

Grain House Inn-House Dining

Room Service Menu Dial Ext. 367

(Monday – Saturday (5:00 pm – 10:00 pm) (Sunday 5:00 pm – 9:00 pm)

****Ask about our unique daily specials****

Starters

Organic Red Lentil Soup 7.50

Mirepoix, Tomato Vegetable Broth

Chickpea Shawarma Dip 13

Tahini Hummus, Roasted Garbanzos
Tabbouleh, Pita

Panela Flatbread 14

Mission Fig Jam
Caramelized Local Apples
Roquefort Cheese, Red Onion Confit

East Coast Calamari 14

Buttermilk, Late Harvest Squash
Marinara

Salads

Harvest Salad 11

Organic Greens, Shaved Fennel
Red Onion, Endive, Feta Cheese

Caesar Salad 12

Organic Romaine, Fresh Lemon
Parmigiano Cheese, Sourdough Grissini

Burgers and Sandwich

*Brioche Roll, Hand-Cut Fries & Onion Rings, Choice of Cheese –
American, Cheddar, Swiss or Provolone*

Angus Beef 16

8 oz Burger Blend of Sirloin, Brisket, Chuck, LTO

Crab Cake 17

Avocado, Havarti Cheese, Bibb Lettuce, Tomato, Old Bay Rémooulade, Brioche Bun

Free-Range Turkey Burger 16

Blend of White and Dark Meat Turkey
Cranberry Relish, LTO

Veggie Burger 16

Homemade Blend of
Falafel, Red Quinoa, Zucchini
Cauliflower, Corn, LTO
Cucumber Yogurt Sauce

Compliments 1.50

Applewood Smoked Bacon, Avocado, Sautéed Mushrooms
Caramelized Onions, Fried Egg

Entrée Salads

Grilled Prime Filet Tip Salad 27

Roasted Butternut Squash, Celery Root
Romaine, Pickled Shallots, Pecans
Pomegranate Vinaigrette

Arugula Quinoa Salad 13

Burgundy Grapes, Feta Cheese
Toasted Almonds, Pear Nectar Vinaigrette

Icelandic Salmon Cobb Salad 24

Boston Bibb, Avocado, Smoked Bacon, Cherry Tomato, Goffle Road Farm Egg
Blue Cheese, Lemon Herb Vinaigrette

Entrées

All Natural Griggstown Farm

Chicken 26

Cider-brined, Brussels Sprouts
Cranberries, Walnuts, Ancient Grains
Citrus Beurre Blanc

New Zealand Rack of Lamb 30

Oven Roasted Ratatouille, Yukon Gold
Potato Gratin, Kalamata Olive Jus

Skillet Seared Flounder 26

Toasted Almond Farro, Warm Frenched
Bean Salad, Lime Meunière

Homemade Butternut Squash

Ravioli 24

Baby Leeks, Fulper's Farm Ricotta Cheese
Vegetable Parmesan Broth

Faroe Island Salmon 27

Tri-colored Quinoa, Baby Kale
Ruby Red Grapefruit Emulsion

Farmers Market Bowl 24

Ancient Grains, Leeks, Brussels Sprouts
Butternut Squash, Mushroom Medley
Roasted Romanesco, Pomegranate

7-oz Prime Filet Mignon 38

Choice of Two Sides and One Sauce

Market Fish

Seasonal Preparation

Sauce

House Steak Sauce, Sweet Onion Jus, Roasted Garlic Gorgonzola Butter
Fresh Horseradish & Whole Grain Mustard

Desserts

Deep Dish Pecan Pie – 8.5

Georgia Pecans &
White Chocolate Gelato

Sea Salt Caramel Cheesecake - 8.5

Fresh Whipped Cream

Flourless Chocolate Cake - 8.5

Dark Chocolate Ganache, Fresh Whipped Cream

Please Note there is a \$2.50 delivery Charge and 20% Gratuity placed on all Checks

The Grain House Restaurant serves classic American food reinvented with a seasonal & cultural flare. We proudly support local, organic & sustainable farms and produce, highlighting the bounty of the season in each of our menus.

**notify your server of any allergies before you order - we respect any guest with a food allergy, please be advised that we cannot guarantee cross-contamination.*