

**FROM THE BEGINNING**

**EAST COAST CALAMARI**

buttermilk, gold bar squash, marinara / 17

**AVOCADO TOAST**

marinated heirloom tomatoes, burrata cheese, basil / 17 **VEG**

**ORGANIC RED LENTIL SOUP**

mirepoix, tomato vegetable broth / 9.5 **GF, V, VEG**

**FRENCH ONION SOUP**

fortified beef broth, cheese trio, brioche / 9.75

**GRAIN HOUSE SALAD**

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

**SMALL PLATES**

**MINI TARO CHIP TACOS**

tidal creek shrimp, garden slaw, ginger, avocado, cilantro crema / 16.5 **GF**

**LOLIPOP GOFFLE FARM WINGS**

smokey blue cheese dressing, whiskey maple glaze, crudité / 17 **GF**

**BACON WRAPPED SHORTRIB MINIS**

roasted garlic demi-glaze, rosemary / 17 **GF**

**BLISTERED EDAMAME PODS**

Maldon sea salt, sesame, grilled lime / 14 **GF, V, VEG**

**GRILLED "CALIFORNIA CRUNCH" ASPARAGUS**

poached egg, extra virgin garlic oil, bread flakes, lemon squeeze, parmesan / 17

**RIBEYE SPRING ROLLS**

shaved beef, onions, mushrooms, cheddar cheese / 15.5

**CORNFLAKE ALMOND NUGGETS**

Goffle chicken, sriracha mayonnaise, smokey blue cheese, toasted almonds, scallion / 16

**BUTTER BASTED MARYLAND CRAB CAKE**

crisp frisée, shallots, tropical tartar sauce / 21

**CHEF'S SEASONALS**

**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**

**ANCIENT GRAINS**

blended ancient grains, garbanzo beans, almonds, roasted red peppers, garden kale  
blood orange vinaigrette / 17 **V, VEG**

**GOAT CHEESE SALAD**

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

**SEASONAL GARDEN HARVEST**

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

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

**FLAME GRILLED**

**GRILLED 14 oz NEW YORK STRIP**

choice of two sides / 48

**CLASSIC ANGUS BEEF BURGER**

blend of sirloin, brisket & chuck. cheese choice, fries or garden greens/ 17

**FREE RANGE TURKEY BURGER**

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

**SIGNATURE HOMEMADE VEGGIE BURGER**

falafel, quinoa, garden vegetables, cucumber yogurt, fries or garden greens / 16 **Veg**

**OLDE MILL BURGER**

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

**FAROE ISLAND SALMON BURGER**

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

**BURGER ENHANCEMENTS / 2.5 each**

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

**LARGE PLATES**

**OVEN ROASTED PACIFIC HALIBUT**

fingerling potatoes, broad beans, fennel, cherry tomatoes, citrus saffron nage / 34 **GF**

**SAUTEED LOCAL BLACK SEA BASS**

grilled asparagus, shoestring potatoes, cioppino sauce / 32 **GF**

**EVERYTHING CRUSTED FAROE ISLAND SALMON**

garlicky spinach, grilled fennel, clover honey, grain mustard sauce / 32 **GF**

**ALL NATURAL GRIGGSTOWN FARM CHICKEN**

crispy mac and cheese wedge, baby Brussels sprouts  
oven dried tomatoes, roasted garlic pan sauce / 32

**HOUSE MADE CAVATELLI PASTA**

sugar snap peas, fava beans, beech mushrooms  
arugula pesto, pine nuts, pecorino / 26 **Veg**

**BRAISED BEEF SHORTRIBS**

smashed fingerlings, oyster mushrooms, asparagus, natural jus / 38 **GF**

**BERKSHIRE PORK CHOP**

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

**SIDES / 8**

hand-cut fries, Yukon whipped potatoes, mac and cheese wedge, mushroom medley  
Brussels sprouts, beer-battered onion rings, grilled asparagus, sauteed spinach  
fingerling potatoes

sweet potato fries add \$1

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

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