





LUNCH

APPETIZERS

EAST COAST CALAMARI

buttermilk, gold bar squash, marinara / 17

RIBEYE SPRING ROLLS

shaved beef, onions, mushrooms, cheddar cheese / 15

FRENCH ONION SOUP

fortified beef broth, cheese trio, brioche / 8.5

MINI TARO CHIP TACOS

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

EDAMAME

Malden Sea salt, grilled lime / 13

AVOCADO TOAST

marinated heirloom tomatoes, burrata cheese, basil / 14

ORGANIC RED LENTIL SOUP

mirepoix, tomato vegetable broth / 8.5*

ORGANIC LEMON HUMMUS

all-natural corn tortilla, za'atar, cilantro, crudité / 15

SALADS

GRAIN HOUSE SALAD

organic greens, red onion, Anjou pear, blue cheese, spiced walnuts, sherry vinaigrette / 15*

COBB SALAD

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

HARVEST BOWL

blended ancient grains, roasted yellow beets, almonds, brussels sprouts, cauliflower, mustard-pomegranate vinaigrette / 17

LITTLE GEM CEASAR

honey gem lettuce, crispy Parmigiano Reggiano, Spanish anchovy, Caesar dressing / 16*

FENNEL APPLE SALAD

baby spinach, roasted fennel, local apples, prosciutto, butternut squash, pear vinaigrette / 17*

GOAT CHEESE SALAD

garden frisse, arugula, toasted pecans, ruby grapefruit, avocado, maple lime dressing /16*

SALAD ENHANCEMENTS

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

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.

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

BURGERS

OLDE MILL BURGER

Jack Daniel's BBQ'd sweet onions, applewood smoked bacon, aged cheddar / 19

FREE RANGE TURKEY BURGER

special blend of white and dark meat, cranberry relish, cheese choice, fries or salad / 17

SALMON BURGER

avocado, lettuce, sriracha mayo, capers, fries or salad/18

CLASSIC ANGUS BEEF BURGER

blend of sirloin, brisket & chuck. cheese choice. fries or salad / 18

SIGNATURE VEGGIE BURGER

falafel, quinua, garden vegetables, cucumber yogurt, fries or salad / 17

ENHANCE YOUR BURGER / 2.5 each

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

PANINI'S

CHEDDAR PANINI MELT

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

TURKEY REUBEN PANINI

smoked turkey breast, Swiss cheese, sauerkraut, thousand island dressing, marble rye, fries or salad / 16

ALL NATURAL GOFFLE FARM CHICKEN PANINI

arugula, roasted tomato, fresh mozzarella, lemon basil aioli, asiago ciabatta, fries or salad / 16

GRILLED VEGETABLE PANINI

provolone, pesto, asiago ciabatta, fries or salad /14

HALF PANINI COMBO

Half panini, garden salad and cup of soup / 18

ENTREES

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 / 17

LONG-LINE TUNA SALAD

avocado, heirloom tomato, arugula, cilantro lime dressing / 17 *

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

GOFFLE FARM CHICKEN QUESADILLA

spinach, yellow cheddar, sour cream, salsa, guacamole / 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

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