

DINNER

APPETIZERS

EAST COAST CALAMARI

buttermilk, gold bar squash, marinara / 16

AVOCADO TOAST

marinated heirloom tomatoes, burrata cheese, basil / 15

RIBEYE SPRING ROLLS

shaved beef, onions, mushrooms, cheddar cheese / 15.5

ORGANIC RED LENTIL SOUP

mirepoix, tomato vegetable broth / 8*

FRENCH ONION SOUP

fortified beef broth, cheese trio, brioche / 8.5

EDAMAME

Malden Sea salt, grilled lime / 13*

MINI TARO CHIP TACOS

pulled Goffle Farm chicken, garden vegetables, queso fresco, avocado, cilantro / 14.5*

SALADS

COBB SALAD

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

SEASONAL SALAD

crispy goat cheese, baby arugula, grilled peaches, toasted pecans, red onion, citrus 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 / 14*

HARVEST 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- 12.75, organic Goffle Farm chicken- 10, steak tips- 12, shrimp- 11

ENTREES

CLASSIC ANGUS BEEF BURGER

blend of sirloin, brisket & chuck. cheese choice, fries or salad / 17

FREE RANGE TURKEY BURGER

special blend of white and dark meat. cranberry relish, cheese choice, fries or salad / 16

SIGNATURE HOMEMADE VEGGIE BURGER

falafel, quinoa, garden vegetables, cucumber yogurt, fries or salad / 16

OLDE MILL BURGER

Jack Daniel's BBQ'd sweet onions, smoked bacon, aged cheddar, fries or salad / 19

BURGER ENHANCEMENTS / 2.5 each *

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

BLACKENED FLORIDA GROPER

southern succotash, key lime beurre blanc / 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 / 29

HOME MADE PAPPARDELLE PASTA

yellow squash noodles, fava beans, pea leaves, beech mushrooms, arugula pesto, pine nuts, pecorino / 26

LAMB OSSO BUCCO

creamy polenta, rosemary roasted mushroom-tomato ragout, port demi-glace / 37*

BERKSHIRE PORK CHOP

spinach spaetzle, bacon braised red cabbage, whiskey pan jus / 35

8 OZ PETITE FILET MIGNON

grilled asparagus, Yukon potato gratin, port demi-glace / 47*

10 oz. BISTRO STEAK

organic garden green salad, balsamic dressing, shoestring fries, chimichurri / 38*

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

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