

## 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 CREMINI MUSHROOM MEATLOAF**

Roasted organic cauliflower, 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 \* / 6

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### **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