

SATURDAY/SUNDAY BRUNCH

PASTRY BASKET / 10

Daily baked assorted mini muffins, butter croissants, scones, jam

BATTER DIPPED BANANAS / 10

Cinnamon bacon caramel sauce

MORNING CRUNCH / 11

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

FRENCH ONION SOUP / 6.75

Fortified beef broth, cheese trio, brioche

RED LENTIL SOUP / 6.75 *

Mirepoix, tomato vegetable broth

GRAIN HOUSE SALAD / 11

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

COBB SALAD / 15*

Boston bibb, avocado, applewood smoked bacon, tomato, egg, blue cheese, lemon vinaigrette

ARUGULA SALAD / 14

Roasted red and yellow beets, spiced walnuts, red onion, crispy goat cheese, clementine orange vinaigrette

TRADITIONAL CAESAR SALAD / 12 *

romaine hearts, crispy Parmigiano Reggiano, white anchovy, Caesar dressing

ENHANCE YOUR SALAD *

grilled chicken breast / 6, grilled shrimp / 8, grilled salmon / 9, steak tips / 14

GOFFLE ROAD FARM EGGS

EGG WHITE FRITTATA / 14 *

organic zucchini, mushrooms, roasted tomatoes, home fries

SOFT POACHED EGGS / 13

English muffin, hollandaise,
Choice of Canadian bacon, creamed spinach or smoked salmon
Served with home fries

EGGS ANY STYLE / 13 *

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

QUICHE OF THE DAY / 13

Served with mixed organic greens

BREAKFAST QUESADILLA / 14

Colby cheddar, scrambled eggs, peppers, red onion Served with guacamole, salsa, sour cream

BRUNCH BOWL / 14

Warm spinach, farro, black beans, red pepper, avocado, two fried eggs

PANCAKES, WAFFLES AND TOASTS

BUTTERMILK PANCAKES (3) / 11

Add blueberry, chocolate chips or pecans / \$2 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, applewood smoked bacon or Canadian bacon

SALMON AVOCADO TOAST / 15

Smoked salmon, cucumber, chopped egg

AVOCADO TOAST / 14

marinated heirloom tomatoes, burrata cheese, basil

SIDES

TWO EGGS / 6, CANADIAN BACON / 5
APPLEWOOD SMOKED BACON/ 5, TOAST / 3
SAUSAGE LINKS / 5, HOME FRIES/ 4

ENTREES

SIMPLE SALMON GRILL / 14 *

Seasonal grilled vegetables, aged balsamic drizzle

ALL-NATURAL TURKEY BREAST CLUB / 15

Multi grain toast, cranberry mayonnaise, applewood smoked bacon, LTO

CHICKEN PANINI / 13

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

HOMESTYLE CREMINI MUSHROOM MEATLOAF / 19

Roasted organic cauliflower, pearl onion gravy, potato croquette

OLDE MILL BURGER / 16

Jack Daniel's BBQ'd sweet onions, applewood smoked bacon, aged cheddar

8oz ANGUS BURGER / 14

. Blend of sirloin, brisket & chuck.

FREE RANGE TURKEY BURGER / 13.5

Special blend of white and dark meat, cranberry relish

VEGGIE BURGER / 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

All Burgers are served on a fresh brioche bun and come with Idaho fries, onion rings, and a choice of American, Cheddar, Swiss, or Provolone- Substitute Sweet Potato Fries Add \$1 All sandwiches come with a choice of Idaho fries or salad

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