



DINNER

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

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

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
- Pan Seared Scallops*** (GF) | MP
Roasted Shallot Potato Galette, Butter Poached Asparagus, Lemon Crab Beurre Blanc, Chive Oil
- Grilled KC Strip*** | MP
Coriander & Black Pepper Rub, 3 Mushroom Medley Bordelaise, Pecorino Potato Croquettes, Grilled Asparagus, Pecorino Romano, Chives

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

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