

CURBSIDE PICKUP

ORGANIC RED LENTIL SOUP mirepoix, tomato vegetable broth/ 8 pint / 16 quart *

COBB SALAD Boston bibb, avocado, smoked bacon, cherry tomato, egg, blue cheese, lemon vinaigrette / 15*

SUMMER SALAD crispy goat cheese, baby arugula, red onion, grilled peaches, lemon vinaigrette / 13

GRAIN HOUSE SALAD organic greens, red onion, Anjou pear, blue cheese, spiced walnuts, sherry vinaigrette / 11*

CAESAR romaine hearts, crispy Parmigiano Reggiano, white anchovy, Caesar dressing / 12 *

SALAD ENHANCEMENTS:

add salmon- 8 chicken- 6 filet tips- 9 shrimp- 8 *

CHICKEN FINGERS AND FRIES / 10

CLASSIC ANGUS BEEF BURGER blend of sirloin, brisket, chuck, cheese choice, fries or salad / 16

SIGNATURE VEGGIE BURGER falafel, quinoa, garden vegetables, cucumber yogurt, fries or salad / 15

OLDE MILL BURGER Jack Daniel's BBQ'd sweet onions, smoked bacon, aged cheddar, fries or salad / 17

COMPLIMENTS / 1.50 each *

applewood smoked bacon, sautéed mushrooms, caramelized onions

ALL NATURAL GOFFLE ROAD POULTRY FARM CHICKEN PANINI, arugula, roasted tomato, fresh mozzarella, basil aioli, ciabatta, fries or salad / 15

BLACKENED MAHI MAHI toasted farro, roasted cauliflower, grilled pineapple salsa / 24

FAROE ISLAND SALMON pea shoots, shiitake mushrooms, ginger, organic zucchini noodles / 24*

FAMILY SYLE (serves two): no substitutions please (plastic cutlery by request only)

WHOLE FULLY COOKED GRIGGSTOWN FARM CHICKEN Yukon whipped potatoes, baby Brussels sprouts, garlic jus / 47*

FAROE ISLAND SALMON pea shoots, shiitake mushrooms, ginger, organic zucchini noodles / 45*

BLACKENED MAHI MAHI toasted farro, roasted cauliflower, grilled pineapple salsa / 45

BEEF FILET TIPS cavatelli pasta, pea shoots, wild mushrooms, sherry demi-sauce / 49

DESSERTS:

Warm chocolate chip cookies (2) / 5

Strawberry short cake, sweet buttermilk biscuit, whipped cream / 7

Mini apple pie, salted caramel / 7

CALL 908-221-1150 TO ORDER. ORDER ONLINE [HERE](#)

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 cannot guarantee possible cross-contamination.

*Denotes gluten-free item