

## BRUNCH

### PASTRY BASKET / 10

daily baked assorted mini muffins, butter croissants, scones, jam

### BATTER DIPPED BANANAS / 10

cinnamon bacon caramel sauce

### FRENCH ONION SOUP / 8

fortified beef broth, cheese trio, brioche

### RED LENTIL SOUP / 7.5 \*

mirepoix, tomato vegetable broth

### GRAIN HOUSE SALAD / 12

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

### COBB SALAD / 15\*

roasted red and yellow beets, spiced walnuts, red onion, crispy goat cheese, clementine orange vinaigrette

### ARUGULA SALAD / 14

grilled apricots, spiced walnuts, red onion confit, crispy goat cheese, citrus vinaigrette

### CAESAR SALAD / 12\*

romaine hearts, crispy Parmigiano, Spanish anchovy, Caesar dressing

### ENHANCE YOUR SALAD \*

add Faroe Island salmon-10, organic Goffle Road Farm chicken – 7, steak tips – 10, shrimp – 9, crab cake - 12

## GOFFLE ROAD FARM EGGS

### EGG WHITE FRITTATA / 14 \*

organic zucchini, mushrooms, roasted tomatoes, home fries

### SOFT POACHED EGGS / 13

English muffin, hollandaise. choice of Canadian bacon, creamed spinach or smoked salmon served with home fries

### EGGS ANY STYLE / 13 \*

choice of sausage, applewood smoked bacon or Canadian bacon served with home fries

### OMELETTE / 14

choose two of the following: ham, sausage, bacon, avocado, tomato, mushroom, onion, peppers  
 choose one: cheddar, Swiss or provolone. served with home fries

### QUICHE OF THE DAY / 13

served with mixed organic greens

### BREAKFAST QUESADILLA / 14

colby cheddar, scrambled eggs, peppers, red onion  
 served with guacamole, salsa, sour cream

### HUEVOS RANCHEROS / 14

spinach, warm corn tortillas, black beans, red pepper, avocado, salsa, two fried eggs

### EAST COAST POWER BOWL / 15

one fried egg, quinoa, avocado, Swiss chard, toasted pepitas, goat cheese crumble

## PANCAKES, WAFFLES AND TOASTS

### BUTTERMILK PANCAKES (3) / 11

add blueberry, chocolate chips or pecans / \$3 each

### BERRIES AND CREAM WAFFLE / 12

fresh seasonal berries, sweetened whipped cream

### APPLE COBBLER WAFFLE / 12

honeycrisp apple compote, coffee crumb topping

### CLASSIC THICK CUT FRENCH TOAST / 12

choice of sausage, applewood smoked bacon or Canadian bacon

### SALMON AVOCADO TOAST / 15

smoked salmon, cucumber, chopped egg

### AVOCADO TOAST / 14

marinated heirloom tomatoes, burrata cheese, basil

## SIDES

TWO EGGS / 6, CANADIAN BACON / 5

APPLEWOOD SMOKED BACON / 5, TOAST / 3

SAUSAGE LINKS / 5, HOME FRIES / 4

## ENTREES

### SIMPLE SALMON GRILL / 14

seasonal grilled vegetables, aged balsamic drizzle

### ALL-NATURAL TURKEY BREAST CLUB / 15

multi grain toast, cranberry mayonnaise, applewood smoked bacon, LTO

### CHICKEN PANINI / 13

grilled Goffle Road Farm chicken, arugula, roasted tomato, fresh mozzarella  
lemon basil aioli, asiago ciabatta

### HOMESTYLE CREMINI MUSHROOM MEATLOAF / 19

roasted organic cauliflower, beef gravy, potato croquette

### OLDE MILL BURGER / 16

Jack Daniel's BBQ'd sweet onions, applewood smoked bacon, aged cheddar

### CLASSIC ANGUS BEEF BURGER / 14

blend of sirloin, brisket & chuck. cheese choice. fries or salad

### FREE RANGE TURKEY BURGER / 13.5

special blend of white and dark meat, cranberry relish. cheese choice. fries or salad

### SIGNATURE VEGGIE BURGER / 13.5

homemade blend of falafel, quinoa, zucchini, cauliflower, corn, cucumber yogurt sauce, fries or salad

### ENHANCE YOUR BURGER / 1.50 each

applewood smoked bacon, avocado, sautéed mushrooms, caramelized onions, fried egg

---

The Grain House Kitchen Team is proud to use local farms & 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 we can't guarantee possible cross contamination.

\*Denotes gluten – free item

20% gratuity is added to parties of 6 or more