

LUNCH: Tue-Fri 11am-3pm  
HAPPY HOUR: Tues-Fri 4-6pm  
DINNER: Tues-Sat 5-9p  
BRUNCH: Sat-Sun 10am-3pm



## Lunch

### SOUPS & SALADS

Add Steak\*, Fried Chicken, or Smoked Trout 5

Arugula, Roasted Spring Vegetables, Farm Egg,  
Chard-Onion Vinaigrette 13

Mixed Farm Greens, Hazelnuts, Goat Cheese, Pickled  
Golden Raisins, Zinfandel Vinaigrette 11

Kale Caesar, Crouton, Sarvecchio 12

Wedge Salad, Bacon, Sunflower Seeds,  
Blue Cheese, Goddess Dressing 12

Tomato Bisque or Soup du Jour 8  
Add Grilled Cheese 6

### SMALL PLATES

Grant House Bacon Deviled Eggs 8

Grand Central Baguette, Butter, Sea Salt 5

Clams & Chorizo, Tomato, Baguette 15

Crispy Calamari & Garden Vegetables,  
Black Garlic Aioli 13

Grant House Chef's Board  
Meats, Cheese, Pickles, Bread 15

House Made Cheese Rolls, Bacon Butter 8

### LARGE PLATES

Classic Reuben, Rye Bread, Corned Beef, Sauerkraut, Thousand Island 15

Southern Fried Chicken Sandwich, Honey Mustard, Pickles, Lettuce 14

BLT, Grand Central Whole Wheat, Bacon, Lettuce, Tomato, Aioli 14

Crispy Cod Sandwich, Beer Batter, Remoulade, Lettuce, Pickles 15

Black Bean Burger, Cheddar, Lettuce, Tomato, Avocado, Siracha Aioli 14

Grant House Double Smash Burger, Cheddar, Bacon, Lettuce, Pickle, Aioli 15

Beer Battered Fish & Chips, House Tarter 18

All sandwich's served with herbed fries, kettle chips, or farm greens

\*Meat or eggs may be undercooked to your specifications. Consuming raw or undercooked meat, eggs, fish, or dairy could pose a health risk.