

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

EDAMAME Malden Sea salt, grilled lime / 12

MINI TARO CHIP TACOS pulled Goffle Farm chicken, garden vegetables, queso fresco, avocado, cilantro / 14*

GOFFLE FARM CHICKEN QUESADILLA spinach, yellow cheddar, sour cream, salsa, guacamole / 15

SALADS

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

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

HARVEST BOWL blended ancient grains, baby spinach, Brussels sprouts, yellow beets, cauliflower, mustard-apricot 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*

EAST COAST POWER BOWL fried Goffle Farm egg, quinoa, avocado, Swiss chard, toasted pepitas, chicken broth / 14

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 / 15

SIGNATURE HOMEMADE VEGGIE BURGER falafel, quinoa, garden vegetables, cucumber yogurt, fries or salad / 14.5

OMI BURGER Jack Daniel's BBQ' d sweet onions, smoked bacon, aged cheddar, fries or salad / 17

FREE RANGE TURKEY BURGER special blend of white & dark meat.

cheese choice, cranberry relish, fries or salad / 14.5

BURGER ENHANCEMENTS / 2.25 each *

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

CHEDDAR PANINI MELT Eli's oat honey bread, local apple, aged sharp white cheddar, spinach, wildflower honey mustard, fries or salad / 14

ALL NATURAL GOFFLE FARM CHICKEN PANINI arugula, roasted tomato, fresh mozzarella, lemon basil aioli, asiago ciabatta, fries or salad / 14

PILGRIM PANINI Eli's Oat honey bread, roasted turkey, herb stuffing, cranberry mayonnaise, fries or salad / 14

HALF PANINI COMBO Half panini, garden salad and cup of soup. Panini's only / 15.5

CALIFORNIA SHRIMP BLT smoked bacon, avocado, romaine, tomato, sriracha mayo, seven grain bread, fries or salad / 16

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

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

HOMESTYLE CREMINI MUSHROOM MEATLOAF roasted organic cauliflower, beef gravy, potato croquette / 18

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 / 16

FISH & CHIPS ale battered Chatham cod, Idaho fries, health slaw, malt vinegar, tartar sauce / 16

SIDES / 8

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

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