

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

EDAMAME

Malden Sea salt, grilled lime / 12*

MINI TARO CHIP TACOS

pulled Goffle Farm chicken, garden vegetables, queso fresco, avocado, cilantro / 14*

SALADS

COBB SALAD

Boston bibb, avocado, smoked bacon, cherry tomato, egg, blue cheese, citrus vinaigrette / 17*

SEASONAL SALAD

crispy goat cheese, baby arugula, mixed greens, apple, squash, toasted pepitas, cider vinaigrette / 14

GRAIN HOUSE SALAD

organic greens, red onion, Anjou pear, blue cheese, spiced walnuts, sherry vinaigrette / 13*

CAESAR SALAD

romaine hearts, crispy Parmigiano Reggiano, Spanish anchovy, Caesar dressing / 13*

GRAIN BOWL

blended ancient grains, baby spinach, Brussels sprouts, yellow beets, cauliflower, mustard-apricot vinaigrette / 15

EAST COAST POWER BOWL

fried Goffle Farm egg, quinoa, avocado, Swiss chard, toasted pepitas, chicken broth / 16*

SALAD ENHANCEMENTS:

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

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 HOMEMADE 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

BURGER ENHANCEMENTS / 2.25 each *

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

SAUTEED BROOK TROUT

snow pea shoots, wild rice pilaf, peas and carrots, toasted almond sauce / 28*

PAN SEARED FAROE ISLAND SALMON

tabbouleh style couscous, fried baby artichokes, heirloom tomato chutney / 28

ALL NATURAL GRIGGSTOWN FARM CHICKEN

crispy mac n' cheese wedge, baby Brussels sprouts,
oven dried tomatoes, roasted garlic pan sauce / 27

TRIPLE CHEESE RAVIOLI

butternut squash, oyster mushrooms, garden herbs, lemon-pine nut sauce / 23

HOMESTYLE CREMINI MUSHROOM MEATLOAF

roasted organic cauliflower, potato croquette, beef gravy / 26

LAMB OSSO BUCCO

creamy polenta, rosemary roasted mushroom-tomato ragout, port demi-glace / 28*

BERKSHIRE PORK CHOP

spinach spaetzle, bacon braised red cabbage, whiskey pan jus / 32

8 OZ PETITE FILET MIGNON

grilled asparagus, Yukon potato gratin, port demi-glace / 46*

10 oz. BISTRO TENDER

roasted root vegetable medley, shoestring fries, au poivre sauce / 37*

SIDES / 8

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

DESSERTS

lemon curd, sliced strawberries, whipped cream, crisp phyllo / 9

pumpkin bread pudding, vanilla ice cream, crème anglaise / 9

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

Belgium chocolate mousse torte, vanilla ice cream, mocha chocolate sauce / 10
ice cream, gelato or sorbet * / 6.5

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