

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, Shaved Brussels Sprouts, Roasted Garlic, White Cheddar Fondue, Candied Garlic Syrup	12
GF PRIME RIB TACOS Horseradish Guacamole, Pickled Red Onion, Cotija Cheese, Red Chili Cumin Au Jus, Diablo Sauce	12
SURF AND TURF CARPACCIO Thin Sliced Beef Tenderloin Carpaccio, Fried Calamari and Lemon, Caper Herb Emulsion, Baguette Wafer, Whipped Horseradish	16
GF WHITE CHEDDAR FONDUE Warm Soft Pretzels, Green Apples	10
GF MUSHROOM AND CHEDDAR SPRING ROLLS Roasted Mushroom, Spinach, White Cheddar Fondue, Candied Garlic Syrup, Gremolata	11
GF DEVEILED BACON EGGS Candied Bacon, Pickled Mustard Seed, Chive	7
SHRIMP CEVICHE Citrus Red Chili Marinated Shrimp, Avocado, Cilantro, Red Onion, Aleppo Spiced Corn Nuts, Carta Da Musica Crackers, Cotija Cheese	14
POBLANO CRAB WONTONS Charred Pineapple Agrodolce, Lemon Chili Mashed Avocado, Marinated Summer Squash Ribbons, Basil, Mint	14

PASTAS

PAPPARDELLE Sautéed Shrimp, Citrus Tomato Sauce, Zucchini, Fresh Basil, Crab Lemon Ricotta	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
GF SPRING VEGETABLE SALAD Asparagus, English Peas, Cucumber, Multi-Seed Croutons, Watercress, Lemon Vinaigrette, Charred Scallion Greek Yogurt, Pumpkin Seed Dukkah	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 Toasted Hazelnuts, Lemon Brown Butter, Manchego Cheese, Chive	8
GF CAULIFLOWER GNOCCHI Sautéed Cauliflower, Charred Broccoli, Broccoli Bechamel, Pecorino Frico	9
GF LEMON BUTTER ASPARAGUS Radish, Aerated Bagna Cauda, Pumpnickel Crumbs	8
GF PEAS AND CARROTS Burnt Honey Glazed Carrots, Pumpkin Seed Dukkah, Pea Tendrils, Ancho Mole	8

GF CANNELLONI Artichoke, Ricotta, Fresh Mozzarella Cheese Filling, Asparagus Coulis, Pistachio, Fried Artichoke Hearts, Basil, Grilled Asparagus, and Lemon	19
SPAGHETTI AND MEATBALLS Italian Sausage-Lamb Meatballs, Basil Pesto, Roasted Tomato Sofrito, Toasted 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 Gravlox, 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 Smoked Bacon Mac And Cheese, Chipotle Honey Glaze, Barbecue Spiced Pork Rinds	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, Crispy Potato Skins	17
SEARED SALMON* Toasted Quinoa, Crab Veloute, Tobiko Caviar, Shaved Asparagus and Summer Squash	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.



