



THE
Original®

**PANCAKE
HOUSE**

**Windward Parkway
Alpharetta, GA**

Free Wi-Fi

JUICES & FRUITS

Fresh Squeezed Orange Juice

8 oz..... 11 oz.....

On average 5 to 8 oranges are used to squeeze a single glass of juice.

Fresh Squeezed Grapefruit Juice

8 oz..... 11 oz.....

Apple Juice

8 oz..... 11 oz.....

Tomato Juice

8 oz..... 11 oz.....

Cranberry Juice

8 oz..... 11 oz.....

Fresh Cut Seasonal Fruits

Small..... Large.....

Fresh Sliced Strawberries

Small..... Large.....

Fresh Blueberries (when in season).....

Sliced Bananas.....

BREAKFAST CEREALS

Grits (small)..... (large).....

Old Fashioned Oatmeal.....

Served with pure whipping cream.

Cream of Wheat.....

Served with pure whipping cream.

Assorted Dry Cereals.....

Served with milk.

SIDE DISHES

Side Order One Egg.....

Side Order Two Eggs.....

Side Order Lingonberries.....

Blueberry Compote.....

English Muffin w/ Preserves.....

Toast with Preserves.....

White, Whole Wheat, Sourdough, Rye, Cinnamon Raisin

Home Fried Potatoes.....

Cinnamon Applesauce.....

Sour Cream.....

Whipped Cream.....

Chocolate Chips.....

Peanut Butter.....

Raisins.....

Pico De Gallo (fresh salsa).....

Sliced Tomatoes.....

Fresh Diced Jalapenos.....

Chopped Toasted Pecans.....

Toasted Coconut.....

Side of Brandied Peaches.....

Side of Cherry Kijafa Sauce.....

Shredded Cheddar Cheese.....

Mushroom Sherry Sauce

Small..... Large.....

Thick Spicy Spanish Sauce

Small..... Large.....

MEATS

Ham (Hormel Cure 81).....

Canadian Bacon.....

Thick Sliced Bacon.....

Link Sausage.....

Patty Sausage.....

Turkey Sausage (patty).....

Kosher Salami.....

Corned Beef Hash.....

Mesquite Marinated Chicken.....

EGG SPECIALTIES

Ham and Eggs.....

A thick slice of hickory smoked ham, two large fresh ranch eggs and three buttermilk pancakes.

Minced Ham and Scrambled Eggs..

Served with three buttermilk pancakes.

Canadian Bacon and Eggs.....

Four slices of hickory smoked Canadian bacon, two large ranch eggs and three buttermilk pancakes.

Oven Baked Kosher Salami with Eggs.....

Served with three buttermilk pancakes.

Sausage (Patty or Link) and Eggs.....

Served with three buttermilk pancakes.

Bacon and Eggs.....

Four slices of Hormel Black Label thick slice Bacon, two large ranch eggs served any style and three buttermilk pancakes.

Turkey Sausage and Eggs.....

Served with three buttermilk pancakes.

Chicken and Eggs.....

Mesquite Marinated chicken breast, two eggs served any style and three buttermilk pancakes.

The Two by Four.....

2 large eggs any style and 4 buttermilk pancakes.

KIDS

Le Petit "Dollar Pancakes".....

5 silver dollar sized pancakes.

Mickey Mouse Pancake.....

Kids Grilled Cheese Sandwich.....

Junior Egg Plate.....

One egg, any style, and three buttermilk pancakes.

Junior Bacon Plate.....

2 slices of bacon and 3 buttermilk pancakes.

Junior Sausage Plate.....

2 sausage links, or 1 sausage patty and three buttermilk pancakes.

BEVERAGES

Coffee (regular or decaf.).....

Our own special blend served with pure cream.

Tea (hot).....

Hot Chocolate.....

Milk (8 oz.)..... (11 oz.).....

Choc. Milk (8 oz.).... (11 oz.)....

Iced Tea.....

Soft Drinks.....

Coke, Diet Coke, Sprite, Minute Maid Lemonade
Barq's Root Beer, Fanta Orange Soda

The Original Pancake House Coffee by the Pound

SPECIALTIES OF THE HOUSE

<p>Apple Pancake Oven Baked with Fresh Granny Smith Apples and Pure Sinkiang Cinnamon Glaze.</p>	<p>Corned Beef Hash An oven baked blend of corned beef, potatoes and onions, topped with 3 poached eggs, and served with rye toast and preserves.</p>	<p>Eggs Michael An English Muffin, sausage patties, and poached eggs covered with our mushroom sherry sauce and served with a side of fresh cut seasonal fruits.</p>	<p>Dutch Baby Oven Baked, Served with Whipped Butter, Lemon and Powdered Sugar.</p>
<p>Steak & Eggs A 7 oz. steak cooked to order, served with three eggs, any style, home fried potatoes, toast and preserves.</p>	<p>Potato Pancakes An Original Pancake House Special, thin and crispy served with apple sauce or sour cream.</p>	<p>Spinach Omelette Our fluffy omelette filled with fresh spinach leaves and baked to perfection. Served with three buttermilk pancakes.</p>	<p>Cinnamon Nut French Toast Our famous French Toast coated with sliced almonds, and dusted with cinnamon sugar. Served with apple syrup.</p>

PANCAKE HOUSE FAVORITES

Buttermilk Pancakes.....

Served with whipped butter and hot syrup.

Yeasty Old Fashioned Buckwheat Pancakes.....

Served with whipped butter and hot syrup.

Sourdough Flap Jacks.....

This recipe was the favorite of the Klondike Gold Rush... Served with whipped butter, hot syrup and lightly dusted with powdered sugar.

Blueberry Pancakes.....

Served with fresh blueberry compote, whipped butter and lightly dusted with powdered sugar.

49'er Flap Jacks.....

From the famous Mother Lode Country. Strike of the century—thin, chewy, gooey.

Swedish Pancakes.....

Three paper thin pancakes served with imported Lingonberries and butter.

Chocolate Chip Pancakes.....

Real semi-sweet chocolate chips in buttermilk pancakes.

Banana Pancakes.....

Buttermilk pancakes filled with diced ripe bananas and lightly dusted with powdered sugar. Served with whipped butter and our own tropical syrup.

Strawberry Pancakes.....

Buttermilk pancakes topped with fresh frozen strawberries. Lightly dusted with powdered sugar and served with warm strawberry syrup and whipped cream.

Peach Pancakes.....

Buttermilk pancakes topped with brandied peaches. Served with whipped cream and lightly dusted with powdered sugar.

Hawaiian Pancakes.....

Shredded pineapple in buttermilk pancakes. Lightly dusted with powdered sugar. Served with whipped butter and our own tropical syrup.

Georgia Pecan Pancakes.....

The Southland's favorite!!! Buttermilk pancakes filled with fresh Georgia pecans and topped with hot toasted pecans. Lightly dusted with powdered sugar, served with whipped butter and hot syrup.

Wheat Germ Pancakes.....

Served with whipped butter and hot syrup.

Coconut Pancakes.....

Buttermilk pancakes topped with toasted coconut. Lightly dusted with powdered sugar, served with whipped butter and our own tropical syrup.

Three Little Pigs in Blankets.....

Link sausage rolled in buttermilk pancakes. Lightly dusted with powdered sugar, served with whipped butter and our own tropical syrup.

French Toast.....

Real French bread dipped in egg, cream & Amaretto batter, then grilled golden brown. Lightly dusted with powdered sugar and served with whipped butter and hot syrup.

Le Petit "Dollar Pancakes"

Silver dollar sized buttermilk pancakes.

10 cakes.....

12 cakes.....

18 cakes.....

Bacon Pancakes.....

Real bits of bacon in buttermilk pancakes. Served with whipped butter and hot syrup.

Senior Egg Plate.....

One egg, any style, and three buttermilk pancakes.

Senior Bacon Plate.....

2 slices of bacon and 3 buttermilk pancakes.

Senior Sausage Plate.....

2 sausage links, or 1 sausage patty and three buttermilk pancakes.

Our own strawberry, apple or tropical syrup served on request.

Peanut oil is used in many items.

TASTE THE DIFFERENCE

There is **NO** substitute for **QUALITY**.

We are **PROUD** of our product and we appreciate our customers.

WAFFLES

Plain Waffle.....

Golden brown waffle served with whipped butter and hot syrup.

Apple Waffle.....

Golden brown waffle with diced fresh Granny Smith apples baked right in it. Topped with cinnamon sugar. Served with apple syrup and whipped butter.

Bacon Waffle.....

Real bits of bacon in a waffle. Served with whipped butter and hot syrup.

Blueberry Waffle.....

Lightly dusted with powdered sugar. Served with blueberry compote and whipped butter.

Coconut Waffle.....

Topped with toasted coconut and lightly dusted with powdered sugar. Served with whipped butter and our own tropical syrup.

Pecan Waffle.....

Topped with fresh toasted Georgia pecans and lightly dusted with powdered sugar. Served with whipped butter and hot syrup.

Strawberry Waffle.....

Topped with fresh frozen strawberries and lightly dusted with powdered sugar. Served with whipped cream and our own strawberry syrup.

Peach Waffle.....

Topped with brandied peaches and lightly dusted with powdered sugar. Served with whipped cream.

CREPES

Fresh French Crepes.....

Three delicate crepes rolled with fresh frozen strawberries. Served with strawberry syrup, and lightly dusted with powdered sugar.

Continental Crepes.....

A gourmet's delight! Three delicate crepes rolled with sour cream, tempered with Triple Sec then lightly dusted with powdered sugar.

Cherry Kijafa Crepes.....

A Danish favorite! Three crepes rolled with Montmorency cherries, simmered in our Kijafa sauce and lightly dusted with powdered sugar.

Mandarin Crepes.....

The Crepe Suzette of the Orient. Three delicate crepes rolled with Mandarin orange segments and served with our own tropical syrup.

Apple Crepe.....

One tender crepe filled with diced apple, pecans, sour cream, Triple Sec and cinnamon sugar. Served with our own apple syrup.

Peach Crepes.....

Three crepes rolled with brandied peaches. Served with whipped cream and lightly dusted with powdered sugar.

Fresh Fruit Continental Crepes.....

Three crepes rolled with sour cream, tempered with Triple Sec, topped with fresh blueberries (when in season), fresh sliced strawberries, and bananas. Lightly dusted with powdered sugar and served with our own apple syrup.

Shells.....

Three plain delicate crepes.

OMELETTES

Our fluffy omelettes are made with six farm fresh large eggs and served with three buttermilk pancakes. All omelettes are oven baked so please allow extra cook time.

Mushroom Omelette.....

Our famous fluffy omelette filled with fresh sliced mushrooms and topped with a rich sherry sauce.

Spanish Omelette.....

Our famous fluffy omelette filled with fresh mushrooms and topped with our own spicy Spanish sauce.

Fresh Vegetarian Omelette.....

Our fluffy omelette filled with fresh broccoli, tomatoes, mushrooms and onions.

Western Omelette.....

Our fluffy omelette filled with diced ham, sautéed green peppers and onions.

Ham Omelette.....

Our famous fluffy omelette filled with diced ham.

Bacon Omelette.....

Our fluffy omelette filled with real bits of ground bacon.

Sausage Omelette.....

Our fluffy omelette filled with real bits of ground sausage.

Plain Omelette.....

Our famous fluffy omelette simply light and delicious.

Cheese (Cheddar or Swiss).....

Added to any omelette or egg specialty.

Egg White Only.....

Added to any omelette or egg specialty.

SUBSTITUTIONS AT A LA CARTE PRICES



LUNCHEON MENU

Served after 11:00 am Monday through Friday

Grilled Chicken Sandwich.....

5 oz Marinated Chicken Breast served on grilled French bread. Served with a side of fruit salad.

Tuna Salad Sandwich.....

Chunk Light (water packed) Tuna in a light mix of salad dressing, sweet pickles, onions & eggs.
Served with a side of fruit salad.

Chicken Salad Sandwich.....

A mixture of premium breast of chicken, celery and walnuts in a blend of sour cream and spices with a hint of pineapple. Served with a side of fruit salad.

Ham & Cheese Sandwich.....

Thin sliced cure 81 ham grilled with cheddar cheese. Served with a side of fruit salad.

Original Grilled Cheese Sandwich.....

Thick sliced bacon grilled with cheddar cheese and tomato. Served with a side of fruit salad.

Corned Beef on Rye Sandwich.....

Thin sliced Kosher corned beef grilled on rye bread with swiss cheese. Served with a side of fruit salad.

The Fried Egg Salad

Three strips of thick sliced bacon and two over hard fried eggs
over a bed of mixed greens tossed with our signature house dressing
(extra virgin olive oil, red wine vinegar, Dijon mustard, fresh squeezed lemon juice,
a pinch of salt, and a dash of black pepper)
and our home made croutons. Served with a slice of grilled cheesy bread.

The Salad Lovers Salad

A hot, grilled, sliced, mesquite marinated chicken breast
diced bacon, chopped hard boiled eggs, and diced tomatoes
over a bed of mixed greens tossed with our signature house dressing
(extra virgin olive oil, red wine vinegar, Dijon mustard, fresh squeezed lemon juice,
a pinch of salt, and a dash of black pepper)
and our home made croutons. Served with a slice of grilled cheesy bread.

Tuna Salad Plate

Our light tuna salad served on a bed mixed greens tossed with our signature house dressing
and home made croutons. Served with a slice of grilled cheesy bread.

Chicken Salad Plate

Our famous chicken salad served on a bed of mixed greens tossed with our signature house dressing
and home made croutons. Served with a slice of grilled cheesy bread.

GIFT CERTIFICATES AVAILABLE

HOURS

WEEKDAYS 6:30 a.m.—2:30 p.m.

WEEKENDS 7:00 a.m.—3:00 p.m.

**TO ENSURE SUPERIOR QUALITY, WE MAY TAKE A LITTLE EXTRA TIME TO PREPARE
YOUR MEAL.**

**WE REGRET WE CANNOT BE RESPONSIBLE FOR PERSONAL PROPERTY.
NO CHECKS ACCEPTED**



The Original Pancake House, Portland, Oregon

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 on any hot surface. People of all nationalities have made pancakes from time immemorial. Today pancakes are enjoyed for breakfast, lunch, dinner and even for dessert.

The Original Pancake House was founded in 1953 by Les Hight and Erma Hueneke. Drawing upon their many years experience in the culinary field and their comprehensive working knowledge of authentic national and ethnic pancake recipes, they were able to offer without compromise this unique and original menu which has gained national acclaim and remains 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, hardwheat unbleached flour, and our sourdough yeast. Old-fashioned sourdough yeast, just like your great-grandmother used to use, is used in many of our batters. It is grown in our kitchen from a culture of potatoes, flour, sugar, and activated by a "start of yeast." This sourdough yeast produces light, airy, fine-textured pancakes. We blend, roast and grind Original Pancake House Coffee

TO OUR CUSTOMERS

It is our constant objective to serve you the finest pancakes available anywhere and to give you pleasant, courteous and unobtrusive 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.

**RESERVE OUR 30 SEAT PRIVATE ROOM
MONDAY—FRIDAY ONLY PLEASE
WIRELESS INTERNET, ELECTRICAL OUTLETS, ADJUSTABLE
LIGHTING, AND ADJUSTABLE MUSIC**

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