | 1950-2250 CAL.

FRESH VEGETARIAN OMELETTE

Our fluffy omelette filled with fresh broccoli, tomatoes, mushrooms and onions - **16.25** | 1440-1740 CAL.



IRISH OMELETTE

Our fluffy omelette filled with our homemade corned beef hash - **16.25** | 1838-2138 CAL.

WESTERN OMELETTE

Our fluffy omelette filled with diced ham, green peppers and onions - **16.25** | 1465-1865 CAL.

HAM & CHEESE OMELETTE

Our fluffy omelette filled with diced ham - **16.25** | 1420-1870 CAL.

CHICKEN OMELETTE

Our fluffy omelette filled with diced chicken, green peppers and onions - **16.25** | 1685-2000 CAL.

SPINACH OMELETTE

Our fluffy omelette filled with fresh baby spinach, sautéed onions and mushrooms - **16.25** | 1625-1925 CAL.

PHILLY CHEESE STEAK OMELETTE

Our fluffy omelette filled with shaved ribeye, Swiss cheese, onion and green pepper - **17.00** | 2320-2620 CAL.

CRAB CAKE OMELETTE

Fresh made crab cakes added to our fluffy omelette. Served with a side of hollandaise sauce - **19.95** | 1710-2010 CAL.

SHRIMP OMELETTE

Our fluffy omelette filled with a generous portion of shrimp, bacon bits, onion and green peppers - **19.95** | 2020-2320 CAL.

EGG SPECIALS

Sub fresh fruit + 3.95 (165-315 CAL.) Egg whites upgrade + 1.99

EGG SANDWICH

Two eggs with your choice of cheddar, Pepper Jack or Swiss cheese and your choice of bacon, turkey sausage, sausage patties, shaved ham or beef sausage with side of grits or potatoes - **12.00** | 1120 CAL.

BISCUIT GRAVY & EGGS

Two fresh baked biscuits topped with sausage gravy and served with two eggs cooked to order - **10.50** | 1060-1120 CAL.

TWO BY FOUR

Two large fresh eggs and four buttermilk pancakes - **10.00** | 950-990 CAL.

JUNIOR/SENIOR PLATE

One egg and your choice of two slices of bacon, one smoked sausage, one sausage link or one sausage patty with three buttermilk pancakes. No substitutions - **9.50** | 740-855 CAL.

*Warning: Consuming raw or undercooked foods such as meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

15% gratuity added to all to-go orders.

HOUSE SPECIALTIES

All pancake batters are made from scratch. Gluten-friendly pancakes available upon request. To ensure superior quality, our house specialties, apple pancakes, dutch baby and omelettes take a little extra time to prepare. Sub fresh fruit + 3.95 (115-245 CAL.)

Add fresh strawberries or bananas and homemade whipped cream to any pancake + 3.99 Gluten-free (ask your server for details) + 2.00

BUTTERMILK PANCAKES

Served with fresh whipped butter and hot syrup - **8.00** | 615 CAL.

BLUEBERRY PANCAKES

Buttermilk pancakes filled with plump blueberries and lightly dusted with powder sugar. Served with whipped butter and blueberry compote - **9.25** | 830 CAL.

BACON PANCAKES

Buttermilk pancakes filled with real bits of bacon - **9.30** | 615 CAL.

FRESH GEORGIA PECAN PANCAKES

Pancakes filled and topped with hot toasted pecans. Lightly dusted with powder sugar - **9.30** | 1320 CAL.

STRAWBERRY PANCAKES

Buttermilk pancakes topped with strawberry topping and whipped cream, then lightly dusted with powdered sugar. Served with strawberry syrup - **9.50** | 1125 CAL.

HERSHEY'S® CHOCOLATE CHIP

Buttermilk pancakes filled with real Hershey's chocolate chips - **9.25** | 890 CAL.

PEACH PANCAKES

Buttermilk pancakes topped with brandied peaches and lightly dusted with powdered sugar. Served with whipped cream - **9.25** | 1115 CAL.

BANANA PANCAKES

Buttermilk pancakes filled with diced bananas and lightly dusted with powdered sugar. Served with tropical syrup - **9.25** | 920 CAL.

BUCKWHEAT PANCAKES

Rich savory pancakes made with real molasses and buckwheat flour - **9.25** | 760 CAL.

REESE'S® PEANUT BUTTER CHIP PANCAKES

Buttermilk pancakes filled with real Reese's peanut butter chips - **9.25** | 890 CAL.

SOURDOUGH FLAP JACKS

This recipe was the favorite of the Klondike gold rush. Served with whipped butter, hot syrup and powdered sugar - **9.30** | 860 CAL.

CINNAMON RAISIN PANCAKES

Served with fresh whipped butter and hot syrup - **9.25** | 615 CAL.

PANCAKE SAMPLER

Six delicious pancakes with your choice of three different flavors from the above pancake styles highlighted in red. Ask your server for details - **9.50** | 660-1300 CAL.

BUTTERMILK SILVER DOLLAR PANCAKES

Served with fresh whipped butter and hot syrup.
(5) - **5.75** (10) - **7.50** | 525-635 CAL.

APPLE PANCAKE

Oven baked with fresh Granny Smith apples and German butter cinnamon glaze - **11.50** | 1830 CAL.

CINNAMON ROLL PANCAKES - 9.50

THREE LITTLE PIGS IN BLANKETS

Our juicy pork links wrapped in buttermilk pancakes and lightly dusted with powdered sugar. Served with whipped butter and tropical syrup - **10.00** | 1120 CAL.

FRENCH TOAST

Made with real French bread and cream. Served with whipped butter and lightly dusted with powdered sugar - **8.50** | 910 CAL.
Add fresh strawberries or bananas + **2.25**

49'ER FLAPJACKS™

From the mother lode country. Plate-sized, chewy and tender flapjacks - **9.50** | 710 CAL.

POTATO PANCAKES

Thin, crisp, lacy pancakes. Served with apple sauce and sour cream - **9.25** | 880-920 CAL.

DUTCH TREAT

Filled with fresh strawberries and bananas served with homemade strawberry syrup - **13.50** | 1160 CAL.

DUTCH BABY

Oven baked. Served with whipped butter, lemon and powdered sugar - **10.75** | 840 CAL.

Peanut oil is used in many items.



BENEDICTS

All benedicts are dusted with paprika. Served with your choice of pancakes (670 CAL.), potatoes (320 CAL.), grits (115-245 CAL.) or toast (200 CAL.) Sub fresh fruit + 3.95 (165-315 CAL.)
1/2 order select specialty pancakes + 4.25 Sub egg whites + 1.99

EGGS BENEDICT

English muffin, Canadian bacon and poached eggs topped with hollandaise sauce - **13.95** | 590 CAL.

NEW YORK BENEDICT

English muffin, our wonderful corned beef hash and poached eggs topped with hollandaise sauce - **14.00** | 958 CAL.

CRAB CAKE BENEDICT

English muffin, crab cakes (made in house) and poached eggs topped with hollandaise sauce - **19.95** | 700 CAL.

GARDEN BENEDICT

English muffin, spinach, mushrooms, onion and tomato topped with a poached egg and hollandaise sauce - **13.95**
Add turkey sausage, bacon, sausage patty or Canadian bacon + **3.00**

STEAK BENEDICT

Tender and delicious strip steak. Served on an English muffin, topped with eggs and hollandaise sauce. Your choice of a side of toast, buttermilk pancakes, grits or home fries - **19.95**

TRY OUR HOMEMADE SYRUPS

Try one today for + .99*

APPLE

Granny Smith green apples.

TROPICAL

For a tropical experience: lemon, orange peel and pineapple juice.

BLUEBERRY

100% rich blueberries.

STRAWBERRY

100% ripe strawberries.

100% PURE MAPLE SYRUP - 2.99

15% gratuity added to all to-go orders.



APPLE PANCAKE



THREE LITTLE PIGS IN BLANKETS



49'ER FLAP JACKS™



DUTCH BABY



CREPE SAMPLER

CREPES

Add whipped cream made fresh daily to any order + 1.50 Sub fresh fruit + 3.95 (115-245 CAL.) All flavored syrups are an additional charge unless specified in pancake description.

CHERRY

KIJAJA CREPES

A Danish favorite! Our crepes filled and topped with cherries simmered in our Kijafa sauce and lightly dusted with powdered sugar. (1) - 7.00 (3) - 10.00 | 1990 CAL.

FRENCH CREPES

Delicate crepes filled with strawberry preserves. Served with tropical syrup and lightly dusted with powdered sugar. (1) - 7.00 (3) - 10.00 | 1270 CAL.

STRAWBERRY CREPES

Delicate crepes filled and topped with a homemade strawberry topping, fresh whipped cream and lightly dusted with powdered sugar. (1) - 7.00 (3) - 10.00 | 1250 CAL.

CONTINENTAL CREPES

Our delicate crepes rolled with sour cream, tempered with triple sec, lightly dusted with powdered sugar and served with tropical syrup. (1) - 7.00 (3) - 10.00 | 1250 CAL.

PEACH CREPES

Our delicate crepe filled and topped with luscious brandied peaches, fresh whipped cream and lightly dusted with powdered sugar. (1) - 7.00 (3) - 10.00 | 1285 CAL.

BLACKBERRY GLAZED CREPES

Our delicate crepe filled with blackberry preserve, sour cream glaze and lightly dusted with powdered sugar. (1) - 7.00 (3) - 10.00 | 1215 CAL.

CREPE SAMPLER

Any three crepes listed above - 11.00 | 1190-1300 CAL.

APPLE CREPE

A large single crepe filled with diced Granny Smith apples, pecans, sour cream, cinnamon sugar and served with our freshly made apple nectar syrup - 8.00 | 840 CAL.

BANANA

NUTELLA® CREPES

Three delicate crepes filled with bananas, drizzled with Nutella and dusted lightly with powdered sugar - 11.00 | 1460 CAL.

FRESH FRUIT CREPE

Our delicate crepe filled and topped with luscious fresh in-season fruit, fresh whipped cream and lightly dusted with powdered sugar - 8.75 | 950 CAL.

*CRAB CAKE CREPE

A large single crepe filled with our fresh made crab cakes and topped with hollandaise sauce. Served with your choice of home-fried red potatoes or grits - 18.00 | 880 CAL.

*PHILLY CREPE

Shaved beef or diced chicken, sautéed onions and peppers with Swiss cheese in a large single crepe. Served with your choice of home-fried red potatoes or grits - 13.00 | 1366 CAL.

SPINACH BACON CREPE

Filled with tender sautéed baby spinach, bacon bits, tomatoes, onions, Swiss cheese and heavy cream. Served with pancakes, grits or home-fried potatoes - 12.00

15% gratuity added to all to-go orders.

BELGIAN WAFFLES

Sub fresh fruit + 3.95 (165-315 CAL.) Peanut oil is used in many items.

PLAIN WAFFLE

Golden brown - 7.50 | 400 CAL.

STRAWBERRY WAFFLE

Topped with fresh strawberries and dusted with powdered sugar - 9.50 | 830 CAL.

BLUEBERRY WAFFLE

Served with fresh blueberry compote and powdered sugar - 8.50 | 560 CAL.

BANANA WAFFLE

Topped with fresh bananas and powdered sugar - 8.50 | 470 CAL.

APPLE WAFFLE

Cinnamon and Granny Smith apples baked into the waffle. Served with homemade apple syrup - 8.50 | 640 CAL.

PEACH WAFFLE

Topped with peaches poached in peach brandy sauce and powdered sugar - 8.50 | 520 CAL.

CHOCOLATE CHIP WAFFLE

Topped with mini Hersey's chocolate chips and dusted with powdered sugar - 8.50 | 690 CAL.

BACON WAFFLE

With real bits of bacon - 8.50 | 700 CAL.

PECAN WAFFLE

Filled and topped with fresh Georgia pecans and dusted with powdered sugar - 9.00 | 890 CAL.

FRUITS & CEREALS

GRITS

Small - 1.50 Large - 3.00 | 115-230 CAL.

CHEESE GRITS

Small - 2.00 Large - 3.60 | 245-490 CAL.

FRESH CUT SEASONAL FRUITS

Small - 4.25 Large - 5.25 | 165-315 CAL.

FRESH GRAPEFRUIT - 3.50 | 40-80 CAL.

OLD FASHIONED OATMEAL

Served with your choice of raisins or bananas - 5.25 | 390 CAL.

ASSORTED DRY CEREALS WITH MILK - 4.25 | 220-400 CAL.

SANDWICHES

Bread choices: Rye, Wheat or White Bun. Bagel & Cream Cheese + 1.50
Served with your choice of homemade potatoes (320 CAL.), fries (430 CAL.)
or grits (115-230 CAL.) Sub fresh fruit + 3.95 (165-315 CAL.)

*ORIGINAL GRILLED CHEESE SANDWICH

Thick-sliced bacon grilled with cheddar cheese and tomato - **13.00** | 990 CAL.

*HAM & CHEESE SANDWICH

Thin-sliced Cure 81® ham grilled with cheddar cheese - **13.00** | 760-780 CAL.

*BLT

Bacon, lettuce and tomato sandwich - **12.00** | 400 CAL.

*AVOCADO BLT

Our delicious BLT with avocado - **16.00**

*PHILLY CHEESE STEAK SANDWICH

Grilled hoagie roll loaded with shaved ribeye steak, Swiss cheese, sautéed green peppers and onions - **16.00** | 1200 CAL.

*TUNA SALAD SANDWICH

Homemade tuna salad with onions and eggs. Served with sweet pickles - **11.00** | 620 CAL.

*CHICKEN SALAD SANDWICH

A mixture of premium chicken breast, celery and walnuts in a blend of sour cream and spices with a hint of pineapple - **11.00** | 620 CAL.

Peanut oil is used in many items.

*CHICKEN PHILLY SANDWICH

Grilled hoagie roll with diced grilled chicken breast, Swiss cheese, sautéed green peppers and onions - **14.00** | 1055 CAL.

REUBEN SANDWICH

Sliced corned beef, Swiss cheese, sauerkraut and Thousand Island dressing grilled just right on our marbled rye bread - **14.00** | 1510 CAL.

*CHICKEN SPINACH SWISS SANDWICH

Grilled chicken breast on a grilled bun topped with sautéed spinach and Swiss cheese - **14.00** | 1220 CAL.

*GRILLED CHICKEN SANDWICH

Marinated chicken breast served on a freshly grilled bun - **13.00** | 1010 CAL.

SALAD PLATES

Served with choice of buttermilk pancakes, grits or toast.

Sub fresh fruit + 3.95 (165-315 CAL.)

*TUNA SALAD PLATE

Our homemade tuna salad laid over a bed of lettuce and tomato - **12.00** | 320 CAL.

*CHICKEN SALAD PLATE

Our homemade chicken salad laid over a bed of lettuce and tomato - **12.00** | 320 CAL.

*COMBINATION SALAD PLATE (TUNA & CHICKEN) - 12.00 | 320 CAL.

BURGERS

All burgers are made with Certified Angus Beef. Bread choices: Rye, Wheat or White Bun. Served with your choice of homemade potatoes (320 CAL.), fries (430 CAL.) or grits (115-230 CAL.)
Sub fresh fruit + 3.95 (165-315 CAL.)

*THE ULTIMATE PANCAKE HOUSE BURGER

½ lb. burger with egg, two strips of bacon and your choice of cheese on a grilled bun - **15.25** | 1100-1300 CAL.

*CLASSIC BURGER

½ lb. burger, lettuce, tomato and sweet pickles - **14.00** | 775 CAL.

*CLASSIC CHEESE BURGER

½ lb. burger, lettuce, tomato and sweet pickles with your choice of cheese - **14.50** | 970-1200 CAL.

*MUSHROOM SWISS BURGER

½ lb. patty topped with fresh sautéed mushrooms and Swiss cheese - **14.55** | 970-1200 CAL.

*BACON

CHEDDAR BURGER

½ lb. patty topped with thick-sliced bacon, cheddar cheese, lettuce, tomato and pickles - **15.00** | 1050-1200 CAL.

*PEPPER JACK JALAPEÑO BURGER

½ lb. patty topped with Pepper Jack cheese, jalapeños, lettuce, tomato and pickles - **14.55** | 970-1050 CAL.

*PATTY MELT

½ lb. patty on grilled wheat, white or rye with grilled onions and your choice of cheese - **14.55** | 970-1200 CAL.

BEVERAGES

BOTTLED WATER - 2.50

COKE PRODUCTS

Free refills - **3.50** | 130-200 CAL.

MILK

Whole or 2% - **3.50** | 130-150 CAL.

CHOCOLATE MILK - 3.75 | 175-200 CAL.

HOT TEA - 3.25

HOT CHOCOLATE - 3.95 | 250-350 CAL.

ICED TEA

Free refills - **3.50** | 90 CAL.

COFFEE

Regular or Decaf. Served with real heavy cream on the side. (Free refills) - **3.50**

ICED COFFEE - 4.50

JUICES

Refills available at an additional charge.

CRANBERRY JUICE

12 OZ. - **3.50** | 165 CAL.

APPLE JUICE

12 OZ. - **3.50** | 180 CAL.

FRESH SQUEEZED ORANGE JUICE

12 OZ. - **4.95** | 170 CAL.

ORANGE JUICE CARAFE

32 OZ. - **14.00** | 454 CAL.

FRESH SQUEEZED GRAPEFRUIT JUICE

12 OZ. - **4.50** | 140 CAL.

TOMATO JUICE

12 OZ. - **3.50** | 75 CAL.



15% gratuity added to all to-go orders.

*Warning: Consuming raw or undercooked foods such as meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

MEATS & SIDES

***SIDE ORDER ONE EGG - 2.00 | 80-100 CAL.**

***SIDE ORDER TWO EGGS - 4.00 | 160-190 CAL.**

SINGLE BISCUIT - 2.00 | 180 CAL.

BAGEL AND CREAM CHEESE - 4.00 | 180 CAL.

ENGLISH MUFFIN WITH PRESERVES - 4.00 | 130 CAL.

TOAST WITH PRESERVES - 4.00 | 360-480 CAL.

HOME FRIED POTATOES

Small - 2.50 Large - 4.25 | 320 CAL.

CINNAMON APPLE SAUCE - 1.75 | 120 CAL.

SIDE OF AVOCADO - 3.00

SOUR CREAM, WHIPPED CREAM

OR SALSA - 1.50 | 360-480 CAL.

FRESH-CUT FRIES - 4.00 | 430 CAL.

CRAB CAKE - 15.00 | 480 CAL.

HAM (HORMEL® CURE 81®) - 6.00 | 135 CAL.

COUNTRY HAM (SALTY) - 6.00 | 135 CAL.

CANADIAN BACON - 6.00 | 140 CAL.

THICK-SLICED BACON - 6.00 | 390 CAL.

LINK SAUSAGE - 6.00 | 375 CAL.

PATTY SAUSAGE - 6.00 | 375 CAL.

SMOKED BEEF SAUSAGE - 6.00 | 360 CAL.

TURKEY SAUSAGE - 6.00 | 160 CAL.

CORNERED BEEF HASH - 8.00 | 440 CAL.

GRILLED CHICKEN BREAST - 11.00 | 220 CAL.

STEAK - 15.00 | 220 CAL.

SHRIMP - 15.00 | 260 CAL.

Peanut oil is used in many items. 15% gratuity added to all to-go orders.

HOST YOUR NEXT EVENT WITH US

THE ORIGINAL PANCAKE HOUSE has all you will need and more to make your next meeting or gathering a hit and keep you coming back for more! Contact us for further details and pricing.



The Original Pancake House was founded in 1953 by Les Hight and Erma Hueneke.

Drawing upon their many years of experience in the culinary field and their comprehensive working knowledge of authentic national and ethnic pancake recipes, they were able to create and offer, without compromise, unique and original recipes which have gained national acclaim and remain unchanged to this day. These recipes demand only the very finest of ingredients such as 93 score butter, pure whipping cream, fresh Grade AA eggs, hard wheat unbleached flour and sourdough yeast. A sourdough starter is used in many of our batters. It is made in our own kitchen from a culture of potatoes, flour, sugar and activated by a "start of yeast." This sourdough starter produces light, airy textured pancakes. We blend, roast and grind Original Pancake House Coffee to our exacting specifications to further enhance your meal.

WHAT ARE PANCAKES?

Pancakes are the very old beginnings of bread and pastry. Generally a pancake is any kind of batter fried or baked in a skillet, on a griddle or any hot surface. People of all nationalities have made pancakes from time immemorial. Today, pancakes are enjoyed for breakfast, luncheon, dinner and even dessert.

OPH HANDMADE COFFEE MUGS

Expertly crafted by Deneen Pottery™ of St. Paul, MN. While every piece is almost identical, each one is individually created so that no two are exactly alike.

AVAILABLE FOR SALE \$22.50 + TAX

Nothing but the finest for your cup of OPH coffee!

TO OUR CUSTOMERS

It is our constant objective to serve you the finest pancakes available anywhere and to give you pleasant and courteous service. Thank you for coming to the Original Pancake House. We hope you will come back often. Original Pancake House franchises are now in operation coast to coast - imitators everywhere - look for the Hight and Hueneke Registered Trademark.

*Warning: Consuming raw or undercooked foods such as meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.