

BRUNCH

PASTRY BASKET

daily baked assorted mini muffins, butter croissants, scones 13

GOFFLE FARM CAGE FREE EGGS

ORGANICALLY RAISED FARM FRESH EGGS ANY STYLE

choice of protein, sausage, applewood smoked bacon, Canadian bacon, home fries / 16 GF

WESTERN OMELETTE

cheddar, smoked ham, red onion, red pepper, served with home fries / 16 GF

BREAKFAST BURRITTO

whole wheat wrap, scrambled eggs, onions, peppers, salsa verde, queso fresco
served with black beans, salsa, guac, sour cream / 18

SOFT POACHED HEN EGGS

English muffin, hollandaise, choice of Canadian bacon, creamed spinach or smoked salmon, served with home fries / 17

WHOLE EGG VEGETABLE FRITTATA

organic spinach, onion, mushroom, squash, roasted tomatoes, peppers, served with home fries / 17 GF

EAST COAST GRAIN BOWL

warm farro, spinach, almonds, feta, red pepper hummus, soft poached egg / 17.5

HUEVOS RANCHEROS

warm corn tortillas, black beans, red pepper, avocado, salsa, guacamole / 17 GF

**TWO EGGS / 7 • SAUSAGE LINKS / 5 • CANADIAN BACON / 5 • APPLEWOOD SMOKED BACON / 5
MIXED BERRIES / 5 • HOME FRIES / 4 • TOAST / 3.5**

PANCAKES, WAFFLES AND TOASTS

BRIOCHE FRENCH TOAST

choice of sausage, applewood smoked bacon or Canadian bacon / 14

AVOCADO TOAST

marinated heirloom tomatoes, burrata cheese, basil / 17 VEG

APPLE COBBLER WAFFLE

honey crisp apple compote, coffee crumb topping / 14 VEG

CHICKEN AND WAFFLE

crispy cornflake chicken breast, hot clover honey / 18

BERRIES AND CREAM WAFFLE

fresh seasonal berries, sweetened whipped cream / 14 VEG

BUTTERMILK PANCAKES (3) / 14

add blueberry or chocolate chips / \$3 each VEG

SALMON AVOCADO TOAST

smoked salmon, cucumber, chopped egg / 17

VEG-Vegetarian, V-Vegan, GF-Gluten free

THE
GRAIN
HOUSE
RESTAURANT

Est. 1768

**CHEFS SEASONAL
GRAIN HOUSE SALAD**

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

COBB SALAD

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

LITTLE GEM CEASAR

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

SEASONAL GARDEN HARVEST

Grilled peaches, organic arugula, prosciutto, roasted fennel, pinenuts, crispy shallots, balsamic vinaigrette / 17 **GF**

ENHANCEMENTS

add Faroe Island salmon- 8, organic Goffle Farm chicken- 6, shrimp- 8

OLDE MILL BURGER

Jack Daniel's BBQed sweet onions, applewood smoked bacon, aged cheddar, fries or garden greens / 19

SIGNATURE VEGGIE BURGER

homemade blend of falafel, quinoa, zucchini, cauliflower, corn, cucumber yogurt sauce, fries or garden greens / 17 **VEG**

FAROE ISLAND SALMON BURGER

avocado, lettuce, sriracha mayo, capers, fries or garden greens / 18

FREE RANGE TURKEY BURGER

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

CLASSIC ANGUS BEEF BURGER

blend of sirloin, brisket & chuck, cheese choice, fries or garden greens/ 18

ENHANCE YOUR BURGER / 2.5 each

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

CHICKEN PANINI

grilled Goffle Farm chicken, arugula, roasted tomato, mozzarella, basil aioli, asiago ciabatta, fries or garden greens / 17

TUNA MELT

albacore tuna, oven dried tomato, American cheese, English muffin, fries or garden greens / 17

ALL-NATURAL TURKEY BREAST CLUB

Brooklyn multi grain, cranberry mayonnaise, applewood smoked bacon, LTO fries or garden greens / 18

CRABCAKE SANDWICH

old bay, butter lettuce, toasted brioche, organic cabbage slaw, tropical tartar sauce, fries or garden greens / 19

GRILLED SALMON BOWL

spinach, farro, hoisin glaze, avocado, chickpeas, snap peas, tomato vinaigrette / 21

FAROE ISLAND SIMPLE SALMON GRILL

seasonal grilled vegetables, aged balsamic drizzle / 18 **GF**

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



