DINNER *INN*-ROOM SERVICE

STARTERS

PANELLA FLATBREAD / 14
orange marmalade, caramelized apple, goat cheese flakes, red onion confit, toasted pecans

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

CHICKPEA 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

FAROE ISLAND 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 SALAD / 13
dried apricots, shaved fennel, toasted wheatberry grain, red onion, whole grain mustard 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/sandwiches 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

SAUTEED FLORIDA GROUPER FILET / 26
butter braised organic cabbage, butternut squash, edamame, potato dumplings, carrot ginger sauce
FAROE ISLAND SALMON / 27
tri-colored quinoa, rainbow swiss chard, ruby red grapefruit emulsion
MARKET FISH / mp

BUTCHER'S CUTS

14oz PRIME NY STRIP STEAK / 48 *
8oz PRIME FILET MIGNON / 42 *
All steaks-choice of two sides and one sauce
house steak sauce, gorgonzola butter, horseradish mustard, onion jus
PUMPKIN ALE BRAISED SHORT RIBS / 31
caramelized parsnip purée, roasted root vegetables, ale 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