

# LUNCH MENU

## STARTERS

<b>HOUSE-MADE BREAD SERVICE</b> Warm Everything-Bagel-Spiced Focaccia, Grissini, Harissa Lemon Butter, Spring Onion Cannellini Bean Puree, Olive Oil	6
<b>GF GRILLED OCTOPUS AND CHORIZO</b> Orange Aleppo Pepper Glaze, Green Garlic Salsa Verde, Fingerling Potatoes, Basil	13
<b>FLATBREAD</b> Pancetta, Sungold Tomato Sauce, Heirloom Tomatoes, Smoked Mozzarella, Castelvetrano Olives, Pistachio Pesto	12
<b>GF PRIME RIB TACOS</b> Horseradish Guacamole, Pickled Red Onion, Cotija Cheese, Red Chili Cumin Au Jus, Diablo Sauce	12
<b>TUNA TARTARE*</b> Soy Marinated Yellowfin Tuna, Avocado, Wasabi Cream, Citrus Ponzu, Wasabi Peas, Sesame Oil, House-Made Hot Mustard Crackers	14
<b>GF WHITE CHEDDAR FONDUE</b> Warm Soft Pretzels, Green Apples	10
<b>GF MUSHROOM AND CHEDDAR SPRING ROLLS</b> Roasted Mushroom, Spinach, White Cheddar Fondue, Candied Garlic Syrup, Gremolata	11
<b>GF DEVEILED BACON EGGS</b> Candied Bacon, Pickled Mustard Seed, Chive	7
<b>EMPANADAS</b> Smoked Pork Belly, Roasted Poblano, Charred Corn, Cotija Cheese, Toasted Cumin Creme Fraiche, Charred Tomatillo Salsa	14
<b>POBLANO CRAB WONTONS</b> Charred Pineapple Agrodolce, Lemon Chili Mashed Avocado, Marinated Summer Squash Ribbons, Basil, Mint	14

## PASTAS

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

## GREENS

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

## SIDE PLATES

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

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

## SANDWICHES

<b>GF GRAND STREET STACK</b> Grilled Sirloin, Caramelized Onion, Roasted Mushrooms, Mozzarella, Cabernet Demi-Glace, Grilled Baguette, Fries	15
<b>GF HOUSE-MADE PASTRAMI SANDWICH</b> Gruyere Cheese, Horseradish Aioli, Worcestershire Steak Sauce, Giardiniera, Marble Rye Bread, House-Made Potato Chips	13
<b>BUTTERMILK FRIED CHICKEN SANDWICH</b> Pimento Cheese, Pickles, Brussels Sprout Slaw, Pecorino Peppercorn Dressing, Brioche Bun, Fries	13
<b>GRAND STREET BURGER*</b> 8 oz Black Angus Burger, Toasted Brioche Bun, Crispy Onion Straws, Fries <b>ADD CHEESE - 1   ADD BACON - 2   ADD FRIED EGG - 2</b>	11
<b>SALMON CLUB*</b> 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
<b>GF HOT HAM AND CHEESE</b> 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

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



