

DINNER

APPETIZERS

EAST COAST CALAMARI

buttermilk, gold bar squash, marinara / 14

AVOCADO TOAST

marinated heirloom tomatoes, burrata cheese, basil / 14

RIBEYE SPRING ROLLS

shaved beef, onions, mushrooms, cheddar cheese / 15

ORGANIC RED LENTIL SOUP

mirepoix, tomato vegetable broth / 7.5*

FRENCH ONION SOUP

fortified beef broth, cheese trio, brioche / 8

PUMPKIN SOUP

Apple essence, autumn spices / 7.5*

SALADS

COBB SALAD

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

ARUGULA SALAD

Roasted red and yellow beets, spiced walnuts, red onion, crispy goat cheese,
clementine orange vinaigrette / 14

GRAIN HOUSE SALAD

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

CAESAR SALAD

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

SPINACH BOWL

organic spinach, dried cranberries, pecans, feta cheese, farro grain, bacon bits, mustard dressing / 14

WILD RICE BOWL

baby kale, Brussels sprouts, sweet potatoes, cauliflower, creamy chipotle ranch / 14

SALAD ENHANCEMENTS:

add Faroe Island salmon- 10 organic Goffle Farm chicken- 7 filet tips- 10 shrimp- 9

ENTREES

CLASSIC ANGUS BEEF BURGER

blend of sirloin, brisket, chuck, cheese choice, fries or salad / 16

FREE RANGE TURKEY BURGER

Special blend of white and dark meat, cranberry relish, cheese choice,
fries or salad / 15



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 / 18

COMPLIMENTS / 1.50 each *

applewood smoked bacon, sautéed mushrooms, caramelized onions, avocado

SAUTEED ATLANTIC HALIBUT

toasted farro grain, leeks, pearl onions, saffron-carrot sauce / 27

PAN SEARED FAROE ISLAND SALMON

pea shoots, shiitake mushrooms, ginger, organic zucchini noodles / 26*

ALL NATURAL GRIGGSTOWN FARM CHICKEN

crispy mac n' cheese wedge, baby Brussels sprouts,
oven dried tomatoes, roasted garlic pan sauce / 25

BUTTERNUT SQUASH RAVIOLI

Organic spinach, asparagus, sage-alfredo sauce / 23

HOMESTYLE MEATLOAF

Roasted organic cauliflower, cremini mushrooms, potato croquette, pearl onion gravy, / 23

BERKSHIRE PORK CHOP

Butternut squash spätzle, bacon braised Napa cabbage, pan jus / 28

12 OZ NEW YORK STRIP

grilled asparagus, truffle fries, house steak sauce / 38*

SIDES / 7

hand-cut fries, Yukon whipped potatoes, mac and cheese wedge, mushroom medley,
Brussels sprouts, beer battered onion rings, garlic roasted cauliflower, asparagus,
Sweet potato or truffle fries add \$1

DESSERTS

Warm chocolate chip cookies (2) / 5

Pumpkin-vanilla bread pudding, vanilla ice cream, bourbon caramel / 8

Mini apple pie, vanilla ice cream, salted caramel / 8.5

Double scoop of ice cream, gelato or sorbet * / 5.5

PLEASE CHECK OUT OUR ONLINE ORDERING

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

20% Gratuity will be added to parties of 6 or more