

## 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

#### NEW ENGLAND CRAB CAKE

spring vegetable slaw, sriracha-roasted pepper rémoulade, grilled lemon / 17

#### MINI TARO CHIP TACOS

organic grilled vegetables, smashed black beans, farmers cheese, avocado, cilantro / 14\*

### SALADS

#### COBB SALAD

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

#### ARUGULA SALAD

grilled apricots, spiced walnuts, red onion confit, crispy goat cheese, citrus vinaigrette / 14

#### GRAIN HOUSE SALAD

organic greens, red onion, Anjou pear, blue cheese, spiced walnuts, sherry vinaigrette / 12\*

#### CAESAR SALAD

romaine hearts, crispy Parmigiano Reggiano, Spanish 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, button mushrooms, cauliflower, creamy chipotle ranch / 14

#### EAST COAST POWER BOWL

one fried egg, quinoa, avocado, Swiss chard, toasted pepitas, goat cheese crumble / 15

#### SALAD ENHANCEMENTS:

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

## 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, 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, fried egg

### SAUTEED SESAME ROCK BASS

snow pea shoots, wasabi dumplings, waffle carrots, sweet sake sauce / 27

### PAN SEARED FAROE ISLAND SALMON

tabbouleh style couscous, fried baby artichokes, heirloom tomato chutney / 26\*

### ALL NATURAL GRIGGSTOWN FARM CHICKEN

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

### TRIPLE CHEESE RAVIOLI

roasted asparagus, peas, oyster mushrooms, garden herbs, lemon-pine nut sauce / 23

### HOMESTYLE CREMINI MUSHROOM MEATLOAF

roasted organic cauliflower, potato croquette, beef gravy / 24

### BERKSHIRE PORK CHOP

roasted new potatoes, braised red cabbage, whiskey pan jus / 29

### 12 oz NEW YORK STRIP

grilled asparagus, truffle fries, house steak sauce / 39\*

### 10 oz BISTRO TENDER

asparagus-mushroom-new potato ragout, spring onion chimichurri / 35\*

## SIDES / 7

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

## DESSERTS

warm chocolate chip cookies (2) / 5

banana bread pudding, crème anglaise / 8

mini apple pie, vanilla ice cream, salted caramel / 9

lemon curd, strawberries, whipped cream, phyllo dough / 8

double scoop of ice cream, gelato or sorbet \* / 6

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### ONLINE ORDERING AVAILABLE

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