



# SATURDAY BRUNCH LIGHTER START

## PASTRY BASKET/ 10

Daily baked assorted mini muffins, butter croissants, jam

## **MORNING CRUNCH / 11**

Wildflower-honey glazed granola, organic yogurt, toasted almonds, coconut, seasonal berries

# SALMON AVOCADO TOAST/ 14

Smoked salmon, cucumber, microgreens, chopped egg

## **BREAKFAST FLATBREAD / 13**

Bacon-onion jam, country ham, mushrooms, cheddar cheese, broiled egg

## **HEARTY FRUIT AND OAT SMOOTHIE / 11**

Organic yogurt, steel oats, banana, strawberry, almonds, maple, vanilla

# **GOFFLE ROAD FARM EGGS**

## LANCASTER SHORT RIB HASH / 15 \*

Potatoes, peppers, onions, sunny-side eggs, bearnaise sauce

# FARM SCRAMBLE / 13 \*

Fingerling potatoes, scrambled eggs, country ham, queso fresco, green onion

## EGG WHITE FRITTATA / 14 \*

Baby zucchini, mushrooms, roasted tomatoes, parmesan, home fries

#### **SOFT POACHED EGGS**

English muffin, hollandaise, home fries

Crab patties-18, Canadian bacon-13, spinach-13, smoked salmon-15

## **HUEVOS RANCHEROS / 13 \***

Pressed corn tortilla, over-easy eggs, black beans, guacamole, salsa

#### CREOLE OMELLETE / 14 \*

Andouille, fontina cheese, tomatoes, baby shrimp, home fries

# THREE CHEESE OMLETTE / 13 \*

Fresh mozzarella, goat cheese, pecorino, home fries

# FARRO BREAKFAST BOWL / 14

Poached eggs, avocado, Tuscan kale, blistered tomato, Greek yogurt sauce

## EGGS ANY STYLE / 13 \*

Choice of sausage, applewood smoked bacon, Canadian bacon, with home fries

# PANCAKES, WAFFLES AND TOASTS

## **BUTTERMILK PANCAKES (2) / 11**

Add blueberry, banana, chocolate chip or pecans / \$3 each

### **BERRIES AND CREAM WAFFLE / 12**

Fresh seasonal berries, sweetened whipped cream

#### APPLE COBBLER WAFFLE / 12

Honeycrisp apple compote, coffee crumb topping

#### CLASSIC THICK CUT FRENCH TOAST / 12

Choice of sausage, Canadian bacon or applewood smoked bacon **SIDES** 

TWO EGGS / 6

CANADIAN BACON / 5

APPLEWOOD SMOKED BACON/ 5 TOAST / 3

SAUSAGE LINKS / 5

HOME FRIES/4

FRESH BERRIES / 6 GRILLED PRIME STEAK TIPS / 14

# LUNCH SALADS & SOUPS

## FRENCH ONION SOUP / 6.75

Fortified beef broth, cheese trio, brioche

RED LENTIL SOUP / 6.75 \*

Mirepoix, tomato vegetable broth

GRAIN HOUSE SALAD / 9.5 \*

Organic greens, red onion, Anjou pear, blue cheese, sherry vinaigrette

## **TRADITIONAL CAESAR / 10**

Crisp organic romaine, Parmigiano Reggiano, sourdough grissini, white anchovy

## COPPERTOP STEAK TIP SALAD / 25

Romaine hearts, endive arugula, applewood bacon lardoons, cherry tomato, crispy onions, gorgonzola, red wine herb vinaigrette

# COBB / 14.5 \*

Bibb lettuce, avocado, bacon, cherry tomato, chopped egg, bleu cheese, lemon herb vinaigrette

#### **ENHANCE YOUR SALAD**

grilled chicken breast / 6, grilled shrimp / 8, grilled salmon / 9, crab cake / 12, prime steak tips /14

## BURGERS

All Burgers are Served on a Fresh Baked Brioche Bun with Idaho Fries, Onion Rings and Choice of Cheese -American, Cheddar, Swiss, or Provolone- substitute sweet potato fries add \$1

## ANGUS / 14

8oz angus burger. Blend of sirloin, brisket & chuck

## FREE RANGE TURKEY / 13.5

Special blend of white and dark meat. Cranberry relish

## **VEGGIE / 13.5**

Homemade blend of falafel, quinoa, zucchini, cauliflower, corn, cucumber yogurt sauce

## ENHANCE YOUR BURGER / 1.50 each

Applewood smoked bacon, avocado, sautéed mushrooms, caramelized onions, fried egg

## **PANINI**

#### **TURKEY REUBEN / 13**

Swiss cheese, caraway sauerkraut, coleslaw, Russian dressing, asiago ciabatta

## CHICKEN / 13

Grilled Goffle Farm chicken, arugula, roasted tomato, fresh mozzarella, lemon basil aioli, asiago ciabatta

#### VEGGIE / 13

Spinach artichoke spread, portobello, fontina, roasted peppers, asiago ciabatta

## EGGPLANT CAPRESE / 13

Breaded eggplant, tomato, fresh mozzarella, arugula, aged balsamic, roasted garlic aioli

## HALF-PANINI COMBO / 14

Half-panini, garden salad and cup of soup

The Grain House Kitchen Team is proud to use local farms & fisheries whenever possible.

The life essentials of healthy organic ingredients when cooking is what we encourage in our techniques.

We respect guests with food allergies, but we can't guarantee possible cross contamination.

\*Denotes gluten – free item

20% gratuity is added to parties of 6 or more