



LUNCH

STARTERS

House-Made Focaccia Bread (V) | 7

Chef's Selection of Seasonal Ingredients

Charcuterie | 21

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

Italian Flatbread | 16

Genoa Salami, Capicola, Prosciutto, Roasted Red Onion, Arugula, Fresh Mozzarella, Tomato Wine Sauce, Pecorino Romano

Margherita Flatbread (V) | 14

Heirloom Tomato, Fresh Mozzarella, Chiffonade Basil, Tomato Wine Sauce, Pecorino Romano

Smoked Ancho Brisket Tacos (3) (GF) | 15

House-Smoked Ancho-Rubbed Brisket, Diced White Onions, Cilantro, Lime, Guacamole, Diablo Sauce, Queso Fresco, Soft Corn Tortillas

White Cheddar Fondue (V) | 11

Soft Bavarian Salted Pretzels, Green Apples

Salmon Cakes (3) | 13

GS Remoulade, Spring Mix, Heirloom Tomato Cucumber Relish, Grilled Lemon

Deviled Bacon & Eggs (4) (GF) | 8

Candied Bacon, Pickled Mustard Seed, Chives

Chicken Fried Brussels Sprouts (V) | 13

Hand-Battered Brussels Sprouts, Pickled Shallots, Pecorino Peppercorn Dressing, Chives

Roasted Mushroom Spring Rolls (3) (V) | 14

Roasted Mushroom Medley, Spinach, Candied Garlic Syrup, Gremolata, White Cheddar Fondue, Pecorino Romano, Rice Paper

Tuna Tartare* | 16

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

Pistou White Bean Hummus (V) | 13

Grilled Pita, Crudites, Kalamata Olives, Olive Oil

House-Made Pimento Cheese (V) | 8

Gold & Purple Potato Chips, Giardiniera, Hot Sauce

SANDWICHES

(substitute side for soup, salad or vegetable | 2)

Grand Street Burger* | 16

Angus Beef Patty, Crispy Onion Straws, GS Fancy Sauce, Toasted Brioche Bun, Fries

Add: Cheddar, American, Gruyere, Pepper Jack, Provolone | 1

Add: Black Pepper Bacon, Fried Egg | 2

Buttermilk Fried Chicken | 16

Hand-Battered Chicken Breast, Shaved Brussels Sprout Slaw, GS Crinkle-Cut B&B Pickles, Pimento Cheese, Toasted Egg Bun, Fries

Croque Monsieur | 16

Black Forest Ham, GS "Dijonnaise", White Cheddar Fondue, Gruyere, Sourdough, Fries

Add: Black Pepper Bacon, Fried Egg | 2

Turkey Sandwich | 15

House-Smoked Hickory Turkey Breast, Black Pepper Bacon, Pickled Red Onion, Fresh Arugula, Lavender Pineapple Chutney, Brie, Challah, Gold & Purple Potato Chips

Veggie Sandwich (V) | 15

Grilled Zucchini & Yellow Squash, Roasted Red Bell Peppers, Pistou White Bean Hummus, Fresh Spinach, Boursin Gournay, House-Made Focaccia, Gold & Purple Potato Chips

Grand Street Stack | 17

Marinated & Grilled Sirloin, Caramelized Onions, Roasted Button Mushrooms, Red-Wine Demi Glace, Fresh Mozzarella, Baguette, Fries

Pastrami Sandwich | 18

House-Made Pastrami, Giardiniera, GS Steak Sauce, Horseradish Aioli, Gruyere, Marbled Rye, Gold & Purple Potato Chips

PLATES

Braised Pork Shank Osso Buco (GF) | 29

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

Oven Roasted Chicken (GF) | 25

1/2 Chicken, Cheddar Grits, Grand Mariner Orange Aleppo Glaze, Garlic Sautéed Spinach, Microgreens

Cornmeal Crusted Trout (GF) | 26

Tuscan Fries, Bacon & Shaved Brussels Cream Sauce, Grilled Meyer Lemon

Grilled Salmon* (GF) | 29

Cauliflower Red Quinoa Pilaf, Lemon Chipotle Honey, Sweet Pea Purée, Toasted Slivered Almonds, Microgreens

Grilled Filet Mignon* | 42

Rosemary Whipped Potatoes, Fried Onion Straws, French Green Beans, Gorgonzola Butter, Red Wine Demi-Glace

Braised Short Ribs (GF) | MP

Rosemary Whipped Potatoes, Roasted Brussels Sprouts, Mushroom Marsala Sauce

GREENS

Bill's Chicken Salad | 17

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

Grilled Salmon Salad* | 18

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

Steak Salad* | 18

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

Spinach Salad (V, GF) | 15

Frisée, Spinach, White Balsamic Strawberry Vinaigrette, Raw Red Onion, Candied Pecan, Fresh Strawberry, Goat Cheese

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 (5) | 8 Scallops*(2) | MP Salmon* | 7

Sirloin* | 12 Coconut Fried Chicken (3) | 7 Baguette (2) | 1.50

PASTAS

Garganelli | 25

Scimeca's Italian Sausage, Pepperonata, Spinach, Basil, Gorgonzola Cream, Pecorino, House-Made Tomato Paprika Garganelli

Capellini | 18

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

Tagliatelle | 25

Sautéed Shrimp, Zucchini, Squash, Basil, Citrus Tomato Sauce, Lemon Ricotta, House-Made Tagliatelle Noodles

Rigatoni (V) | 21

Sautéed Heirloom Tomato, Roasted Shallot, Spinach, Fresh Basil, White Wine Tomato Sauce, Burrata, House-Made Spinach Rigatoni

Additions: Chicken | 7 Shrimp (5) | 8 Scallops*(2) | MP Salmon* | 7

Sirloin* | 12 Coconut Fried Chicken (3) | 7 Baguette (2) | 1.50