

DINNER 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
- DEVILED 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

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

LARGE PLATES

- SMOKED PORK CHOP** 25
 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** 23
 Warm Potato Salad, Creamed Brussels Sprouts, Burgers' Smokehouse Bacon, Charred Lemon Butter Sauce
- SEARED SALMON*** 26
 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
- 14 OZ HEREFORD RIBEYE** 45
 Pecorino Steak Fries, Roasted Mushrooms, Grilled Broccolini, Cognac Peppercorn Cream Sauce
- 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

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
- 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

- 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.



