

908-221-1150



grainhouse.com



## SALAD & SOUP

### LATE HARVEST SALAD / 9.5 \*

Organic greens, shaved fennel, red onion, endive, feta cheese, citrus chive vinaigrette

### TRADITIONAL CAESAR / 10

Crisp organic romaine, Parmigiano Reggiano, sour dough grissini

### COBB / 14.5 \*

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

### ROASTED BEET SALAD / 13

Crispy goat cheese, arugula, red onion, ginger raspberry vinaigrette

### STUFFED AVOCADO / 15.5 \*

Tuna salad, cilantro lime dressing, red & yellow tomato, arugula

### SPINACH QUINOA SALAD / 12

Burgundy grapes, feta cheese, toasted almonds, pear nectar vinaigrette

### ENHANCE YOUR SALAD

Goffle Farm chicken-6, shrimp-8, Faroe Island salmon-9, flat iron steak-14, crab cake-12

### RED LENTIL SOUP / 6.75 \*

Mirepoix, tomato vegetable broth

### FRENCH ONION SOUP / 6.75

Fortified beef broth, cheese trio, brioche

## PLATES & PLATTERS

### HOMEMADE BUTTERNUT SQUASH RAVIOLI / 15

Baby leeks, Fulper's Farm ricotta cheese, vegetable parmesan broth

### EGG WHITE FRITTATA / 14 \*

Goffle Farm chicken, zucchini, yellow squash, tomato, portobello, cheddar jack cheese, house pepper sauce, garden salad

### FISH & CHIPS / 15

Ale battered cod, Idaho fries, health slaw, malt vinegar, tartar sauce

### CHILI / 13 \*

Angus beef, andouille, cheddar duet, red corn tortillas

### QUESADILLA / 13

Goffle Farm chicken, spinach, guacamole, pico de gallo, sour cream

### AVOCADO TOAST / 14

Marinated heirloom tomatoes, burrata cheese, micro basil

### MEDITERRANEAN PLATE / 12.5

Falafel, hummus, quinoa salad, olive tapenade, pita bread

### HOMEMADE GUACAMOLE / 12 \*

Red corn tortillas

# SANDWICHES & PANINI

Served with choice of Idaho fries, garden salad or veggie chips

Sweet potato fries / add 1 dollar

## WALDORF / 13.5

Griggstown chicken salad, cranberries, pecans, apples, bibb lettuce, yogurt dressing, 7-grain bread or lettuce wrap

## CRAB CAKE / 17

Avocado, havarti cheese, bibb lettuce, tomato, old bay rémoulade, brioche bun

## SPICY CALIFORNIA SHRIMP BLT / 14

Applewood smoked bacon, avocado, romaine, tomato, sriracha mayo, 7-grain bread

## FALAFEL / 12.5

Baba ghanoush, feta, LTO, hummus, pita bread

## HOT ROAST BEEF / 14

Gruyere cheese, caramelized onions, horseradish aioli, gravy, brioche bun

## TURKEY REUBEN PANINI / 13

Swiss cheese, caraway sauerkraut, slaw, homemade Russian dressing, asiago ciabatta

## CHICKEN PANINI / 13

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

## VEGGIE PANINI / 13

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

## EGGPLANT CAPRESE PANINI / 13

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

## HALF PANINI COMBO / 14

Half panini, garden salad and cup of soup. Paninis only

# BURGERS

All Burgers are Served on a Fresh Baked Brioche Bun with Idaho Fries and Onion Rings and Choice of Cheese American, Cheddar, Swiss, or Provolone

## 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

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

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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.

All soups and dressings are home made.

\*Denotes gluten – free item

20% gratuity is added to parties of 6 or more

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