

# The Grain House Restaurant

Est. 1768



## Evening Innkeeper's Dining

### **ORGANIC RED LENTIL SOUP**

CRIMSON LENTILS WITH CARROTS AND CELERY  
VIDALIA ONIONS, GROUND CUMIN SEED.....6

### **ROASTED PUMPKIN SOUP**

TOASTED SPANISH PEPITA SEEDS....6

### **FRENCH ONION SOUP**

GLAZED WITH 3-CHEESES & 5-ONIONS.....6.5

### **OUR CHEF'S SOUP OF THE EVENING**

CREATED DAILY.....6

### **GOLDEN CALAMARI**

PEPPADEW PEPPERS, ORANGE, PIGNOLI NUTS, REGGIANO CHEESE..... 1 1

### **MEDITERRANEAN PLATE**

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

### **PLATE OF LOCAL CHEESES**

LONG VALLEY CREAMERY – N.J. ARTISANAL CHEESES ..... 1 4

### **PAN FRIED GRAIN HOUSE CRAB CAKE**

CUCUMBER SALSA, MICRO SALAD, GINGER EMULSION..... 1 2

### **ROASTED ORGANIC BEET "CARPACCIO"**

ITALIAN FRISEE SALAD WITH RED RASPBERRIES  
UNFILTERED FIRST PRESS ORANGE OIL AND 25-YEAR VINEGAR..... 1 2

### **CHICKEN AND BABY SPINACH QUESADILLA**

HOUSE-MADE TOMATO SALSA AND FRESH GUACAMOLE  
SOUR CREAM, CORN AND BLACK BEAN SALAD..... 1 2

### **HERB GRILLED JUMBO PRAWNS DRESSED IN SPICY MANGO**

FRESH HEARTS OF PALM WITH YAM AND CANTALOUPE..... 1 3

### **GRAIN HOUSE SALAD**

ORGANIC GREENS, ROQUEFORT CHEESE, ANJOU PEAR  
RED ONION, TOASTED PECAN, AGED SHERRY VINAIGRETTE..... 1 0

### **HYDROPONIC ARUGULA**

SHAVED FENNEL, GARDEN HERBS, RICOTTA SALATA  
OVEN DRIED TOMATO, BLACK OLIVE VINAIGRETTE..... 1 2

### **CAESAR SALAD**

ORGANIC HEARTS OF ROMAINE, ROASTED PEPPER, BLACK OLIVES..... 1 0

### **BABY SPINACH SALAD**

GOAT CHEESE, STRAWBERRIES, GOLDEN RAISINS, RED ONION  
AGED BALSAMIC..... 1 0

225 Route 202, Basking Ridge NJ

908.221.1150

[www.grainhouse.com](http://www.grainhouse.com)

In the Heart of Somerset Hills

# The Grain House Restaurant

Est. 1768



## Evening Innkeeper's Dining

### **SPAGHETTI SQUASH RAVIOLI WITH RASINS AND HERBED MASCARPONE**

DRIED JERSEY CRANBERRIES AND LOCAL ORGANIC APPLES  
TOASTED PECANS & ACORN SQUASH EMULSION..... 19

### **WOK CHARRED SALMON**

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

### **SEARED DIVER SCALLOPS**

APPLEWOOD BACON, GRILLED FENNEL, PEARL ONION, ANJOU PEARS  
BUTTERNUT PUREE.....26

### **ATLANTIC HALIBUT WITH POTATO CRUNCH**

CONFETTI TOMATOES WITH BABY BOW TIES AND BROCCOLINI  
ROASTED RED BELL PEPPER COULIS.....26

### **AGED BLACK ANGUS DELMONICO STEAK**

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

### **ROASTED GRIGGSTOWN FARM ORGANIC CHICKEN**

SEARED WILD MUSHROOM CAKE AND CAULIFLOWER FRANCAISE  
SAUTÉED SHALLOTS AND LEMON WITH CRUNCHY CAPERS.....23

### **GRILLED PORK TENDERLOIN**

FRENCH LENTIL AND ANDOUILLE SAUSAGE STEW WITH COPPERTOP ALE  
ROASTED SWEET POTATO.....27

### **FISH & CHIPS**

OUR OWN COPPERTOP ALE BATTERED CHATHAM COD  
HAND CUT FRIES WITH HEALTH SLAW AND MALT VINEGAR..... 18

### **MEATLOAF DECADENCE**

FILET MIGNON, BAKED LOBSTER MAC-N-CHEESE CASSEROLE  
SMOTHERED GREEN BEANS, ROASTED ONION JUS.....22

### **GRAIN HOUSE BLACK ANGUS BURGER**

GROUND SIRLOIN, CHEESE, HAND CUT FRIES, ONION RINGS..... 14

### **GRILLED FILET MIGNON**

BLEU CHEESE "CROQUETTES" AND CREAMED SPINACH  
CRISPY ONIONS WITH CARAMELIZED LEEK JUS.....32

### **MILK FED VEAL SCHNITZEL**

OLD WORLD MUSTARD SPAETZLE AND ROASTED BRUSSELS SPROUTS  
FRESHLY SQUEEZED LEMON, TRUE VEAL REDUCTION.....28

### **ROASTED GINGER SNAP LAMB**

SIRLOIN OF LAMB, ROASTED CARROTS, PEA TENDRILS  
IRON-BAKED SHALLOT POTATOES, REDUCTION OF BIN #225.....29

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.