

LUNCH

APPETIZERS

EAST COAST CALAMARI buttermilk, summer 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*

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

SALADS

COBB SALAD Boston bibb, avocado, smoked bacon, cherry tomato, Goffle Road Farm egg, blue cheese, lemon herb vinaigrette / 15*

SUMMER SALAD crispy goat cheese, baby arugula, red onion, grilled peaches, lemon vinaigrette / 14.5

SPINACH BOWL organic spinach, 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 / 12*

CAESAR SALAD romaine hearts, crispy Parmigiano Reggiano, Spanish anchovy, Caesar dressing / 12*

WILD RICE BOWL baby kale, Brussels sprouts, button mushrooms, cauliflower, 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- 12 organic Goffle Road Farm chicken- 9 steak tips- 12, shrimp- 10, crab cake- 12.75

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

OMI BURGER Jack Daniel's BBQ'd sweet onions, smoked bacon, aged cheddar, fries or salad / 16

FREE RANGE TURKEY BURGER special blend of white & dark meat, cheese choice, cranberry relish, fries or salad / 13.5

BURGER ENHANCEMENTS / 2.00 each *

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

ALL NATURAL GOFFLE ROAD FARM CHICKEN PANINI arugula, roasted tomato, fresh mozzarella, lemon basil aioli, asiago ciabatta, fries or salad / 13

PILGRIM PANINI Oat honey bread, roasted turkey, herb stuffing, cranberry mayo, fries or salad / 13

HALF PANINI COMBO half panini, garden salad, cup of soup / 14.5

CALIFORNIA SHRIMP BLT smoked bacon, avocado, romaine, tomato, sriracha, seven grain bread, fries or salad / 15

ALL-NATURAL TURKEY BREAST CLUB multi grain toast, cranberry mayonnaise, applewood smoked bacon, LTO, fries or salad / 15

FAROE ISLAND SIMPLE SALMON GRILL seasonal grilled garden vegetables, aged balsamic drizzle / 14

HOMESTYLE CREMINI MUSHROOM MEATLOAF roasted organic cauliflower, beef gravy, potato croquette / 19

LONG-LINE TUNA SALAD avocado, heirloom tomato, arugula, cilantro lime dressing / 15.5 *

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

SIDES / 7.5

hand-cut fries, Yukon whipped potatoes, mac and cheese wedge, mushroom medley, Brussels sprouts, beer battered onion rings, garlic roasted cauliflower, sauteed 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 * / 6.5

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