

# DINNER MENU

## STARTERS

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

## GREENS

<b>GF BILL'S CHICKEN SALAD</b>	<b>14</b>
Fried Coconut Chicken, Mixed Greens, Avocado, Egg, Tomato, Cheese, Artichoke Hearts, Balsamic Vinaigrette, Hot Mustard <b>GF - WITH GRILLED CHICKEN</b>	
<b>GRAND STREET CAESAR</b>	<b>13</b>
Grilled Chicken, Hearts of Romaine, White Anchovies, Croutons, Parmesan	
<b>HEIRLOOM TOMATO SALAD</b>	<b>14</b>
Sliced Heirloom Tomatoes, Marinated Cucumber, Cherry Tomatoes, Opal Basil Oil, Feta Cheese, Shaved Red Onion, White Anchovies, Capers, Toasted Bread Crumbs	
<b>GF GRILLED SALMON SALAD*</b>	<b>16</b>
Spinach, Boston Lettuce, Blue Cheese, Dried Cranberries, Toasted Almonds, Potato Straws, Cranberry Vinaigrette	
<b>GF SIDE SALAD</b>	<b>5</b>
Sherry Thyme Vinaigrette, Dried Cranberries, Pumpkin Seeds, Ricotta Salata	
<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>	<b>7</b>
Pickled Shallots, Pickled Mustard Buttermilk Dressing	
<b>GF ROASTED SPAGHETTI SQUASH</b>	<b>8</b>
Heirloom Tomato Caper Relish, Toasted Pine Nuts, Basil	
<b>GF ELOTE</b>	<b>8</b>
Grilled Corn Off the Cob, Toasted Cumin Crema, Aleppo Popcorn, Cotija Cheese, Lime	
<b>GF CHARRED GREEN BEANS</b>	<b>8</b>
Shishito Peppers, Barbecued Peanuts, Chipotle Emulsion, Preserved Lemon Yogurt	

## LARGE PLATES

<b>GF SMOKED PORK CHOP</b>	<b>25</b>
Brined and Marinated, Stewed Hominy and Grilled Corn, Barbecued Pork Belly, Grilled Peaches, Chipotle Honey Glaze	
<b>GF CHICKEN DUO</b>	<b>19</b>
Marinated Grilled Chicken Breast, Chicken Leg and Wing Confit, Gorgonzola Smashed Potatoes, Roasted Chicken Demi-Glace	
<b>GF CORNMEAL CRUSTED TROUT</b>	<b>23</b>
Warm Potato Salad, Creamed Brussels Sprouts, Burgers' Smokehouse Bacon, Charred Lemon Butter Sauce	
<b>ALASKAN HALIBUT*</b>	<b>37</b>
Risotto Carbonara Arancini, Sweet Corn Butter Sauce, Pickled Corn Tomato Relish, Pancetta, Smoked Oyster Mushrooms	
<b>SEARED SALMON*</b>	<b>26</b>
Multigrain Pilaf, Heirloom Tomato Cucumber Salad, Avocado Cucumber Dressing, Micro Basil	
<b>GF 6 OZ GRILLED FILET MIGNON*</b>	<b>34</b>
Buttermilk Smashed Potatoes, Port Wine Glazed Mushrooms, Roasted Shallots, French Green Beans, Cabernet Demi-Glace	
<b>GF 12 OZ HEREFORD RIBEYE</b>	<b>38</b>
Pastrami Tater Tots, Pastrami Burnt Ends, Beamster Cheese, Smoked Hollandaise, Green Garlic Salsa Verde, Ancho Lava Salt	
<b>BUTTERMILK FRIED CHICKEN SANDWICH</b>	<b>13</b>
Pimento Cheese, Pickles, Brussels Sprout Slaw, Pecorino Peppercorn Dressing, Brioche Bun, Fries	
<b>GRAND STREET BURGER*</b>	<b>11</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>	

## PASTAS

<b>PAPPARDELLE</b>	<b>19</b>	<b>TAGLIATELLE</b>	<b>19</b>
Sweet Corn Cream, Jalapeno, Charred Corn, Shrimp, Basil, Goat Cheese		Crushed Heirloom Tomato Sauce, Calabrian Chili Sausage, Fresh Basil, Burrata Cheese, Olive Oil	
<b>GF GARGANELLI</b>	<b>18</b>	<b>GF RAVIOLI</b>	<b>19</b>
Scimeca's Italian Sausage, Pepperonata, Spinach, Basil, Gorgonzola Cream, Pecorino		Roasted Eggplant Scamorza Cheese Filling, Sungold Tomato Sauce, Opal Basil, Grilled Marinated Eggplant, Pine Nuts	

- GF** HOUSE FAVORITES
- GF** GLUTEN FREE
- V** 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.



