

908.221.1150



grainhouse.com



SATURDAY BRUNCH

BREAKFAST

BREAKFAST QUESADILLA / 13

Applewood smoked bacon, Goffle farm chicken, scallions, egg & Monterey jack cheese

BBB (Basket of Banana Beignets) / 12

Served fresh and hot, lightly dusted with cinnamon, dark chocolate dipping sauce

CLASSIC EGGS BENEDICT / 12

Fresh poached Eggs, wilted spinach, Canadian ham, toasted English muffin, traditional hollandaise sauce

CRAB CAKE BENEDICT / 26

Twin 4oz. jumbo lump crab cakes, English muffin, poached eggs, avocado, old bay lime hollandaise sauce

HUEVOS RANCHEROS / 12

Fresh kitchen pressed corn tortillas, over-easy eggs, black beans, guacamole, tomato herb salsa

LOADED BAKED POTATO OMELET / 12

4 cheese omelet with baked potato, bacon, scallions and chive sour cream, served with a side of sausage

BERRIES-N-CREAM WAFFLE / 10

Mixed berries, fresh whipped cream, pure Vermont maple syrup

SPA FRITATTA / 13

Goffle farm egg whites with seasonal ratatouille, served with grain house salad and 7-grain toast

MULTI-GRAIN BLUEBERRY PANCAKES / 13

Served with pure Vermont maple syrup and choice of bacon or sausage

BRIOCHE FRENCH TOAST / 11

Served with fresh berries, pure Vermont maple syrup and choice of bacon or sausage

TUSCAN SCRAMBLE / 13

Soft scrambled eggs with pesto, arugula, fresh mozzarella, grilled asparagus, roasted tomatoes, grilled ciabatta

EGGS WITH STYLE / 12

Goffle farm eggs cooked your way and served with home fried potatoes , your choice of bacon or sausage

SIDES

2 eggs your way.....6	Canadian bacon.....4
bacon.....4	turkey sausage patties.....4
sausage.....4	toast, white or 7-grain.....3
fresh berries.....5	avocado.....3
berries and whipped cream.....7	home fried potatoes.....4

ALLERGY LEGEND

Gluten free  Vegetarian  Vegan  Nuts 

- *notify your server of any allergies before you order
- * we respect any guest with a food allergy, please be advised that we cannot guarantee cross-contamination
- *our leftover prepared foods are happily donated to Community Soup Kitchen in Morristown NJ.
- *20% gratuity is added to parties of 6 or more

LUNCH

SALAD & SOUP

FRENCH ONION SOUP / 6.5

Topped with 3 melted cheeses & crouton

RED LENTIL SOUP / 6.5

Crimson lentils with carrots, celery and Vidalia onions, vegetable broth

GRAIN HOUSE / 9.5

Organic greens, bleu cheese, anjou pear, red onion, toasted pecans, aged sherry vinaigrette

CAESAR / 10

Organic romaine, fresh lemon, parmigiano cheese, Peppadew peppers

ENHANCE YOUR SALAD

Goffle farm chicken – 6, grilled shrimp – 8, grilled salmon – 9, prime flat iron steak – 10, jumbo lump crab cake – 10

BURGERS

All burgers are served on a fresh baked brioche bun with hand cut fries and onion rings and choice of cheese - American, cheddar, Swiss, or provolone

ANGUS / 14

8oz angus burger with special butcher's blend of sirloin & brisket

TURKEY / 13.5

Special blend of white and dark meat, served with cranberry relish

VEGGIE / 13.5

Homemade blend of falafel, quinoa, zucchini, cauliflower, corn. Served with cucumber yogurt sauce

ENHANCE YOUR BURGER / 1.25

Applewood smoked bacon, avocado, sautéed mushrooms, caramelized onions, chili, bleu cheese, onion straws, fried egg, roasted peppers, fresh mozzarella, port wine cheddar

PANINI

TURKEY REUBEN / 13

Swiss cheese, caraway sauerkraut, slaw, homemade russian dressing, asiago ciabatta

CHICKEN / 13

Grilled goffle farm chicken, arugula, roasted tomato, fresh mozzarella, lemon basil aioli, asiago ciabatta

VEGGIE / 13

Spinach & artichoke spread, portobello, fontina, roasted peppers, asiago ciabatta

EGGPLANT CAPRESE / 13

Breaded eggplant, tomato, fresh mozzarella, arugula, aged balsamic, roasted garlic aioli

HALF PANINI COMBO / 14

Half Panini, garden salad and cup of soup

PLATES & PLATTERS

SEARED AHI TUNA / 19

Sesame crust, romaine, baby spinach, frisée, cucumber, mango, cashews, crunchy noodles, carrot ginger dressing

STUFFED AVOCADO / 24

Lump crab, shrimp, Peruvian quinoa, cucumber, piquillo peppers, cilantro lime dressing, served over tomato carpaccio

GRILLED PRIME FLAT IRON STEAK / 19

Wedge salad iceberg lettuce, bacon, cherry tomatoes, pecans, dried cranberries, crispy shallots, bleu cheese dressing

GRILLED SALMON FRITTE, BAY OF FUNDY / 16

Miso ginger glaze, homemade fries, choice of grain house salad or Caesar salad

