

## Dinner

### STARTERS

#### PANELLA FLATBREAD / 14

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

#### WHITE CLAW CRAB CAKE / 17

Avocado mousse, julienne Asian vegetable slaw, hoisin-tamari peanut dressing

#### 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

#### BRIE CHEESE ARANCINI 14

Porcini mushroom, tomato coulis, sweet peas

#### ORGANIC RED LENTIL SOUP / 7.50 \*

mirepoix, tomato vegetable broth

#### FRENCH ONION SOUP / 8

fortified beef broth, cheese trio, brioche

### SEASONAL SALADS

#### COPPERTOP STEAK TIP SALAD / 27

Romaine hearts, endive, arugula, cherry tomatoes, gorgonzola  
 crispy onions, applewood smoked bacon, red wine herb 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

#### GRAIN HOUSE SALAD / 11 \*

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

#### TRADITIONAL CAESAR / 12

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

#### ENHANCE YOUR SALAD

Goffle Road Farm chicken - 6, shrimp - 8, salmon - 9, prime steak tips -14, crab cake -12

### FORAGED GRAINS, VEGETABLES AND NOODLES

#### 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 SOBA NOODLE BOWL / 26

Choice of shrimp, chicken, tofu or salmon

Vegetable miso broth, shiitake, carrots, cabbage, edamame, boiled egg, sesame

## BURGERS

all burgers come with brioche bun  
Idaho fries, pickle, choice of American, provolone, Swiss or cheddar  
substitute sweet potato fries add \$1

### 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

### COMPLIMENTS / 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, rainbow swiss chard, ruby red grapefruit emulsion

## BUTCHER'S CUTS

### 14oz PRIME NY STRIP STEAK / 45 \*

### 8oz PRIME FILET MIGNON / 42 \*

All steaks-choice of two sides and one sauce  
house steak sauce, gorgonzola butter, horseradish mustard, onion jus

### STOUT BRAISED SHORT RIBS / 31 \*

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

### DOUBLE CUT BERKSHIRE PORK RIB CHOP / 32

Spinach spätzle, braised red cabbage, applewood smoked bacon, caramelized apple jus

### ALL NATURAL GRIGGSTOWN FARM CHICKEN / 26

Crisp mac n' cheese wedge, baby Brussels sprouts, oven dried tomatoes, roasted garlic pan sauce

## 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 add \$1

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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