

The Grain House Restaurant

Est. 1768



Evening Innkeeper's Dining

SPICY RED LENTIL SOUP

CHICKEN BROTH WITH ORGANIC RED LENTILS, CUMIN
HINT OF FRESH JALAPEÑO.....6

FRENCH ONION SOUP

GLAZED WITH 3-CHEESES & 5-ONIONS.....6

OUR CHEF'S SOUP OF THE EVENING

CREATED DAILY.....5

GOLDEN CALAMARI

PEPPADEW PEPPERS, ORANGE, PIGNOLI NUTS, REGGIANO CHEESE..... 11

MEDITERRANEAN PLATE

FALAFEL, HUMMUS, TABBOULEH, TAPENADE, GRILLED FLATBREAD.....9

PLATE OF LOCAL CHEESES

VALLEY SHEPHERD CREAMERY ARTISANAL CHEESES 14

PAN FRIED GRAIN HOUSE CRAB CAKES

CUCUMBER SALSA, MICRO SALAD, GINGER EMULSION..... 12

PROSCIUTTO AND BASIL STUFFED MOZZARELLA

ORGANIC LAMB'S LETTUCE AND UNFILTERED OLIVE OIL..... 12

CRISP AND ANGRY OYSTERS

CHESAPEAKE BAY OYSTERS, QUINOA, ORANGE, ALMONDS AND SOY
CHARRED PEPPER SAUCE..... 12

SHREDDED WHEAT WRAPPED PRAWNS

ROASTED TOMATO AND BULGUR SALAD, SPICY MANGO PUREE..... 13

GRAIN HOUSE SALAD

ORGANIC GREENS, ROQUEFORT CHEESE, ANJOU PEAR
RED ONION, TOASTED PECAN, AGED SHERRY VINAIGRETTE..... 10

HYDROPONIC ARUGULA

SHAVED FENNEL, GARDEN HERBS, RICOTTA SALATA
OVEN DRIED TOMATO, BLACK OLIVE VINAIGRETTE..... 12

CAESAR SALAD

ORGANIC HEARTS OF ROMAINE, ROASTED PEPPER, BLACK OLIVES..... 10

BABY SPINACH SALAD

GOAT CHEESE, STRAWBERRIES, GOLDEN RAISINS, RED ONION
AGED BALSAMIC..... 10

225 Route 202, Basking Ridge NJ

908.221.1150

www.oldemillinn.com

In the Heart of Somerset Hills

The Grain House Restaurant

Est. 1768



Evening Innkeeper's Dining

ROASTED CAULIFLOWER RAVIOLI, DELLA ROSA

DRIED JERSEY CRANBERRIES, LOCAL PECORINO CHEESE, ANISE BULB
MASCARPONE CHEESE, BLACK LENTIL & MUSHROOM RAGOUT..... 19

WOK CHARRED SALMON

SCALLION FRIED RICE, EDAMAME, CILANTRO, ASPARAGUS
MAITAKE MUSHROOMS.....24

SEARED DIVER SCALLOPS

APPLEWOOD BACON, GRILLED FENNEL, PEARL ONION, FAVA BEANS
SPRING PEA EMULSION.....26

AGED BLACK ANGUS DELMONICO STEAK

TINY FRENCH BEANS, OLD FASHIONED MASHED POTATOES
BAROLO WINE SYRUP.....30

ROASTED GRIGGSTOWN FARM CHICKEN

HAND CUT NOODLES, WILD MUSHROOM, SMOKED BACON
EARLY SPRING ONION, NATURAL JUS.....23

48-HOUR "PORK -N- BEANS"

TRULY SLOW COOKED PORK, ORGANIC FORBIDDEN RICE
TRUFFLED NAVY BEAN PUREE, GRILLED ANDOUILLE SAUSAGE
ROSEMARY AND LEMON.....25

PULLED CHICKEN, SHRIMP AND LOBSTER

ASPARGUS WITH WHOLE WHEAT PENNE, PLUM TOMATO SCAMPI.....24

WARM AHI TUNA NICIOSE

ROASTED ARTICHOKE, PEARL ONIONS AND TINY FRENCH BEANS
GOLDEN YUKON POTATOES AND BLACK OLIVE TAPENADE.....26

MEATLOAF DECADENCE

FILET MIGNON, BAKED LOBSTER MAC-N-CHEESE CASSEROLE
SMOTHERED GREEN BEANS, ROASTED ONION JUS.....21

GRILLED FILET MIGNON

POTATO GOAT CHEESE GRATIN, CREAMED SPINACH, CRISPY ONIONS
CAMELIZED LEEK JUS.....32

VEAL SCALOPPINI

HEIRLOOM TOMATO SALAD, SPRING ASPARAGUS, BABY BITTER GREENS
UNFILTERED OLIVE OIL, 12-YEAR OLD BALSAMIC.....25

GINGER SNAP SPRING LAMB

BONELESS RACK OF LAMB, ROASTED CARROTS, PEA TENDRILS
IRON-BAKED SHALLOT POTATOES, REDUCTION OF BIN #225.....30

WE TAKE GREAT CARE TO OBTAIN THE FINEST INGREDIENTS FROM FARMERS AND
ARTISANS DEDICATED TO CREATING THEIR DELICACIES IN THE TRADITION OF THE
HARVEST - WITH PATIENCE, ATTENTION TO QUALITY AND A RESPECT FOR THE EARTH.
WE PROUDLY SUPPORT ORGANIC, LOCAL AND SUSTAINABLE AGRICULTURE
WHENEVER POSSIBLE.