

908-221-1150



grainhouse.com



~BRUNCH~

PASTRY BASKET / 13

daily baked assorted mini muffins, butter croissants, scones

FRENCH ONION SOUP / 9

fortified beef broth, cheese trio, brioche

RED LENTIL SOUP / 8.5*

mirepoix, tomato vegetable broth

GRAIN HOUSE SALAD / 15*

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

FENNEL APPLE SALAD / 17*

Baby spinach, roasted fennel, local apples, prosciutto, butternut squash, pear vinaigrette

LITTLE GEM SALAD / 16*

crumbled goat cheese, little gem lettuce, grapes, toasted pecans, red onion, raspberry vinaigrette

GOAT CHEESE SALAD / 16*

Garden frisse, arugula, toasted pecans, ruby grapefruit, avocado, maple lime dressing

COBB SALAD / 17*

Boston bibb, avocado, smoked bacon, cherry tomato, Goffle Road Farm egg, blue cheese, lemon herb vinaigrette

HARVEST BOWL / 17

Blended ancient grains, roasted yellow beets, almonds, brussels sprouts, cauliflower, mustard-pomegranate vinaigrette

ENHANCE YOUR SALAD *

add Faroe Island salmon-12.75, organic Goffle Farm chicken – 10, steak tips – 12, shrimp – 11

GOFFLE FARM ALL NATURAL EGGS

EGGS ANY STYLE / 15*

choice of sausage, applewood smoked bacon or Canadian bacon, served with home fries

SOFT POACHED EGGS / 15

English muffin, hollandaise. choice of Canadian bacon, creamed spinach or smoked salmon

WESTERN OMELETTE / 15*

smoked ham, red pepper, onion, cheddar jack cheese. served with home fries

FARM SCRAMBLE / 16*

Scrambled eggs, smoked ham, fingerling potatoes, spinach, mushroom

BREAKFAST QUESADILLA / 16

colby cheddar, scrambled eggs, peppers, red onion served with guacamole, salsa, sour cream

HUEVOS RANCHEROS / 16*

warm corn tortillas, black beans, red pepper, avocado, salsa, two fried eggs

EGG WHITE FRITTATA / 15.5*

organic zucchini, mushrooms, roasted tomatoes, home fries

PANCAKES, WAFFLES AND TOASTS

BUTTERMILK PANCAKES (3) / 13

add blueberry, chocolate chips or pecans / \$3 each

BERRIES AND CREAM WAFFLE / 13

fresh seasonal berries, sweetened whipped cream

CRÈME BRULLE FRENCH TOAST / 13

choice of sausage, applewood smoked bacon or Canadian bacon

APPLE COBBLER WAFFLE / 13

honey crisp apple compote, coffee crumb topping

SALMON AVOCADO TOAST / 16.5

smoked salmon, cucumber, chopped egg

AVOCADO TOAST / 15

marinated heirloom tomatoes, burrata cheese, basil

SIDES

TWO EGGS / 6.5 • SAUSAGE LINKS / 5.5 • CANADIAN BACON / 5 • APPLEWOOD SMOKED BACON / 5
MIXED BERRIES / 5 • HOME FRIES / 4 • TOAST / 3

ENTREES

FAROE ISLAND SIMPLE SALMON GRILL / 18

seasonal grilled vegetables, aged balsamic drizzle

ALL-NATURAL TURKEY BREAST CLUB / 17

Brooklyn multi grain toast, cranberry mayonnaise, applewood smoked bacon, LTO

CHICKEN PANINI / 16

grilled Goffle Farm chicken, arugula, roasted tomato, fresh mozzarella, lemon basil aioli, asiago ciabatta

BURGERS

OLDE MILL BURGER / 19

Jack Daniel's BBQ' d sweet onions, applewood smoked bacon, aged cheddar

CLASSIC ANGUS BEEF BURGER / 18

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

FAROE ISLAND SALMON BURGER / 18

avocado, lettuce, sriracha mayo, capers, fries or salad

FREE RANGE TURKEY BURGER / 17

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

SIGNATURE VEGGIE BURGER / 17

homemade blend of falafel, quinoa, zucchini, cauliflower, corn, cucumber yogurt sauce, fries or salad

ENHANCE YOUR BURGER / 2.5 each

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

The Grain House Kitchen Team is proud to use local farms & 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 can't guarantee possible cross contamination.

*Denotes gluten-free item

20% gratuity is added to parties of 6 or more

Please Note: There is a 3% surcharge added to your bill when paying by Credit Card