

The Grain House Restaurant

Est. 1768



Evening Innkeeper's Dining

ORGANIC RED LENTIL SOUP

CRIMSON LENTILS WITH CARROTS AND CELERY
VIDALIA ONIONS, GROUND CUMIN SEED.....6

FRENCH ONION SOUP

GLAZED WITH 3-CHEESES & 5-ONIONS.....6.5

OUR CHEF'S SOUP OF THE EVENING

CREATED DAILY.....6

GOLDEN CALAMARI

PEPPADEW PEPPERS, ORANGE, PIGNOLI NUTS, REGGIANO CHEESE..... 11

MEDITERRANEAN PLATE

FALAFEL, HUMMUS, TABBOULEH, TAPENADE, GRILLED FLATBREAD.....9

PLATE OF LOCAL CHEESES

LONG VALLEY CREAMERY – N.J. ARTISANAL CHEESES 14

PAN FRIED GRAIN HOUSE CRAB CAKE

CUCUMBER SALSA, MICRO SALAD, GINGER EMULSION..... 12

PARMESAN ROASTED MEATBALLS

LIGHT MARINARA WITH GRATED LOCATELLI CHEESE
BASIL-MASCARPONE FONDUE.....9

CHICKEN AND BABY SPINACH QUESADILLA

HOUSE-MADE TOMATO SALSA AND FRESH GUACAMOLE
SOUR CREAM, CORN AND BLACK BEAN SALAD..... 12

LUMP CRAB AND SEA SCALLOP SAUSAGE

ROASTED TOMATOES, FRESH CHIVES AND BLACK ARTISAN LINGUINI
SPANISH SAFFRON JUICE..... 14

GRAIN HOUSE SALAD

ORGANIC GREENS, ROQUEFORT CHEESE, ANJOU PEAR
RED ONION, TOASTED PECAN, AGED SHERRY VINAIGRETTE..... 10

HEIRLOOM TOMATO SALAD WITH SHAVED PARMA HAM

PULLED MOZZARELLA, ORGANIC MICRO LETTUCES, ORGANIC SEA SALT
25-YEAR VINEGAR..... 13

CAESAR SALAD

ORGANIC HEARTS OF ROMAINE, ROASTED PEPPER, BLACK OLIVES..... 10

BABY SPINACH SALAD

GOAT CHEESE, STRAWBERRIES, GOLDEN RAISINS, RED ONION
AGED BALSAMIC..... 10

Available To Go

225 Route 202, Basking Ridge NJ
908.221.1150

www.GrainHouse.com

www.OldeMillInn.com

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WHOLE WHEAT MOZZARELLA RAVIOLI WITH FRESH PEAS

PAN ROASTED PLUM TOMATOES AND LOCAL SWEET BASIL
FIRE GRILLED RED PEPPER PUREE AND PURE JADE OIL.....20

WOK CHARRED SALMON

SCALLION FRIED RICE, EDAMAME, CILANTRO, ASPARAGUS
MAITAKE MUSHROOMS.....24

SEARED DIVER SCALLOPS

APPLEWOOD BACON, GRILLED FENNEL, PEARL ONION, ANJOU PEARS
BUTTERNUT PUREE.....26

PAN ROASTED CANYON SWORDFISH

MARYLAND BLUE CRAB, ASIAN PEARS AND NAPA CABBAGE
CITRUS THAI PUREE AND JAPANESE ICHIMI PEPPER.....27

AGED BLACK ANGUS DELMONICO STEAK

TINY FRENCH BEANS, OLD FASHIONED MASHED POTATOES
BAROLO WINE SYRUP.....30

ROASTED GRIGGSTOWN FARM ORGANIC CHICKEN

SEARED WILD MUSHROOM CAKE AND CAULIFLOWER FRANCAISE
SAUTÉED SHALLOTS AND LEMON WITH CRUNCHY CAPERS.....23

BRAISED BONELESS SHORT RIBS

SUN DRIED TOMATO POLENTA AND ALL NATURAL BROCCOLI RABE
REDUCED BRAISING LIQUID AND HORSERADISH ROOT.....27

FISH & CHIPS

OUR OWN COPPERTOP ALE BATTERED CHATHAM COD
HAND CUT FRIES WITH HEALTH SLAW AND MALT VINEGAR..... 18

MEATLOAF DECADENCE

FILET MIGNON, BAKED LOBSTER MAC-N-CHEESE CASSEROLE
SMOTHERED GREEN BEANS, ROASTED ONION JUS.....22

GRAIN HOUSE BLACK ANGUS BURGER

GROUND SIRLOIN, CHEESE, HAND CUT FRIES, ONION RINGS..... 14

GRILLED FILET MIGNON

BLEU CHEESE "CROQUETTES" AND CREAMED SPINACH
CRISPY ONIONS WITH CARAMELIZED LEEK JUS.....32

GARLIC AND ROSEMARY GRILLED BERKSHIRE PORK CHOP

IRON-BAKED CORN BREAD WITH CANTONESE LAP CHEONG SAUSAGE
RED CABBAGE HEALTH SLAW, SPICED APRICOT COULIS.....27

MILK FED VEAL SCHNITZEL

OLD WORLD MUSTARD SPAETZLE AND ROASTED BRUSSELS SPROUTS
FRESHLY SQUEEZED LEMON, TRUE VEAL REDUCTION.....28

WITH YOUR HEALTH IN MIND, WE PROUDLY SERVE QUADRUPLE FILTRATED WATER

WE TAKE GREAT CARE TO OBTAIN THE FINEST INGREDIENTS FROM FARMERS AND ARTISANS
DEDICATED TO CREATING THEIR DELICACIES IN THE TRADITION OF THE HARVEST
WITH PATIENCE, ATTENTION TO QUALITY AND A RESPECT FOR THE EARTH.
WE PROUDLY SUPPORT ORGANIC, LOCAL AND SUSTAINABLE AGRICULTURE
WHENEVER POSSIBLE.