

## 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

pulled chicken, garden slaw, avocado, queso fresco, 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-glace, rosemary / 17 GF

### BLISTERED EDAMAME PODS

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

### GRILLED "CALIFORNIA CRUNCH" ASPARAGUS

poached egg, extra virgin olive oil, garlic, 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

### KALE CAESAR

kale and romaine mix, focaccia crouton, 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, VEG

### SEASONAL GARDEN HARVEST

yellow beets, organic arugula, roasted fennel, pinenuts, crispy shallots, balsamic vinaigrette / 17 GF, V, VEG

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/ 18

**FREE RANGE TURKEY BURGER**

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

**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**

**BASIL CRUSTED PACIFIC HALIBUT**

Oven baked ratatouille, artichoke dumplings, lemon caper sauce / 35 **GF**

**SAUTEED LOCAL BLACK SEA BASS**

grilled asparagus, shoestring potatoes, shellfish cioppino sauce / 35 **GF**

**EVERYTHING CRUSTED FAROE ISLAND SALMON**

garlicky spinach, grilled fennel, clover honey, grain mustard sauce / 33 **GF**

**ALL NATURAL GRIGGSTOWN FARM CHICKEN**

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

**HOUSE MADE PAPARDELLE PASTA**

Butternut squash, fava beans, beech mushrooms  
arugula pesto, pine nuts, pecorino / 26 **Veg**

**BRAISED BEEF SHORTRIBS**

smashed fingerlings, oyster mushrooms, asparagus, natural jus / 39 **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

20% Service Charge Added to all tables of 6 or more

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