

# LUNCH MENU

## STARTERS

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

## PASTAS

- PAPPARDELLE** 19  
Tomato Braised Wild Boar Ragout, Ricotta Cheese, Mint, Pea Tendrils, Pecorino
- GARGANELLI** 18  
Scimeca's Italian Sausage, Pepperonata, Spinach, Basil, Gorgonzola Cream, Pecorino

## GREENS

- BILL'S CHICKEN SALAD** 14  
Fried Coconut Chicken, Mixed Greens, Avocado, Egg, Tomato, Cheese, Artichoke Hearts, Balsamic Vinaigrette, Hot Mustard  
GF - WITH GRILLED CHICKEN
- GRAND STREET CAESAR** 13  
Grilled Chicken, Hearts of Romaine, White Anchovies, Croutons, Parmesan
- ROASTED BEET SALAD** 14  
Spinach, Arugula, Green Apples, Roasted Red and Gold Beets, Goat Cheese, Pickled Red Onion, Spiced Pecans, Honey Lavender Vinaigrette
- GRILLED SALMON SALAD\*** 16  
Spinach, Boston Lettuce, Blue Cheese, Dried Cranberries, Toasted Almonds, Potato Straws, Cranberry Vinaigrette
- SIDE SALAD** 5  
Sherry Thyme Vinaigrette, Dried Cranberries, Pumpkin Seeds, Ricotta Salata
- SALAD ADDITIONS**  
GRILLED CHICKEN - 5 | GRILLED SHRIMP - 8 | GRILLED SALMON\* - 9 | MARINATED SIRLOIN\* - 10

## SIDE PLATES

- CHICKEN FRIED BRUSSELS SPROUTS** 7  
Pickled Shallots, Pickled Mustard Buttermilk Dressing
- ROASTED SPAGHETTI SQUASH** 8  
Lemon Brown Butter, Hazelnuts, Manchego Cheese, Chive
- GRILLED ACORN SQUASH** 9  
Smoked Honey Butter, Bacon, Burrata, Fried Sage, Spiced Pumpkin Seeds
- ROASTED SWEET POTATOES** 7  
Spiced Pecans, Brandy Maple Butter Glaze

- TAGLIATELLE CARBONARA** 19  
Pancetta, Confit Onions, Black Pepper, Egg Yolk, Pecorino, Chives
- SPINACH AGNOLOTTI** 19  
Goat Cheese Mushroom Filling, Roasted Mushrooms, White Truffle Creme Fraiche, Mushroom Brodo, Pecorino

## SANDWICHES

- GRAND STREET STACK** 15  
Grilled Sirloin, Caramelized Onion, Roasted Mushrooms, Mozzarella, Cabernet Demi-Glace, Grilled Baguette, Fries
- HOUSE-MADE PASTRAMI SANDWICH** 13  
Gruyere Cheese, Horseradish Aioli, Worcestershire Steak Sauce, Giardiniera, Marble Rye Bread, House-Made Potato Chips
- BUTTERMILK FRIED CHICKEN SANDWICH** 13  
Pimento Cheese, Pickles, Brussels Sprout Slaw, Pecorino Peppercorn Dressing, Brioche Bun, Fries
- GRAND STREET BURGER\*** 11  
8 oz Black Angus Burger, Toasted Brioche Bun, Crispy Onion Straws, Fries  
ADD CHEESE - 1 | ADD BACON - 2 | ADD FRIED EGG - 2
- SMOKED TURKEY SANDWICH** 13  
Babecue Smoked Pork Belly, Roasted Tomatoes, Candied Bacon Aioli, Butter Lettuce, Pickled Red Onion, Multigrain Bread, Fries
- MUSHROOM GRILLED CHEESE** 14  
Marinated Grilled Portobello Mushrooms, Caramelized Onion Marmalade, Fontina, Brie, White Cheddar Fondue, Toasted Pullman Loaf, Zucchini Fries

## LARGE PLATES

- SMOKED PORK CHOP** 17  
Smoked Bacon Mac and Cheese, Fontina Cheese Curds, Sherry Barbecue Glaze, Barbecue Spiced Chicharrones
- CHICKEN DUO** 19  
Marinated Grilled Chicken Breast, Chicken Leg and Wing Confit, Gorgonzola Smashed Potatoes, Roasted Chicken Demi-Glace
- CORNMEAL CRUSTED TROUT** 17  
Warm Potato Salad, Creamed Brussels Sprouts, Burgers' Smokehouse Bacon, Charred Lemon Butter Sauce
- SEARED SALMON\*** 19  
Winter Squash Potato Latkes, Braised Kale, Roasted Golden Beets, Red Wine Beet Gastrique, Lemon Chive Creme Fraiche
- 6 OZ GRILLED FILET MIGNON\*** 34  
Buttermilk Smashed Potatoes, Port Wine Glazed Mushrooms, Roasted Shallots, French Green Beans, Cabernet Demi-Glace

- HOUSE FAVORITES**
- GLUTEN FREE**
- 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.



