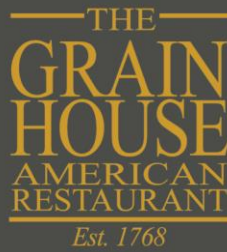


908-221-1150



grainhouse.com



DINNER

APPETIZERS

EAST COAST CALAMARI

buttermilk, gold bar squash, marinara / 17

LOLIPOP GOFFLE FARM WINGS

smokey blue cheese dressing, whiskey maple glaze,
crudite / 17

RIBEYE SPRING ROLLS

shaved beef, onions, mushrooms,
cheddar cheese / 15.5

ORGANIC RED LENTIL SOUP

mirepoix, tomato vegetable broth / 8.5*

AVOCADO TOAST

marinated heirloom tomatoes, burrata cheese, basil / 16

ORGANIC LEMON HUMMUS

all-natural corn tortilla, za'atar, cilantro, crudité / 16

MINI TARO CHIP TACOS

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

FRENCH ONION SOUP

fortified beef broth, cheese trio, brioche / 9

SALADS

COBB SALAD

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

FENNEL APPLE SALAD

baby spinach, roasted fennel, local apples,
prosciutto, butternut squash, pear
vinaigrette 18*

GRAIN HOUSE SALAD

organic greens, red onion, Anjou pear, blue cheese,
spiced walnuts, sherry vinaigrette / 16*

LITTLE GEM CEASAR

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

GOAT CHEESE SALAD

garden frisse, arugula, toasted pecans,
ruby grapefruit, avocado,
maple lime dressing / 17*

HARVEST BOWL

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

SALAD ENHANCEMENTS:

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

BURGERS

OLDE MILL BURGER

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

CLASSIC ANGUS BEEF BURGER

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

FREE RANGE TURKEY BURGER

special blend of white and dark meat, cranberry relish. cheese choice. fries or salad / 18

SIGNATURE VEGGIE BURGER

homemade blend of falafel, quinoa, zucchini, cauliflower, corn, cucumber yogurt sauce, fries or salad / 17

FAROE ISLAND SALMON BURGER

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

ENHANCE YOUR BURGER / 2.5 each

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

ENTREES

BLACKENED FLORIDA GROUPER

southern succotash with bacon, key lime beurre blanc / 28*

PAN SEARED FAROE ISLAND SALMON

Mushroom dumplings, sauteed baby bok choy, ginger edamame broth / 29

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

BAROLO BRAISED BEEF SHORTRIBS

cremini mushroom risotto, green asparagus, pine nut gremolata / 44*

BERKSHIRE PORK CHOP

spinach spaetzle, bacon braised red cabbage, whiskey pan jus / 37

PETITE FILET MIGNON / 46*

GRILLED 16 oz TUSCAN RIBEYE / 48*

Sauteed baby bok choy, scallion corn pancakes, gorgonzola raisin crumb / 42

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

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