

LUNCH MENU

STARTERS

HOUSE-MADE BREAD SERVICE 6
Warm Everything-Bagel-Spiced Focaccia, Grissini, Harissa Lemon Butter, Spring Onion Cannellini Bean Puree, Olive Oil

TUNA TARTARE* 15
Soy Marinated Yellowfin Tuna, Avocado, Wasabi Cream, Citrus Ponzu, Wasabi Peas, Sesame Oil, House-Made Hot Mustard Crackers

FLATBREAD 14
Pancetta, Sungold Tomato Sauce, Heirloom Tomatoes, Smoked Mozzarella, Pistachio Pesto

GF V PRIME RIB TACOS 14
Horseradish Guacamole, Pickled Red Onion, Cotija Cheese, Red Chili Cumin Au Jus, Diablo Sauce

GF V WHITE CHEDDAR FONDUE 10
Warm Soft Pretzels, Green Apples

V MUSHROOM & CHEDDAR SPRING ROLLS 12
Roasted Mushroom, Spinach, White Cheddar Fondue, Candied Garlic Syrup, Gremolata

GF DEVEILED BACON EGGS 8
Candied Bacon, Pickled Mustard Seed, Chive

V CHICKEN FRIED BRUSSELS SPROUTS 10
Pickled Shallots, Pickled Mustard Buttermilk Dressing

GF V ELOTE 9
Grilled Corn Off the Cob, Toasted Cumin Crema, Aleppo Popcorn, Cotija Cheese, Lime

V 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.

GREENS

V BILL'S CHICKEN SALAD 15
Fried Coconut Chicken, Mixed Greens, Avocado, Egg, Tomato, Cheese, Artichoke Hearts, Balsamic Vinaigrette, Hot Mustard

GRAND STREET CAESAR 14
Grilled Chicken, Hearts of Romaine, White Anchovies, Traditional Caesar Dressing, Croutons, Parmesan

GF GRILLED SALMON SALAD* 17
Spinach, Boston Lettuce, Blue Cheese, Dried Cranberries, Toasted Almonds, Potato Straws, Cranberry Vinaigrette

GF V SIDE HOUSE SALAD 6
Sherry Thyme Vinaigrette, Dried Cranberries, Spiced Pumpkin Seeds, Ricotta Salata

SIDE CAESAR SALAD 6
Hearts of Romaine, Traditional Caesar Dressing, Croutons, Parmesan,

SALAD ADDITIONS

GRILLED CHICKEN - 5

GRILLED SHRIMP - 8

GRILLED SALMON* - 9

Coconut Fried Chicken - 6

Grilled Marinated Sirloin - 12



LUNCH MENU

LARGE PLATES

GF SMOKED PORK CHOP 19

Smoked Bacon Mac and Cheese, Chipotle Honey Glaze, BBQ Spiced Chicharrone

GF GRILLED SALMON 19

Shrimp and Summer Squash Risotto, Cucumber Tomato Relish, Harissa Lemon Butter

GF 6 OZ GRILLED FILET MIGNON* 36

Herb Creme Fraiche Smashed Potatoes, Fried Onion Straws, French Green Beans, French Onion Pan Sauce

LASAGNA BOLOGNESE 19

Smoked Pork Ragout, Bechamel, Mozzarella, Blistered Cherry Tomatoes, Basil, Pecorino

V GF GARGANELLI 17

Pepperonata, Spinach, Basil, Gorgonzola Cream, Pecorino: **add Scimecas Hot Italian sausage - 3**

V GF STICKY RICE BOWL 14

Togarashi Spiced Peanuts, Scallions, Red Cabbage Kimchi, Avocado, Soy Pickled Shiitakes, Fried Egg, Kimchi Hot Sauce, Ponzu

ADD:

Marinated Tuna Poke - 7 - Sautéed Shrimp - 8
Crispy Pork Belly - 5 - "Thiq Boi" Combo (pork belly, shrimp, poke*) - 9*

SWEETS

V GF PHYLLO BROWNIE 9

Mixed Berry Coulis, Creme Anglaise, Whipped Cream, Hazelnuts, Raspberry Sorbet

V APPLE PIE 9

Creme Anglaise, Apple Cider Caramel, Cinnamon Whipped Cream, Cinnamon Ice Cream, Puff Pastry Crust

V VANILLA CREME BRULEE 9

Strawberry Basil Compote, White Chocolate, Violet Scented Madeleines

SANDWICHES

GRAND STREET CHEESE BURGER 14

2 each 4oz Angus Smash Patties, Meunster Cheese, Pickles, Caramelized Onions, Toasted Egg Bun, Fries

GRAND STREET HUGE MAC 15

2 each 4oz Angus Smash Patties, American Cheese, Pickles, Shaved Yellow Onions, Fancy Sauce, Tri Cut Bagel Spice Bun, Fries

BUTTERMILK FRIED CHICKEN SANDWICH 15

Brussels Sprout Slaw, Pecorino Peppercorn Dressing, Pimento Cheese, Pickles, Toasted Egg Bun, Fries

HOUSE- MADE PASTRAMI SANDWICH 15

Gruyere Cheese, Horseradish Aioli, Worcestershire Steak Sauce, Giardinera Marble Rye Bread, Fries

GRAND STREET STACK * 18

Grilled Sirloin, Caramelized Onions, Roasted Mushrooms, Mozzarella, Demi Glace, Fries

MUSHROOM GRILLED CHEESE 15

Roasted Mushrooms, Mushroom Duxelles, Caramelized Onion Marmalade, Brie Cheese, White Cheddar Cheese, Texas Toast, Fries



GRAND STREET