

LUNCH

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*
GOFFLE FARM CHICKEN QUESADILLA spinach, yellow cheddar, sour cream, salsa, guacamole / 14

SALADS

- COBB SALAD** Boston bibb, avocado, smoked bacon, cherry tomato, Goffle Farm egg, blue cheese, lemon herb vinaigrette / 15*
ARUGULA SALAD Roasted red and yellow beets, spiced walnuts, red onion, crispy goat cheese, clementine orange vinaigrette / 14
SPINACH BOWL dried cranberries, pecans, feta cheese, farro grain, bacon bits, mustard dressing / 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*
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 / 14
SIGNATURE VEGGIE BURGER falafel, quinoa, garden vegetables, cucumber yogurt, fries or salad / 13.5
OLDE MILL BURGER Jack Daniel's BBQ'd sweet onions, smoked bacon, aged cheddar, fries or salad / 16
FREE RANGE TURKEY BURGER Special blend of white and dark meat, cheese choice, cranberry relish, fries or salad / 13.5
COMPLIMENTS / 1.50 each *
 applewood smoked bacon, sautéed mushrooms, caramelized onions, avocado



ALL NATURAL GOFFLE FARM CHICKEN PANINI arugula, roasted tomato, fresh mozzarella, lemon basil aioli, asiago ciabatta, fries or salad / 13.5
PILGRIM PANINI turkey breast, herb stuffing, cranberry mayonnaise, oat bread, fries or salad / 13.5
CALIFORNIA SHRIMP BLT smoked bacon, avocado, romaine, tomato, sriracha mayo, seven grain bread, fries or salad / 15
LONG-LINE TUNA SALAD avocado, red and yellow tomato, arugula, cilantro lime dressing / 15*
MAHI MAHI SOFT TACOS organic greens, lime crema, Pico de Gallo, health slaw, flour tortilla / 15
FISH & CHIPS ale battered Chatham cod, Idaho fries, health slaw, malt vinegar, tartar sauce / 15
HOMESTYLE CREMINI MUSHROOM MEATLOAF organic cauliflower, potato croquette, pearl onion gravy / 18

SIDES / 7

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

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