

STARTERS

(V) HOUSE-MADE BREAD SERVICE | 7

Everything-Bagel-Spiced Focaccia, Cacio E Pepe Butter, Fried Garlic Olive Oil

WHITE FLATBREAD | 16

White Cheddar Fondue, Shaved Brussels Sprouts, Bacon, Candied Garlic Syrup, Roasted Garlic, Mozzarella

(GF) PRIME RIB TACOS | 15

Horseradish Guacamole, Pickled Red Onion, Cilantro, Cotija Cheese, Diablo Sauce

(V) WHITE CHEDDAR FONDUE | 10

Warm Soft Pretzels, Green Apples

(GF) DEVEILED BACON & EGGS | 8

Candied Bacon, Pickled Mustard Seed, Chive

(V) CHICKEN FRIED BRUSSELS SPROUTS | 13

Pickled Shallots, Pecorino Peppercorn Dressing

SMOKED SALMON SPINACH ARTICHOKE DIP | 14

White Cheddar, Cured Smoked Salmon, Artichoke, Spinach, Spiced Tortilla Chips

(V) ROASTED MUSHROOM SPRING ROLLS | 13

Roasted Mushroom, Spinach, White Cheddar Fondue, Candied Garlic Syrup, Gremolata

TUNA TARTARE* | 16

Soy Marinated Yellowfin Tuna, Avocado, Wasabi Cream, Citrus Ponzu, Wasabi Peas, Sesame Oil, Hot Mustard Crackers

PIMENTO CHEESE & HOUSE-MADE CHIPS | 8

LARGE PLATES

PORK CHOP | 29

Three Cheese Layered Dauphinoise Potato, Local "Ranger Farms" Wild Mushroom Blend Sauce

CHICKEN PICCATA | 24

Crispy Chicken Cutlet, Goat Cheese Polenta, Roasted Zucchini Squash, Lemon Capers Butter Sauce

PISTACHIO ENCRUSTED TROUT | 26

Tuscan Fries, Creamed Brussels Sprouts, Burgers' Smoke Bacon, Charred Lemon Butter Sauce

CATCH OF THE DAY | MP

7 oz GRILLED SALMON* | 29

Cacio E Pepe Risoto, Sauteed Asparagus, Lemon Herb Crab Butter

6 OZ GRILLED FILET MIGNON* | MP

Whipped Potatoes, Fried Onion Straws, French Green Beans, Gorgonzola Butter, Red Wine Demi-Glace *GF w/out onion straws*

(GF) BRAISED SHORT RIBS | MP

Polenta Fries, Roasted Brussels Sprouts, Mushroom Marsala

All parties larger than 6 will be charged 21% gratuity

GREENS

BILL'S CHICKEN SALAD | 15

Fried Coconut Chicken, Mixed Greens, Avocado, Egg, Tomato Cheese, Artichoke Hearts, Balsamic Vinaigrette, Hot Mustard

GRILLED SALMON SALAD* | 17

Grilled Salmon, Spinach, Boston Lettuce, Blue Cheese, Dried Cranberries, Toasted Almonds, Potato Straws, Cranberry Vinaigrette

STEAK SALAD | 18

Grilled Sirloin, Romaine, Buttermilk Dressing, Gorgonzola, Egg, Red Onion, Toasted Garlic Croutons

(GF) SIDE HOUSE SALAD | 6

Mixed Greens, Sherry Thyme Vinaigrette, Dried Cranberries, Toasted Almonds, Parmesan Cheese

SIDE CAESAR SALAD | 6

Romaine, Roasted Garlic Croutons, Pecorino

GF without croutons

SALAD ADDITIONS

Chicken | 7 Shrimp | 8 Salmon | 9 Coconut Fried Chicken | 7
Grilled Sirloin | 12 Grilled Baguette (2) | 1.50

SANDWICHES

GRAND STREET BURGER* | 14

2 - 4 oz Angus Smashed Patties, Toasted Egg Bun, Crispy Onion Straws, Fries

Add Cheese - 1 (Cheddar, American, Guyere)

Add Double Thick Bacon - 2 | Add Fried Egg - 2

BUTTERMILK FRIED CHICKEN | 15

Brussels Sprout Slaw, Pecorino Peppercorn Dressing, Pimento Cheese, Pickles, Toasted Egg Bun, Fries

HOUSE-MADE PASTRAMI SANDWICH | 15

Pastrami, Gruyere Cheese, Horseradish Aioli, Worcestershire Sauce, Giardiniera, Marble Rye Bread, House-Made Potato Chips

TURKEY SANDWICH | 14

Double Thick Bacon, Smoked Turkey, Roasted Tomato, Butter Lettuce, Pickled Red Onion, Bacon Aioli, Multi-Grain Bread, BBQ Spiced Fries

GRAND STREET STACK | 16

Grilled, Marinated Sliced Sirloin, Caramelized Onions, Roasted Mushrooms, Red-Wine Demi Glace, Baguette, Fries

PASTAS

GARGANELLI | 24

Scimeca's Italian Sausage, Pepperonata, Spinach, Basil, Gorgonzola Cream, Pecorino

(V) RIGATONI | 17

Fresh Basil, Spicy Tomato Vodka Sauce, Pecorino

Add Protein - Chicken - 7 | Shrimp - 8 | Sausage - 8 | Sirloin - 12

TAGLIATELLE | 25

Sautéed Shrimp, Citrus Tomato Sauce, Zucchini, Squash, Basil, Lemon Ricotta

(V) SPINACH AGNOLOTTI | 23

Mushroom Tea, White Truffle Creme Fraiche, Pecorino, Roasted Mushrooms

desserts

PHYLLO BROWNIE* | 9

Raspberry Coulis, Crème Anglaise, Hazelnuts, Vanilla Ice Cream

APPLE PIE* | 9

Crème Anglaise, Apple Cider Caramel, Whipped Cream, Vanilla Ice Cream, Puff Pastry Crust

(GF) SEASONAL CREME BRULEE* | 9

Seasonal Crème Brulee, House Made Cookies

SEASONAL CHEESECAKE | MP

Parisi Italian Roast | 3.5

Parisi Decaf | 3.5

Parisi Espresso | 4.5

Cappuccino | 4.5

(Hazelnut, Vanilla,
Caramel Upon Request)

Latte | 6

Macchiato | 6

Cafe Mocha | 6

HOUSE FAVORITES |  GLUTEN FREE | (GF)
VEGETARIAN | (V)

OWNERS RICK & KRISTI GHILARDI

*Contains or might contain raw or undercooked ingredients. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs might increase your risk of foodborne illness.

 happy hour

MONDAY-
SATURDAY
3PM-6PM

weekly specials

MARTINI MONDAY | well & classic martinis | 9.5

TEQUILA TUESDAY | patron margaritas | 9

WEDNESDAY | around the world on a mule | 8
moscow, mexican, kentucky, jamaican, london mules

THURSDAY | half priced bottles of wine
on any bottle under \$60 (excludes private dining rooms)

OLD FASHIONED FRIDAY | 9.5
*choice of maker's mark, woodford reserve, bulleit rye
four roses small batch, union horse or templeton rye*

SATURDAY | *bottomless mimosas & bloody mary's 11am-2pm | \$14,
\$1 refills (limit 2 hours)*

daily specials

DOMESTIC BOTTLES | 3.5

LOCAL BEER | 4.5

WELL COCKTAILS | 7.5

HOUSE WINE | 7.5

S (V) CHICKEN FRIED BRUSSELS SPROUTS | 12
Pickled Shallots, Pecorino Peppercorn Dressing

N (V) MUSHROOM SPRING ROLLS | 11
Cheddar Fondue, Gremolata, Garlic Syrup

A SMOKED SALMON SPINACH ARTICHOKE DIP | 12
White Cheddar, Cured Smoked Salmon, Artichoke,
C Spinach, Spiced Tortilla Chips

K (GF) DEVEILED BACON EGGS | 6
Candied Bacon, Pickled Mustard Seed, Chive

S (V) HOUSE-MADE BREAD SERVICE | 5
Everything-Bagel-Spiced Focaccia, Cacio E Pepe
Butter, Fried Garlic Olive Oil

COCO CHICKEN STRIPS | 8
with hot mustard

(V) SOFT PRETZELS | 9
with white cheddar fondue, apples

(V) HOUSE-MADE POTATO CHIPS | 5
with pimento cheese

WHITE FLATBREAD | 15
White Cheddar Fondue, Shaved Brussels Sprouts,
Bacon, Candied Garlic Syrup, Roasted Garlic, Mozzarella

TUNA TARTARE | 15
Soy Marinated Yellowfin Tuna, Avocado, Wasabi Cream,
Citrus Ponzu, Wasabi Peas, Sesame Oil, Hot Mustard Crackers