

LUNCH

APPETIZERS

- EAST COAST CALAMARI** buttermilk, gold bar squash, marinara / 15.5
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 / 13
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 / 16

SALADS

- COBB SALAD** Boston bibb, avocado, smoked bacon, cherry tomato, Goffle Farm egg, blue cheese, citrus vinaigrette / 16*
SEASONAL SALAD crispy goat cheese, baby arugula, grilled peaches, toasted pecans, red onion, citrus 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 / 15
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 / 16
SIGNATURE HOMEMADE VEGGIE BURGER falafel, quinoa, garden vegetables, cucumber yogurt, fries or salad / 15
OMI BURGER Jack Daniel's BBQ'd sweet onions, smoked bacon, aged cheddar, fries or salad / 18

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

cheese choice, cranberry relish, fries or salad / 15.5

BURGER ENHANCEMENTS / 2.5 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 / 16

TURKEY REUBEN PANINI smoked turkey breast, Swiss cheese, sauerkraut, thousand island dressing, marble rye, fries or salad / 15

HALF PANINI COMBO Half panini, garden salad and cup of soup. Panini's only / 17

CALIFORNIA SHRIMP BLT smoked bacon, avocado, romaine, tomato, sriracha mayo, seven grain bread, fries or salad / 18

ALL-NATURAL TURKEY BREAST CLUB Brooklyn multi grain toast, cranberry mayonnaise, applewood smoked bacon, LTO, fries or salad / 17

SIMPLE SALMON GRILL seasonal grilled garden vegetables, aged balsamic drizzle / 16

LONG-LINE TUNA SALAD avocado, heirloom tomato, arugula, cilantro lime dressing / 16.5 *

MAHI MAHI SOFT TACOS organic greens, lime crema, Pico de Gallo, health slaw, flour tortilla / 17

FISH & CHIPS ale battered Chatham cod, Idaho fries, health slaw, malt vinegar, tartar sauce / 18

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

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