



**THE GRAIN HOUSE RESTAURANT
PARTY PLANNING LUNCH MENU**

ORGANIC RED LENTIL SOUP
MIREPOIX, TOMATO VEGETABLE BROTH

LATE HARVEST SALAD
ORGANIC GREENS, SHAVED FENNEL, RED ONION, ENDIVE, FETA CHEESE
CITRUS CHIVE VINAIGRETTE

TRADITIONAL CAESAR SALAD
CRISP ORGANIC ROMAINE, PARMIGIANO REGGIANO, SOUR DOUGH GRISSINI



WALDORF SANDWICH
GRIGGSTOWN CHICKEN ROTISSERIE SALAD, CRANBERRIES, PECANS, APPLES, BIBB LETTUCE
YOGURT DRESSING, 7 GRAIN BREAD

HOT ROAST BEEF
GRUYERE CHEESE, CARAMELIZED ONIONS, HORSERADISH AIOLI, GRAVY, BRIOCHE BUN

CHICKEN PANINI
GRILLED GOFFLE FARM CHICKEN, ARUGULA, ROASTED TOMATO
FRESH MOZZARELLA, LEMON BASIL AIOLI

TURKEY REUBEN PANINI
TURKEY, SWISS CHEESE, CARAWAY SAUERKRAUT, SLAW, HOME MADE RUSSIAN DRESSING

VEGETABLE PANINI
SPINACH & ARTICHOKE SPREAD, PORTOBELLO, FONTINA, ROASTED PEPPERS

8 OZ. GRAIN HOUSE BURGER
OUR OWN SPECIAL BUTCHER'S BLEND OF SIRLOIN & BRISKET ON A BRIOCHE BUN
SERVED WITH HAND CUT FRIES & ONION RINGS
CHOICE OF CHEESE – AMERICAN, SWISS, CHEDDAR OR PROVOLONE



FLOURLESS CHOCOLATE CAKE
63% DARK CHOCOLATE, DARK CHOCOLATE GANACHE
FRESH WHIPPED CREAM

DEEP DISH PECAN PIE
GEORGIA PECANS, WHITE CHOCOLATE GELATO

WARM APPLE PIE
TAHITIAN VANILLA ICE CREAM
FRESH WHIPPED CREAM

THREE COURSES \$33*
Includes Our Artisan Breads and Creamery Butter
Freshly Brewed Grain House Blend Coffee- Regular and Decaffeinated, Assorted Teas for Steeping, Iced Tea

~Prices are subject to 20% Gratuity and NJ State Sales Tax~