

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- 12.75, organic Goffle Farm chicken- 10, shrimp- 11

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