

LUNCH MENU

STARTERS

HOUSE-MADE BREAD SERVICE Warm Everything-Bagel-Spiced Focaccia, Grissini, Harissa Lemon Butter, Spring Onion Cannellini Bean Puree, Olive Oil	6
GF GRILLED OCTOPUS AND CHORIZO Orange Aleppo Pepper Glaze, Green Garlic Salsa Verde, Fingerling Potatoes, Basil	13
FLATBREAD Pancetta, Sungold Tomato Sauce, Heirloom Tomatoes, Smoked Mozzarella, Castelvetrano Olives, Pistachio Pesto	12
GF PRIME RIB TACOS Horseradish Guacamole, Pickled Red Onion, Cotija Cheese, Red Chili Cumin Au Jus, Diablo Sauce	12
TUNA TARTARE* Soy Marinated Yellowfin Tuna, Avocado, Wasabi Cream, Citrus Ponzu, Wasabi Peas, Sesame Oil, House-Made Hot Mustard Crackers	14
GF MUSHROOM AND CHEDDAR SPRING ROLLS Roasted Mushroom, Spinach, White Cheddar Fondue, Candied Garlic Syrup, Gremolata	11
GF DEVILED BACON EGGS Candied Bacon, Pickled Mustard Seed, Chive	7
EMPANADAS Smoked Pork Belly, Roasted Poblano, Charred Corn, Cotija Cheese, Toasted Cumin Creme Fraiche, Charred Tomatillo Salsa	12
POBLANO CRAB WONTONS Charred Pineapple Agrodolce, Lemon Chili Mashed Avocado, Marinated Summer Squash Ribbons, Basil, Mint	14

PASTAS

PAPPARDELLE Sweet Corn Cream, Jalapeno, Charred Corn, Shrimp, Basil, Goat Cheese	19
GF GARGANELLI Scimeca's Italian Sausage, Pepperonata, Spinach, Basil, Gorgonzola Cream, Pecorino	18

GREENS

GF BILL'S CHICKEN SALAD Fried Coconut Chicken, Mixed Greens, Avocado, Egg, Tomato, Cheese, Artichoke Hearts, Balsamic Vinaigrette, Hot Mustard GF - WITH GRILLED CHICKEN	14
GRAND STREET CAESAR Grilled Chicken, Hearts of Romaine, White Anchovies, Croutons, Parmesan	13
HEIRLOOM TOMATO SALAD Sliced Heirloom Tomatoes, Marinated Cucumber, Cherry Tomatoes, Opal Basil Oil, Feta Cheese, Shaved Red Onion, White Anchovies, Capers, Toasted Bread Crumbs	14
GF GRILLED SALMON SALAD* Spinach, Boston Lettuce, Blue Cheese, Dried Cranberries, Toasted Almonds, Potato Straws, Cranberry Vinaigrette	16
GF SIDE SALAD Sherry Thyme Vinaigrette, Dried Cranberries, Pumpkin Seeds, Ricotta Salata	5
SALAD ADDITIONS GRILLED CHICKEN - 5 GRILLED SHRIMP - 8 GRILLED SALMON* - 9 MARINATED SIRLOIN* - 10	

SIDE PLATES

GF CHICKEN FRIED BRUSSELS SPROUTS Pickled Shallots, Pickled Mustard Buttermilk Dressing	7
GF ROASTED SPAGHETTI SQUASH Heirloom Tomato Caper Relish, Toasted Pine Nuts, Basil	8
GF ELOTE Grilled Corn Off the Cob, Toasted Cumin Crema, Aleppo Popcorn, Cotija Cheese, Lime	9
GF CHARRED GREEN BEANS Shishito Peppers, Barbecued Peanuts, Chipotle Emulsion, Preserved Lemon Yogurt	8

TAGLIATELLE Crushed Heirloom Tomato Sauce, Calabrian Chili Sausage, Fresh Basil, Burrata Cheese, Olive Oil	19
GF RAVIOLI Roasted Eggplant Scamorza Cheese Filling, Sungold Tomato Sauce, Opal Basil, Grilled Marinated Eggplant, Pine Nuts	19

SANDWICHES

GF GRAND STREET STACK Grilled Sirloin, Caramelized Onion, Roasted Mushrooms, Mozzarella, Cabernet Demi-Glace, Grilled Baguette, Fries	15
GF HOUSE-MADE PASTRAMI SANDWICH Gruyere Cheese, Horseradish Aioli, Worcestershire Steak Sauce, Giardiniera, Marble Rye Bread, House-Made Potato Chips	13
BUTTERMILK FRIED CHICKEN SANDWICH Pimento Cheese, Pickles, Brussels Sprout Slaw, Pecorino Peppercorn Dressing, Brioche Bun, Fries	13
GRAND STREET BURGER* 8 oz Black Angus Burger, Toasted Brioche Bun, Crispy Onion Straws, Fries ADD CHEESE - 1 ADD BACON - 2 ADD FRIED EGG - 2	11
SALMON CLUB* House-Cured Gravlax, Horseradish Whipped Cream Cheese, Lemon-Dressed Arugula and Pea Tendrils, Shaved Red Onion, Cucumber, Tomato, Toasted Multi-Seed Bread, House-Made Chips	13
GF HOT HAM AND CHEESE Burgers' Smokehouse City Ham and Country Ham, Muenster, Fontina, Dijonnaise, Toasted Sourdough Bread, White Cheddar Fondue, Fried Egg, House-Made Potato Chips	13

LARGE PLATES

GF SMOKED PORK CHOP Brined and Marinated, Stewed Hominy and Grilled Corn, Barbecued Pork Belly, Grilled Peaches, Chipotle Honey Glaze	17
GF CHICKEN DUO Marinated Grilled Chicken Breast, Chicken Leg and Wing Confit, Gorgonzola Smashed Potatoes, Roasted Chicken Demi-Glace	19
GF CORNMEAL CRUSTED TROUT Warm Potato Salad, Creamed Brussels Sprouts, Burgers' Smokehouse Bacon, Charred Lemon Butter Sauce	17
SEARED SALMON* Multigrain Pilaf, Heirloom Tomato Cucumber Salad, Avocado Cucumber Dressing, Micro Basil	19
GF 6 OZ GRILLED FILET MIGNON* Buttermilk Smashed Potatoes, Port Wine Glazed Mushrooms, Roasted Shallots, French Green Beans, Cabernet Demi-Glace	34

- GF HOUSE FAVORITES**
- GF GLUTEN FREE**
- GF VEGETARIAN**

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.



