



Eckert's

COUNTRY RESTAURANT

Experience the simple joys of friends, family and food!



Eckert's Famous FRIED CHICKEN

ALL YOU CARE TO EAT

Served with green beans, sweet corn and our award winning mashed potatoes. Your meal comes **FAMILY STYLE** when more then one person orders. You can keep asking for refills until you're stuffed, but please don't ask to take extras home (no doggie bags allowed)

It's Lip Smacking, Finger Licking, Belly Patting Good!

\$18
+2.5 for
all white

STARTERS & SHARING

FRIED OKRA

Golden-fried okra with a crisp, seasoned coating, served with our creamy horseradish dipping sauce. One bite & you'll understand why it's a favorite 8.5

PRETZEL BITES

Our Brewhouse pretzel bites served with warm cheddar beer cheese. Perfect for sharing 10.5

SPICY BREADED CAULIFLOWER

Tender cauliflower florets coated in a crispy, spicy breading and fried to perfection. Served with cool ranch for the perfect balance of heat 10.5

ONION PETALS

Plenty to share with the entire table; served with horseradish sauce 10.5

FRIED CHEESE CURDS

A basket full of creamy cheese curds fried and served with marinara sauce 11.5

CORNBREAD BASKET

Our sweet cornbread served with honey & butter 6

BUTTERMILK BISCUITS

Our delicious homebaked buttermilk biscuits served with our signature apple butter 6

FRESH SALADS & SOUPS

Protein Add Ons for All Salads

+ 4.5 grilled or fried chicken + 7 grilled shrimp

ECKERT'S HOUSE SALAD

Blended greens, chopped apples and Swiss cheese, topped with walnut pieces and Eckert's apple vinaigrette dressing 10.5

AUNT HELEN'S STRAWBERRY SALAD

Mixed greens, Swiss cheese, walnut pieces, strawberries and our sweet red wine vinaigrette dressing 10.75

CAESAR SALAD

Crisp romaine lettuce tossed in garlic Caesar dressing, topped with croutons & grated Parmesan cheese 10.5

HEARTY CHILI & CORNBREAD

Warm up with a hearty bowl of chili served with sweet cornbread 10

BOWL OF SOUP & SCONE

Try our famous homemade vegetable soup or daily special served with a freshly baked scone 7

DRESSING CHOICES: House Apple Vinaigrette, Aunt Helen's Sweet Vinaigrette, Honey Mustard, Ranch, Creamy Vidalia Onion Poppyseed, Blue Cheese, Chipotle or Fat Free Ranch.

CAFE FAVORITES

ADD

Side House, Garden or Caesar Salad or Cup of Soup to Any Entree +5

TWO PIECE FRIED CHICKEN

Two pieces of our famous fried chicken served with mashed potatoes and green beans 14.75 +2.5 all white

CHICKEN TENDER PLATTER

Hand breaded chicken served with white pepper gravy, mashed potatoes & green beans 14.25

CATFISH

Enjoy our catfish fillet grilled and perfectly seasoned or lightly fried served with mac n cheese and cole slaw 15

COUNTRY FRIED STEAK

Topped with country white gravy served with mashed potatoes & green beans 15.5

CHICKEN 'N WAFFLE

Our famous fried chicken paired with a Belgian waffle - a combination you won't want to miss 14.75

ELLA'S GRILLED PESTO CHICKEN

Grilled chicken, tomatoes, onions & peppers topped with mozzarella and pesto sauce served over rice pilaf 14.5

CHEESEBURGER PLATTER⁺⁺

A low carb choice (no bun) - our perfectly grilled 1/2 pound burger with melted American cheese served with a side garden salad 14

MAC 'N CHEESE WITH APPLEWOOD SMOKED PULLED PORK

Eckert's applewood pulled pork surrounded by our creamy mac 'n cheese topped with pickled onions & jalapeno chips 15

CHICKEN POT PIE

Delicious chicken pot pie served in a flaky puff pastry with a side house salad & fresh baked scone 13.25

CHICKEN 'N' DUMPLINGS

Eckert's hand rolled dumplings in a delicious chicken base served with a side house salad and a scone 13.25

SIDES:

cottage cheese, green beans, french fries, mashed potatoes, sweet corn, apple sauce, cole slaw or fresh fruit

Add to Any Meal 4

PREMIUM SIDES:

fried okra, mac 'n cheese, sweet potato fries, rice pilaf

Add to Any Meal 5

BETWEEN THE BREAD

All sandwiches served with pickle spear and french fries unless otherwise noted.

OKTOBER FEST

It's back...Boar's Head Tavern Ham and Swiss cheese served on a Bavarian pretzel roll with a side of spicy mustard 14.5

ORCHARD PICNIC

Homemade chicken salad with diced apples, chopped onions and sweet grapes served on seeded multigrain bread 11.5

FRIED CHICKEN SANDWICH

Delicious fried chicken breast served on brioche bun with lettuce, tomato, pickle chips and mayo on the side 13.5

B.E.L.T.

Two fried eggs, thick sliced bacon, lettuce, tomato, American cheese served on Texas toast 14

BUFFALO CHICKEN GRILLED CHEESE

Pulled chicken in buffalo sauce piled high on grilled Texas toast with melted cheddar and a tangy white sauce served with a side of blue cheese dressing 13.5

ORCHARD BURGER⁺⁺

Our original 1/2 pound burger grilled & served on a roll with lettuce & tomato 14 +1.5 cheese

SMOKEHOUSE BURGER⁺⁺

Our 1/2 pound burger grilled and topped with our signature apple butter bbq sauce, cheddar cheese, bacon and red onion 17

APPLEWOOD PULLED PORK

Eckert's applewood smoked pulled pork piled on a roll topped with apple vinegar cole slaw & our apple butter bbq sauce 13.5

PROTEIN BOWLS

Protein Add Ons for All Bowls

+ 4.5 grilled or fried chicken + 7 grilled shrimp

BLACK BEAN POWER BOWL

Black bean and corn salsa atop warmed brown rice & quinoa blend, cheddar cheese, smashed avocado and chipotle dressing 13.25

HIGH PROTEIN POWER BOWL

Warm brown rice quinoa blend topped with our delicious grilled chicken, tomatoes, peppers, onions, chick peas, walnuts & garlic herb yogurt sauce 15.5

⁺⁺Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WATERING TROUGH

FREE REFILLS ON: Iced Tea, Cup O’Coffee, Coke Products (Coke, Diet Coke, Coke Zero, Rootbeer, Orange, Dr. Pepper, & Sprite) & Pink Lemonade.

OTHER DRINKS: English Breakfast Hot Tea, Hot Chocolate, Milk or Chocolate Milk, Apple or Orange Juice.

SEASONAL DRINKS

Refreshing & Handcrafted

APPLE CIDER ICED TEA

Available for a limited time only 3.5

SWEET APPLE CIDER

Try a mug of our fresh pressed cider 4

FRESH LEMONADE

Eckert’s sweet, tart & refreshing lemonade 3.5

KID’S MEALS

for friends 10 and under

Kid’s meal includes french fries, applesauce or fresh fruit and a drink (*milk, fountain soda, tea or apple juice*)

hamburger 7.5

chicken tenders 7.5

mimi’s mac ‘n cheese 7.5

grilled cheese 7.5

KID’S FRIED CHICKEN

Includes a wing & leg, mashed potatoes, green beans & a drink 8

‘ TWEEN MEALS

BURGER BASKET

Two mini burgers & french fries 9

TENDER BASKET

Chicken tenders & french fries 8.5

TOASTED RAVIOLI

Served with marinara dipping sauce 8.5

THE GRACIE

Two pulled pork sliders & mac ‘n cheese 9

For the older “kids.” Drinks not included.

Raise a Glass

ECKERT’S HARD CIDER

only available at Eckert’s

ECKERT’S OG HARD CIDERS

Blackberry (the driest), Apple, Strawberry or Peach (the sweetest) 8

CIDER FLIGHT

Sample our four flavors of cider 14

BEER

DOMESTIC BOTTLED BEER

Budweiser, Bud Light, Bud Select, Busch, Busch Light, Coors Light, Miller Lite, Michelob Ultra, Stag (*16 oz aluminum*) 5

Yuengling Flight (*16 oz aluminum*) 6
& O’Doul’s non-alcoholic beer 4

DRAFT BEER

Blue Moon, *pint* 6

WINE

HOUSE WHITE WINES:

Sauvignon Blanc, Pinot Grigio, Chardonnay 6

HOUSE RED WINES:

Pinot Noir, Merlot, Cabernet 6

ECKERT’S FRUIT WINES:

Strawberry, Blackberry, Peach or Apple 6/glass 20/bottle

ECKERT’S FRUIT WINE FLIGHT

Can’t decide on your favorite? Try our fruit wine flight featuring strawberry, blackberry, peach & apple wines 12

HAND CRAFTED COCKTAILS

THE PERFECT BLOODY MARY

Our own house blend of tomato juice & spices, Old Monroe Unbroken Vodka garnished with bacon, celery, asparagus, olives & salt ‘n pepper rim 10

MOSCOW MULE

Made with Unbroken Vodka, fresh limes & ginger-beer - it is a favorite drink 10

ALVIN O’ FASHIONED

To honor Alvin O Eckert we named this one after him! Ours features Woodford Reserve Rye along with both Angostura and Woodford Reserve Orange Bitters 12.5

DIRTY KETTLE MARTINI

Made with KettleOne Vodka, served with 3 olives 11

SMOOTH MANHATTAN

This Manhattan celebrates a hard day’s work featuring uncommonly smooth Pendleton Whiskey, sweet vermouth and a Bada Bing cherry 12

BOURBON SWEET TEA

Woodford Reserve bourbon teams up with our famous sweet tea 10

ECKERT’S SANGRIA

Don’t miss our NEW Red Wine Sangria 8/glass 30/carafe

COCKTAILS

for the season

APPLE CIDER MOSCOW MULE

A fall twist on a classic - Unbroken Vodka, Eckert’s fresh apple cider & ginger beer are a match made in cocktail heaven 11

FIRE CIDER

Eckert’s fresh pressed sweet apple cider with a shot of Fireball 9

ORCHARD COOLER

Perfectly refreshing combination of Eckert’s Road Cider Hard Apple Cider, Unbroken Vodka, Grand Marnier and cranberry juice 11

APPLE PIE ON THE ROCKS

YES, you can sip apple pie...cinnamon whiskey, Tito’s handmade vodka and Tuaca Liqueur mixed with sweet apple cider 12

HOMEMADE DESSERTS

HOMEBAKED PIES

No visit to Eckert’s is complete without our famous pies, baked every day in our bakery: Dutch Apple; Strawberry Rhubarb, Caramel Apple Walnut and seasonal. Ask your server for varieties available 5

CARAMEL APPLE

Butter Cake

Delicious butter cake served with cinnamon apples, a scoop of frozen custard & topped with whipped cream 9

ULTIMATE CHOCOLATE CAKE

Just great chocolate cake topped with chocolate buttercream icing 5.5

Add
Frozen
Custard
\$1.5



&ix generations ago, Henry Eckert planted his first apple tree in St. Clair County, Illinois. His son, Alvin O. Eckert, developed the land into apple & peach orchards & sold his fruit at a small roadside market where our Country Restaurant is located today. Alvin’s wife, Ella Heinrich, was the oldest of nine children and learned to be a wonderful cook. We have fond memories of seeing her in her big kitchen in the house on the hill, slicing the fruit for her pies and rolling out homemade noodles. Throughout the generations, the Eckert family has farmed together and has always enjoyed sharing meal time with each other. It is not uncommon to find three or more generations of our family gathered in a kitchen and around a table, sharing in the preparations for a home cooked meal. During these times, stories are told, days reviewed, wisdom imparted, traditions passed down and lasting memories created. Grandpa Alvin and Grandma Ella were great role models for us growing up and inspired us younger generations to carry on their legacies on the farm and in the kitchen. We are very proud to share their love for farming and home cooking with you, our valued guests.