

G.

DINNER

STARTERS

House-Made Focaccia Bread (V) | 7

Chef's Selection of Seasonal Ingredients

Charcuterie | 23

Chef's Selection of Artisanal Meats and Cheeses with Seasonal Accoutrements

Flatbread | 16

Roasted Butternut Squash, Red Onion, Prosciutto, Feta, Mozzarella, Arugula, Honey Truffle

Smoked Ancho Brisket Tacos (GF) | 15

Guacamole, White Onions, Queso Fresco, Cilantro, Diablo Sauce, Lime

White Cheddar Fondue (V) | 11

Warm Soft Pretzels, Green Apples

Salmon Cakes | 13

Remoulade, Spring Mix, Heirloom Tomato Relish, Grilled Lemon

Deviled Bacon & Eggs (GF) | 8

Candied Bacon, Pickled Mustard Seed, Chives

Chicken Fried Brussels Sprouts (V) | 13

Pickled Shallots, Pecorino Peppercorn Dressing, Chives

Roasted Mushroom Spring Rolls (V) | 14

Roasted Mushroom, Spinach, White Cheddar Fondue, Candied Garlic Syrup, Gremolata

Tuna Tartare * | 16

Soy Marinated Yellowfin Tuna, Avocado, Wasabi Cream, Citrus Ponzu, Wasabi Peas, Sesame Oil, Hot Mustard Crackers

House-Made Pimento Cheese & Chips (V) | 8

Giardiniera, Hot Sauce

PLATES

Braised Pork Shank Osso Buco (GF) | 29

Rosemary Garlic Whipped Potatoes, Butter Poached Green Beans, Moscato Demi-Glace

Oven Roasted Chicken | 25

1/2 Chicken, Herbed Gnocchi, Asparagus, Heirloom Carrots, Cherry Tomatoes, Garlic Butter

Cornmeal Crusted Trout (GF) | 26

Tuscan Fries, Creamed Brussel Sprouts, Smoked Bacon, Charred Lemon Butter Sauce

Grilled Salmon * | 29

Acorn Squash & Zucchini Risotto, Watermelon Radish, Fennel Salad, Pomegranate Gastrique

Grilled Filet Mignon * | 42

*Whipped Potatoes, Fried Onion Straws, French Green Beans, Gorgonzola Butter, Red Wine Demi-Glace *GF w/out onion straws**

Braised Short Ribs (GF) | mp

Whipped Potatoes, Roasted Brussels Sprouts, Mushroom Marsala

Pan Seared Scallops (GF) | 35

Butternut Squash Potato Galette, Butter Poached Asparagus Lemon Crab Beurre Blanc, Chive Oil

Prime Rib | 55

Potato Croquettes, Grilled Asparagus, Rosemary Veal Demi-Glace (Friday and Saturday only)

GREENS

Bill's Chicken Salad | 16

Fried Coconut Chicken, Mixed Greens, Avocado, Egg, Tomato, Cheese, Artichoke Hearts, Balsamic Vinaigrette, Hot Mustard

Grilled Salmon Salad * | 18

Grilled Salmon, Spinach, Boston Lettuce, Blue Cheese, Dried Cranberries, Toasted Almonds, Potato Straws, Cranberry Vinaigrette

Steak Salad | 18

Grilled Sirloin, Romaine, Buttermilk Dressing, Gorgonzola, Egg, Red Onion, Bacon, Toasted Garlic Croutons

Side House (V, GF) | 6

Mixed Greens, Sherry Thyme Vinaigrette, Dried Cranberries, Toasted Almonds, Parmesan Cheese

Side Caesar | 6

Hearts of Romaine, Traditional Caesar Dressing, Toasted Garlic Croutons, Parmesan

Additions: Chicken - 7 | Shrimp - 8 | Sausage - 8 | Sirloin - 12 Coconut Fried Chicken - 7 | Grilled Baguette (2) | 1.50

SANDWICHES

Grand Street Burger * | 14

2 - 4 oz Angus Smashed Patties, Toasted Egg Bun, Crispy Onion Straws, Fries

Add Cheddar, American, Gruyere, Gorgonzola - 1

Add Double Thick Bacon - 2 | Add Fried Egg - 2

Buttermilk Fried Chicken | 15

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

PASTAS

Garganelli | 25

Scimeca's Italian Sausage, Pepperonata, Spinach, Basil, Gorgonzola Cream, Pecorino

Capellini | 18

Julienne Prosciutto, Sweet Peas, Roasted Roma Tomatoes, Pinot Grigio Cream Sauce

Add Protein: Chicken - 7 | Shrimp - 8 | Sausage - 8 | Sirloin - 12

Tagliatelle | 25

Sautéed Shrimp, Citrus Tomato Sauce, Zucchini, Squash, Basil, Lemon Ricotta

SIDES

Green Beans | 6

Spinach | 6

Zucchini | 6

Brussels Sprouts | 6

Whipped Potatoes | 4.5

French Fries | 4.5

Potato Chips | 4.5

Asparagus | 6