

DINNER MENU

STARTERS

PANELLA FLATBREAD / 14

mission fig jam, caramelized apple, Roquefort cheese, red onion confit

NEW ENGLAND STYLE CRAB CAKE / 17

bell pepper coulis, autumn slaw, gribiche sauce

AVOCADO TOAST / 14

marinated heirloom tomatoes, burrata cheese, micro basil

EAST COAST CALAMARI / 14

buttermilk, late harvest squash, marinara

SHAWARMA DIP / 13

tahini hummus, tabbouleh, garlic dill sauce, warm pita

ORGANIC RED LENTIL SOUP / 7.50 *

mirepoix, tomato vegetable broth

FRENCH ONION SOUP / 8

fortified beef broth, cheese trio, brioche

SEASONAL SALADS

GRILLED PRIME FILET TIP SALAD / 27 *

roasted butternut squash, celery root, romaine, pickled shallots
 pecans, pomegranate vinaigrette

ICELANDIC SALMON COBB SALAD / 24 *

Boston bibb, avocado, smoked bacon, cherry tomato, Goffle Road Farm egg, blue cheese
 lemon herb vinaigrette

ROASTED BEET SALAD / 14

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

ARUGULA QUINOA SALAD / 13

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

LATE HARVEST SALAD / 11 *

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

TRADITIONAL CAESAR / 12

crisp organic romaine, Parmigiano Reggiano, anchovy dressing, sour dough grissini

ENHANCE YOUR SALAD

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

FORAGED GRAINS AND VEGETABLES

HOMEMADE BUTTERNUT SQUASH RAVIOLI / 24

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

ROASTED CAULIFLOWER STEAK / 23

ancient grain blend, organic chard, romanesco cauliflower, lemon caper gremolata

FARMERS MARKET BOWL / 24

ancient grains, leeks, Brussels sprouts, butternut squash, sautéed mushroom medley
 roasted lemon romanesco, pomegranate molasses

BURGERS

all burgers come with brioche bun
Idaho fries, pickle, choice of American, provolone, Swiss or cheddar

ANGUS BEEF / 16

8 oz burger blend of sirloin, brisket, chuck, LTO

FREE RANGE TURKEY / 16

blend of white and dark meat, cranberry relish, LTO

VEGGIE / 15

falafel, quinoa, zucchini, cauliflower, corn, cucumber yogurt, LTO

ADDITIONAL TOPPINGS / 1.50 EACH *

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

FISH MONGER

SKILLET SEARED FLOUNDER / 26

toasted almond farro, warm frenched bean salad, lime meunière

MARKET FISH

FAROE ISLAND SALMON / 27

tri-colored quinoa, baby kale, ruby red grapefruit emulsion

BUTCHER'S CUTS

8 OZ PRIME FILET MIGNON / 39 *

choice of two sides and sauce
house steak sauce, gorgonzola butter, horseradish mustard, onion jus

STOUT BRAISED SHORT RIBS / 31 *

celery root purée, roasted baby carrots, stout demi-glace

GRASS-FED NEW ZEALAND RACK OF LAMB / 31 *

oven roasted ratatouille, Yukon gold potato gratin, kalamata olive jus

ALL NATURAL GRIGGSTOWN FARM CHICKEN / 26

cider-brined, Brussels sprouts, cranberries, walnuts, ancient grains, citrus beurre blanc

SEASONAL SIDES / 7.5

hand-cut fries, baked potato, Yukon whipped potatoes, mac and cheese, mushroom medley
Brussels sprouts, asparagus, butternut squash, beer battered onion rings, roasted cauliflowers
sweet potato fries / 1 upcharge

The Grain House kitchen team is proud to use local farms and 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 can't guarantee possible cross-contamination.

20% gratuity is added to parties of six or more

*Denotes gluten-free item