

Mon - Sat: 8am - 8pm

Sunday: 8am - 2pm

264 West Main St

Leola Pa 17540

717-556-0004

www.gracieslancaster.com



Vol. IV Issue 2



Welcome: come and relax

put your troubles down and let the weight
of your worries fade away.

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

Project 32

A Story By Jim Rutolo and Gracie Volker

Why do the prices all end .32¢?

Gracie and I have always felt that providing a good place to work for our staff was as important to Gracies as we are. After all, our staff create the experiences you have here. Our mission has always been to provide true human connection through shared great food, and to provide an opportunity to be successful through hard work and drive. At the center of that mission is people, the people that walk through our doors as customers and the people who walk through our doors as team members. Serving both groups is important to Gracie and me.

Gracie's has always been the kind of place people tell stories about! More and more as the years have gone on Gracie and I are less likely to be the ones creating those stories with our customers. They are our servers, our managers, our support staff, our cooks, our bakers, our chefs, and yes, our dishwashers. Gracie and I have felt a greater responsibility to provide more than just a place to work. We have continued to look at ways to give back to our staff, to provide them with opportunities and benefits that are rarely ever available in our industry.

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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 grand-parents 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

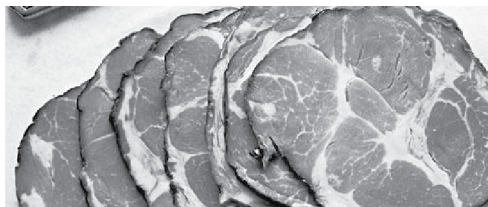
a pork butt I turn it into Irish bacon." I pressed him for more info... "It's a muscle behind the shoulder blade, I cure it for 10 days and smoke it for 2 days just like bacon."

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 reac-tion. 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. Howry's was my first stop, literally! The Irish breakfast sandwich is on the menu because I had to share this amazing bacon with people. As I said earlier, he only made it if he had pork butt leftover.

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COFFEE BAR AT GRACIE'S

Gracie's offers a fully stocked coffee bar,
we are able to produce almost any standard coffee drink Café, Cappuccino, Chai ect, all available hot or iced

Drink Options

Milk: Whole, Almond, or Oat / Flavoring: Mocha, Caramel, Vanilla, ask about our current selection / Cold Foam

DRINK SPECIALS

SUMMER Drink Flight (Coffee and Tea) 12.32

Featuring an iced creamy mango chai, iced Gracie's signature latte, our cold brew topped with strawberry cold foam and an iced strawberry rose matcha

NEW Refresher Drink Flight 11.32

Our Strawberry Lemon-Ade Basil, Strawberry Rose Boosted Lemonade, Mango Peach Boosted Refresher and Raspberry Mango Boosted Lemonade

☉ Gracie's Signature Latte 7.32

Gracie's favorite espresso drink: blended with mocha, caramel, a touch of vanilla, finished with half steamed milk and half heavy cream for a rich, indulgent treat (hot & iced)

☉ Dirty Chai 7.32

Vanilla or spiced chai swirled with a shot of espresso

☉ London Fog 5.32

Earl grey tea, vanilla syrup & steamed milk

Nitro Car Bomb 6.32

Yes that car bomb... creamy nitro cold brewed coffee topped table side with a house made non alcoholic Irish Cream

Orange Creamsicle Frappe 7.32

Our fresh squeezed orange juice blended with vanilla bean powder and milk. Topped with whip cream

Strawberry Lemon-ade Basil 7.32

We took our SLB jam, and turned it into a house made syrup. Mixed with Lemonade, the perfect refresher

HOT DRINKS

House Brew Coffee

3.32 - free refills

Our house blend by Lanc. Co. Coffee Roasters

Hot Chocolate 5.32

chocolate syrup and steamed milk topped with whipped cream & chocolate sauce

Hot Tea 3.32

ask your server for tea selection



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. 7.32

8 oz. Glass. 4.32



New House Made Syrups

We're always looking for new ways to make your time at Gracie's a little more unique... Now at Gracie's, we believe the best things are made from scratch. So, naturally, we wanted to bring that same energy to our coffee bar. We're are now crafting some of our own syrups right here in our bakery. We will be adding these to our espresso, cold brew, nitro cold brew or specialty drinks!



JUST IN!

Banana Nut Bread Chai Latte 8.32

Our first specialty drink designed with our new banana nut bread syrup with spice chai and steamed milk

We are now offering house-made banana but bread, vanilla, caramel, and mocha syrup! Check with your Servers and Baristas for our new seasonal syrups as well. When a flavor isn't one of our house-made specialties, we'll continue to use Monin syrups as we continue to update all our suryps.



COLD DRINKS

Fountain Soda (free refills) 3.32

Local hand crafted made with real cane sugar sodas, Classic Cola, Diet Coke, Orange Cream, Lemon Lime, Black Cherry, Ginger Ale, Lemonade, Pa Dutch Birch Beer

Mexican Glass Bottle Coke 3.32

Iced Tea brewed in house (free refills)

unsweetened or sweet 3.32 Peach or Raspberry 5.32

Juices 5.32

Apple, Tomato, Cranberry and Pineapple

Milk 5.32

Whole 3.32

Chocolate Milk with house made chocolate sauce 5.32

Fruit Smoothies 7.32

100% natural fruit juice and fruit puree, no high fructose corn syrup. Flavors strawberry, peach, or mango

Frozen Blended Coffees 7.32

vanilla, mocha, caramel, hazelnut, or any of our featured flavors

Our In House Brewed Cold Brew 5.32

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!

Also available in Nitro Cold Brew!!!!

BACON MENU

Bacon of the Month MKT

check our specials menu for prices and description !

Double Smoked Bacon 4.32

Locally made, thick cut, naturally hard wood smoked twice

Whiskey Black Pepper Bacon 6.32

A sweet & spicy combination,
with a whiskey glaze and black pepper spice

Worcestershire Black Pepper Bacon 8.32

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

☉ Irish Bacon 8.32

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!

Bacon Jam 6.32

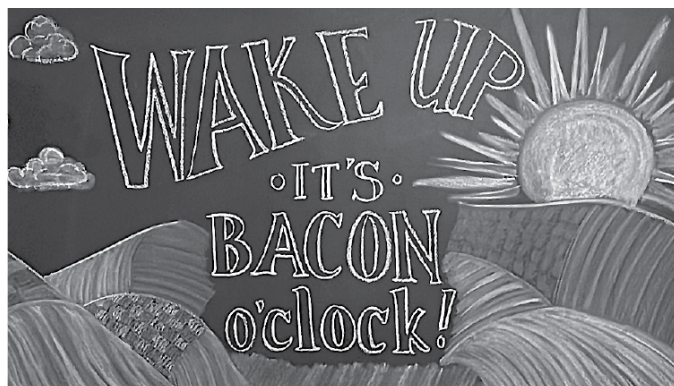
Sweet, savory, sticky, gooey, spicy & smokey bacon deliciousness! If you need more than that I don't know what to tell you, just order it! Now I mean at this point in the bacon menu descriptions can I get a little trust? You think I'm going to steer you wrong... Oh no, no. I get it, I see how it is,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

☉ Caramelized Bacon 6.32

Locally sourced hickory 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!

B.A.P.B. 15.32

Big Ass Plate of Bacon, A full pound of bacon piled high and ready to be devoured! 14 slices of local double smoked bacon or 10 slices of caramelized bacon goodness!!!



SWEET BREADS

Our house made sweet bread grilled in butter

☉ Grilled Banana Nut Bread 7.32

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

☉ Sticky Toffee Pudding Bread 7.32

A moist bread made with chopped dates, drenched in a rich toffee sauce

Dark Cherry Streusel Bread 7.32

Dark cherry sweet bread topped with a streusel topping grilled and served with a lemon glaze

Seasonal Bread

See our features menu for our current seasonal sweet bread

BRUNCH STARTERS

Sweet Bread Board One slice of each 14.32

Two slices of each 21.32

Slices of our grilled house made breads

- *Banana nut bread
- *Seasonal sweet bread
- *Sticky toffee bread
- *Cherry streusel bread

Loaded Home Fries 11.32

Our house made Cooper Sharp American cheese sauce with bacon crumble, ranch dressing & green onions

Add two eggs 2.64

☉ Deluxe Bacon Sampler 23.32

A sample of all our bacons, double smoked, caramelized, Irish, black pepper Worcestershire Irish, whiskey black pepper, bacon jam with crackers & our bacon of the month (ask your server)

Classic Bacon Sampler 15.32

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



FRENCH TOAST

☉ 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 5.32 Two Slices 9.32 Three Slices 14.32

Strawberry Lemon Basil French Toast 12.32

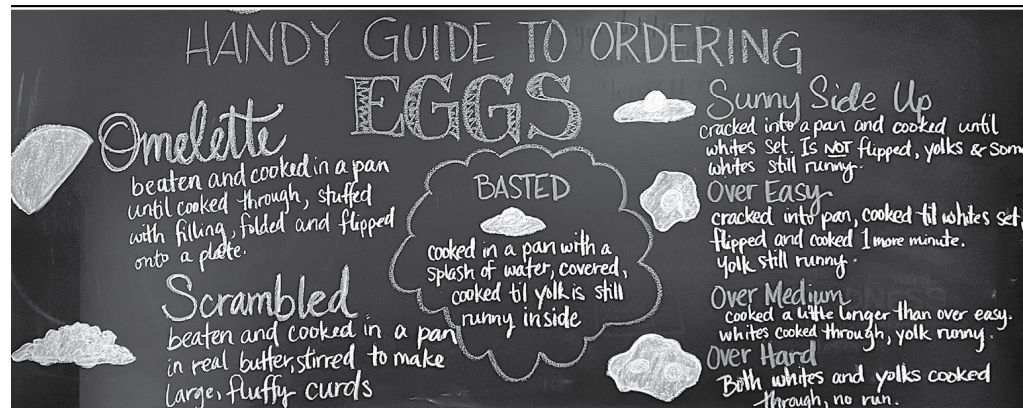
Two slices of our classic French toast topped with a strawberry lemon basil compote, and drizzled with a house made lemon glaze

Banana Toffee Crunch French Toast 12.32

Two slices of our classic French toast topped with fresh sliced bananas, house made toffee sauce, and candied walnuts



Consumer Advisory: Consumption of undercooked meat, poultry, or eggs may increase the risk of food-borne illnesses. This applies to all dishes that contain eggs. Alert your server if you have special dietary requirements.



HOUSE SPECIALITY

Smashed Avocado on Toast 12.32

Toasted local wheat topped with smashed avocado, two eggs your way, red pepper flakes, then sea salt, that is served with marinated tomatoes, pickled red onions, & mixed greens drizzled with a classic vinaigrette

Creamed Chip Beef

Local hardwood-smoked dried beef that is chipped then roasted to intensify the flavor. It's mixed into our house made cream gravy. Then poured over just about anything!

A PA breakfast classic

Over Sourdough Toast 11.32

Over Home Fries 13.32

Side of Creamed Chip Beef 8.32

🔥 🍳 Spicy Chorizo Hash 17.32

Seasoned home fries, sautéed peppers, pickled red onions, chipotle lime aioli, queso fresco, and two eggs with our house made Mexican chorizo, which unlike the Spanish version is made with fresh ground pork, dried chilis & achiote paste for a rich spicy flavor

Add Smashed avocado 2.32

House made salsa 1.32

🍳 Lancaster Hash 16.32

Fresh made in house home fries topped with sautéed onions, peppers & mushrooms, covered in our Cream Chip Beef with two eggs your way

🔥 Mexican Burrito 14.32

Large flour tortilla filled with seasoned home fries, refried black beans, sautéed onions, peppers, scrambled eggs & house made chorizo then covered in ranchero sauce and topped with fresh salsa, queso fresco and smashed avocado

🔥 🍳 Huevos Ranchero 12.32

Seasoned home fries, crispy corn tortillas, refried black bean, topped with two eggs your way, covered in ranchero sauce, queso fresco, pickled red onions, avocado and salsa

Add house made chorizo

Gracie's Breakfast 12.32

Two local cage free eggs your way, seasoned house made home fries, choice of double smoked bacon, grilled ham, or scrapple, choice of toast with house made jam, and a slice of our grilled banana nut bread with whipped cinnamon butter

Upgrade to a slice of french toast 2.32

Chicken & French Toast 16.32

All white meat, hand breaded chicken tenders, make the chicken "HOT" when dusted with a house made spicy seasoning and served over two slices of our signature French toast with two eggs your way

🔥 Blasian Hash 17.32

Smoked grilled chicken, peppers, cheese sauce, fresh salsa, crispy onions, over homefries, topped with two eggs and our house made Blasian sauce "Asian flare with southern kick"

BENEDICTS

All Benedicts get two basted eggs
(which are steamed with a little water)

a lot like poached but allow us to make a lot more a lot faster! Topped with house made butter, lemon Hollandaise sauce & served with choice of home fries or side salad

Classic Benedict 13.32

Toasted english muffin, grilled thick sliced ham

🍳 Gracie's Benedict 15.32

Toasted English muffin, two thick slices of grilled Irish bacon

California Benedict 16.32

Toasted wheat, smashed avocado, sautéed spinach, cherry tomatoes, and onions

Irish Bacon continued from page 1

That was a problem because 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 wouldn't be what it is today. ■

OMELETS

Made with 3 local cage free eggs, served with toast & home fries or side salad

🍳 Bacon Omelet 13.32

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

Western Omelet 12.32

Diced ham, sautéed peppers and onions, with pepper jack cheese & a little chili flakes

Pig in the Hen House 12.32

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

🌶️ Chorizo Omelet 13.32

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

Veggie Omelet 11.32

Sautéed peppers, onions, mushrooms, spinach and tomatoes

Cheesesteak Omelet 14.32

So the cheesesteak that everyone outside of Philly thinks is a Philly cheesesteak but isn't actually a Philly cheesesteak but is dang good on an omelet: grilled chopped rib eye steak, sautéed peppers, onions and mushrooms with cheese sauce

SIDES & EXTRAS

Eggs 1.32 ea

Local cage free Smucker Farm fresh eggs

Home Fries 4.32

Made in house, thick sliced, skin on and fried in lard and rendered bacon fat. Yes we can cook them in oil for our vegan, vegetarian, Kosher & Halal friends!

Scrapple 4.32

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

Avocado 3.32

Side of sliced avocado

Toast 1.85

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

Colcannon 5.32

Local Bird in Hand potatoes, made into creamy mashed potatoes with sautéed cabbage, onions all grilled to a golden brown

Side Salad 4.32

Spring greens, cherry tomatoes, cucumbers, croutons and dressing

Grill Ham 4.32

Three thick slices of grilled ham

BREAKFAST GRILLED CHEESE

Served on grilled sourdough with two fresh local cage free eggs your way & home fries

Miss Piggy 15.32

American & cheddar cheese, pulled pork with apple butter BBQ sauce & whiskey black pepper bacon

🍳 Breakfast Bacon Jam 15.32

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

Double Bacon Egg & Cheese 15.32

Melted American & cheddar cheese, two slices or double smoked & Irish bacon



BREAKFAST SANDWICHES

All are served with a side of home fries

🍳 Irish Breakfast Sandwich 15.32

Return of the Irish, Thom's bread ciabatta bread, Irish bacon, golden grilled colcannon, cheddar cheese and two eggs your way

🍳 Monte Cristo 15.32

Signature French Toast stuffed with thick sliced grilled ham, caramelized bacon, and two eggs

🍳 Gracie's Breakfast Sandwich 15.32

Toasted brioche bun, bacon jam aioli, American cheese, one egg your way, caramelized bacon & thick sliced grilled ham

Torta 15.32

Toasted local Thom's Bread ciabatta two eggs your way, melted pepper jack cheese, house made chorizo, smashed avocado, pickled red onion & chipotle lime sauce

Project 32... continued from page 1

Going all the way back to 2017, Gracie and I have provided health insurance and paid time off for some of our staff. We wanted to do better than that. As we have all seen cost skyrocket we have fought to not increase pricing and we haven't in almost 2 years. We are now making minor adjustments to the menu. Some prices have gone down, most items have gone up by \$.32. Why 32¢? Because we want you to know that the money is not for Gracie and I. It's going to our staff to provide them with a better quality of life. We have revised the tip structure, which will include our entire staff so a little bit of the money that you tip your server will go to the support staff that helps them: the host, the food runners, the busser, and also the cooks, the dishwashers and the bakers that make your food. To achieve this, we have increased the wages of our servers to make sure they don't lose any money. Additionally, anybody over the age of 18 will have access to some form of a health benefit, paid time off, and a 401(k) plan. Some of the push back we've experienced from guests about this has been surprising, it is a bit hurtful. There seems to be a thought that those of us who work in the restaurant industry don't deserve a livable wage, or benefits. We don't feel that way, we know how incredibly hard our staff works, and we want to do what we can to provide a career and not just a job. What we do here at Gracie's doesn't just happen, it takes a huge team of very skilled people to create the experiences you tell stories about. We thank you for allowing us to do what we love for a living.

APPETIZERS

G Tomato Basil Bisque Cup 4.32 Bowl 6.32
Gluten free creamy tomato soup with a hint of fresh basil

G Chicken Fingers 11.32
Southern Style hand breaded, buttermilk brined all white meat chicken tenders served with Apple Butter BBQ sauce

NEW Loaded Fries 11.32
Double portion of our fresh cut french fries topped with cheese sauce, bacon, green onions and ranch



NOT YOUR AVERAGE GRILLED CHEESE

All served on local grilled sourdough with Tomato Basil Bisque or Chips For an additional \$2.32 upgrade to side salad or our fries

Classic G.C. 11.32
Melted American and cheddar

G Bacon Jam G.C. 13.32
Bacon jam-sweet, savory, sticky, gooey, spicy, & smokey bacon deliciousness, melted cheddar and American cheese

Pulled Pork G.C. 14.32
House smoked pulled pork, apple butter BBQ, American and cheddar cheese

Bacon G.C. 14.32
Double-smoked and black pepper Irish bacon with American and provolone cheese

Cheesesteak Grilled Cheese 14.32
Grilled sourdough, melted American & cheddar and cheese sauce, ribeye steak with caramelized onion. Served with tomato bisque

🔥 G Blasian Grilled Cheese \$15.32
ITS BACK! Grilled sourdough, smoked chicken, cheddar & pepper jack cheese, black pepper whiskey bacon & blasian sauce - it's got an Asian flair with real southern kick (sweet and spicy)

Read about Chris "The Blasian" on page 7

SALADS

All Salad served on spring greens
House made salad dressings - Honey Lemon - Ranch - Chipotle Lime

House Salad 8.32
Large house with marinated tomatoes, cucumbers, & croutons

G Grilled Chicken Salad 15.32
Grilled marinated chicken, cucumber, marinated tomato, bacon crumble, smashed avocado, shredded cheese pickled red onions, and croutons

Burger Salad 15.32
Sliced tomatoes, onions, twin burger patties, house made pickles, shredded cheese, french fries and special sauce

Crispy Chicken Salad 15.32
Hand breaded chicken tenders, house made pickles, pickled red onions, marinated cherry tomatoes, cucumbers, shredded cheese & croutons

Apple Walnut Salad 15.32
Sliced apples, candied walnuts, cucumbers, marinated tomatoes, pickles red onions, fresh cheese, grilled marinated chicken & croutons

BURGERS

Twin 4oz USDA Choice smash burgers, cooked fast, thin, & juicy served on a toasted LeBus brioche bun with house cut fries

G Gracie's Mac 14.32
Our version of the Golden Arches special: you know the chant, two all beef patties, special sauce, lettuce, cheese, pickles, onions on a...well our buns have no seeds and our sauce has a little kick



hand spun milkshakes add one to a burger \$6

G Caramel Burger 15.32
Voted Grand Champion 2024
Hamburg Hamburger Fest
American, provolone, caramelized onions, caramelized bacon, & bacon jam mayo

Bacon Cheddar BBQ 16.32
Apple butter BBQ, cheddar cheese, double smoked bacon, a pile of house made crispy onions

All American Burger 13.32
American cheese, shredded lettuce, tomato, onion, mayo & pickles
* 2 slices double smoked bacon 2.32

Classic Patty Melt 14.32
Grilled Marble Rye, Swiss and provolone cheese & caramelized onions

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This applies to all dishes that contain eggs, burgers or steaks! Alert your server if you have special dietary requirements.



HANDHELDS

Served with Housemade Chips Upgrade to fries or side salad for \$2.32

Ranch Chicken 14.32

Toasted local Thom's bread ciabatta, grilled marinated chicken breast, double smoked bacon, house made ranch dressing, lettuce and tomato

Cubano 14.32

A return of a Gracie's classic with a little twist, pressed LeBus Cuban style roll, with a mojo mustard sauce, swiss cheese, house made pickles, Lancaster Coffee rubbed pulled pork, and grilled ham

Grilled Chicken Avocado Wrap 14.32

Large flour tortilla with grilled marinated chicken, lettuce, tomato, shredded cheese, avocado, and house made ranch dressing

Meatloaf Sandwich 15.32

Sliced house made meatloaf grilled, melted provolone, whiskey black pepper bacon served on a toasted Thom's bread ciabatta, spring greens, tomato and bacon jam aioli

☪ Triple Bacon B.L.T 14.32

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

NEW ☪ Bacon Cheesesteak 15.32

You knew we were going to do it!

1/2 grilled local steak, 1/2 a mixture of bacon crumble, Irish & canadian bacon tossed in a little Worcestershire & black pepper with bacon jam aioli, caramelized onions and house made Cooper Sharp American cheese sauce all stuffed into a hoige style roll

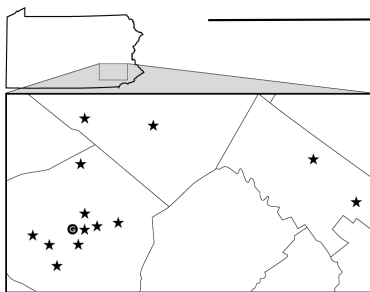
ENTREES AFTER 3PM

Leola Mac & Cheese 18.32

Gemelli pasta tossed in our aged American cheese sauce topped with our hand breaded chicken tenders, and crispy onions

Whisky Glazed Triple Meat Meatloaf 18.32

Our take on classic meatloaf. Of course, it has to have bacon in it - a combination of ground beef, pork, bacon cooked with an whisky glaze, topped with crispy onions and served over colcannon with a side salad



Gracie's Supports Local!

Here are local partners:

Lancaster Coffee Roasters: Lancaster, Pa
Fountainhead Soda: Huntingdon Valley, Pa
Smucker Farm Eggs, Bird in Hand, Pa
L & S Sweeteners: Leola, Pa
Dart Container Company: Leola, Pa
Dietz & Watson: Philadelphia, PA
John F Martin: Stevens, Pa
Clark Associates: Lancaster, Pa
LeBus Bakery: King of Prussia Pa
Stoltzfus Meats, Intercourse, Pa
Amoroso's Bakery: Bellmawr, NJ

Blasian/Blazing Grilled Cheese

A Story By Jim Rutolo

The Blasain Grilled Cheese was originally created for one of our very first dishwashers, Chris Harling. When I first met Chris he was in high school, I was asking about him — are you a sports, band, or something else kind of a guy? Without missing a beat, he said, "I'm Blasian," explaining that he was half Black and half Asian. Chris was always experimenting in the kitchen, coming up with creative combinations, so for his 16th birthday I wanted to make something special just for him. Inspired by his, Asian and North Carolina heritage, I set out to create a sandwich that blended Asian flavors and southern boldness.

Remembering something called Tiger Sauce I used as inspiration for a spicy, sweet, and tangy barbecue type sauce. That combined with smoked chicken, melted cheese, and bacon seemed like a winner with tons of flavor and real heat! Chris loved it, and so did the staff. So much they convinced me to run it as a special even though I thought it was too spicy — they were right. It landed on the menu for nine years. It took a lot of turns along the way, getting bumped off the menu last year. Well Chris stopped by the recently and inspired us to bring it back! This sandwich was, and always will be, Chris' sandwich.



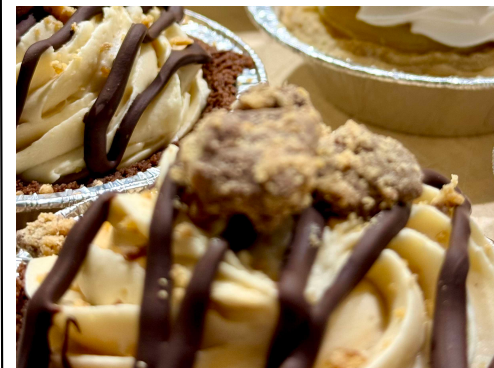
DESSERTS

Leave some room or grab something to go!

Don't forget to check out our bakery case for a bunch or made from scratch desserts.

Cookies, Cakes, Pies, Macroon, Sweet Breads and More

Our amazing peanut butter pie below



DINNER SIDES

Colcannon 5.32

Local Bird in Hand potatoes, made into creamy mashed potatoes with sautéed cabbage, onions all grilled to a golden brown

Fries 4.32

Fresh cut in house, and fried in lard & rendered bacon fat to a crispy golden perfection!

Side Salad 4.32

Spring greens, marinated cherry tomatoes, cucumbers, croutons and dressing



Lunch, Dinner, Drinks
12 Village Center Drive,
Reading, PA 19607
Sun-Thur 11am -10pm
Fri & Sat 11am - 11pm
Kitchen Closes 1 hour early



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 9 times, going from 18 to 40, 60, 80, 110, 130, 160, 200, to who knows how many seats. We have renovated the restaurant too many times to count, the biggest in 2019 that included moving the kitchen and bakery. The newest a new upstairs dining area! The menus and the faces change often. Great food done right is still our goal! The Pandemic has taught us a lot, but that's another story for another day. We came out of it a better restaurant, a different one for sure but better. Our goals have changed as our lives have too. Two kids, Two restaurants Gracie's and Louie's in Reading. Both are growing and a lot changed in 2025, what will 2026 bring, who knows but bring it on! ■. "Dum Spiro Spero"

