

GRAIN & CANE

OPTION ONE

45 PER GUEST

appetizers and entrees are served family style, and dessert is plated individually.

APPETIZERS

(served family style)

AVOCADO TOAST *VG*

bmarket radish, sea salt, sourdough bread

DISCO FRIES

cheese curds, brown gravy, chives

CAESAR*

baby romaine hearts, ciabatta croutons, fresh parmesan

ENTRÉES

(served family style)

GREENMARKET BREAKFAST*

soft scrambled eggs, crispy bacon, mixed greens, sourdough bread

FRENCH TOAST *V*

strawberry & blueberry

EGGS BENEDICT*

poached local eggs, cured ham, spinach, house-made english muffin, hollandaise

STEAK & EGGS* *GF*

10 oz flank steak, sunny-side up egg, potato hash

DESSERT

(served individually)

GRILLED CHOCOLATE CAKE

devils food cake, chocolate fudge, chocolate buttercream

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness
GF gluten free / V vegetarian / VG vegan*

GRAIN & CANE

OPTION TWO

55 PER GUEST

appetizers are served family style, entrees choice of, and dessert is plated individually.

APPETIZERS

(served family style)

AVOCADO TOAST *VG*

bmarket radish, sea salt, sourdough bread

DISCO FRIES

cheese curds, brown gravy, chives

FRENCH TOAST *V*

strawberry & blueberry

ENTRÉES

(choice of)

GREENMARKET BREAKFAST*

soft scrambled eggs, crispy bacon, mixed greens, sourdough bread

JUMBO LUMP CRAB CAKE

summer corn succotash, old bay aioli

EGGS BENEDICT*

poached local eggs, cured ham, spinach, house-made english muffin, hollandaise

STEAK & EGGS* *GF*

10 oz flank steak, sunny-side up egg, potato hash

DESSERT

(served individually)

GRILLED CHOCOLATE CAKE

devils food cake, chocolate fudge, chocolate buttercream

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GRAIN & CANE

ADD ONS

(a la carte)

TABLE FAVORITES

(each selection serves two-four guests)

MARGHERITA PIZZA 19 *V*

tomato sauce, fresh mozzarella, grated parmesan, basil

SPICY BROOKLYN PIZZA 21

tomato sauce, mozzarella, pepperoni, pickled long hot pepper, hot honey

PEPPERONI PIZZA 19

tomato sauce, shredded mozzarella

CHEESE PIZZA 18 *V*

tomato sauce, shredded mozzarella

SPINACH & ARTICHOKE DIP 17 *V*

sour cream, parmesan, paprika, homemade crackers

WHIPPED BUFFALO RICOTTA 14 *V*

thyme, lemon olive oil, sea salt, warm house focaccia

HAND-CUT FRIES 8 *VG*

sea salt

FROM THE BUTCHER SHOP

(each selection serves two-four guests | each selection is served with hand-cut fries and chimichurri)

10 OZ FILET MIGNON* 56 *GF*

14 OZ RIBEYE PRIME STEAK* 52 *GF*

10 OZ FLANK STEAK* 34 *GF*

DESSERT

(enhance your dessert selection, add an additional choice to your menu)

TOFFEE BREAD PUDDING +5

ciabatta, vanilla custard, toffee sauce, vanilla ice cream

SEASONAL COBBLER +5

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CLASSIC COCKTAILS

CASA DE MARGARITA 17

casamigos blanco, dry curaçao, organic agave, lime, salt

G&C OLD FASHIONED 17

woodford reserve, demerara, bitters, orange & lemon oil

ESPRESSO COCKTAIL 16

ketel one vodka, mr. black coffee liqueur, averna, vanilla, espresso

GRAIN & CANE 16

bulleit bourbon, leblon cachaça, organic agave, lemon, orange bitters

RED / WHITE SANGRIA 15

brandy, cointreau, peach, orange, pineapple

EL DIABLO 15

cazadores reposado tequila, crème de cassis, agave, lime, fever-tree ginger beer

SEASONAL COCKTAILS

WATERMELON SUGAR 17

cazadores reposado tequila, ilegal mezcal, dry curaçao, watermelon, lime, tajin rim

PASSIONFRUIT SANGRIA 15

ketel one vodka, grand marnier, passionfruit, lemon, fever-tree club soda

RUM SWIZZLE 15

zacapa 23 aged rum, golden falernum, demerara, lime, bitters, grated cinnamon

PEAR ME UP 16

grey goose pear vodka, spiced pear liqueur, disaronno amaretto, honey, lemon

ZERO PROOF *(no alcohol)*

ORCHARD LEMONADE 8

fuji apple, yuzu, lemon, lime, cinnamon & vanilla syrup

ELDERFLOWER MOJITO 9

fresh mint, lime, elderflower syrup, fever-tree club soda

G&C COOLER 8

lime, strawberry, honey, sprite

HIBISCUS COOLER ICED TEA 4

(unsweetened)

CLASSIC BLACK ICED TEA 4

(unsweetened)

BY THE GLASS

wine by the bottle available upon request



SPARKLING

la marca prosecco d.o.c.g. veneto, italy 15

ROSÉ

la bernarde côtes de provence "les hauts du luc", france 16

WHITES

era organic pinot grigio, delle venezie, italy 14

jean-marc et romain pastau sancerre "vieilles vignes", loire valley 19

starborough sauvignon blanc, marlborough, new zealand 14

terras gauda albariño blend, rías baixas, spain 17

king estate chardonnay, willamette valley, oregon 15

sonoma-cutrer chardonnay, russian river ranches 18

RED WINE

lapis luna pinot noir, north coast, california 14

landform pinot noir, willamette valley, oregon 18

ducарosso chianti riserva d.o.c.g. tuscan, italy 14

"chelsea" by goldschmidt merlot, alexander valley 18

norton reserva malbec, mendoza, argentina 16

altos ibéricos reserva tempranillo, d.o.c.a., rioja, spain 18

banshee cabernet sauvignon, sonoma county 18

dough cabernet sauvignon, north coast 16

DRAUGHT

birdsmouth brewing co, mexican lager, 4.0% ABV oceanport, nj 8

guinness, irish dry stout 4.2% ABV dublin, ireland 8

new trail brewing co, crisp lager 4.8% ABV williamsport, pa 8

carton brewing co, white ale 4.9% ABV atlantic highlands, nj 8

stella artois, 5.0% ABV leuven, belgium 8

untied brewing co, file this, hazy ipa 6.8% ABV new providence, nj 9

high point brewing, ramstein imperial pilsner 7.0% ABV butler, nj 8

kane brewing co, kane head high ipa 7.2% ABV ocean, nj 9

CANNED COCKTAILS

surfside strawberry lemonade 9

surfside iced tea 9

CRAFT

rescue club pils 8 (N/A)

downeast original cider 9

fat tire amber ale 8

yacht juice hazy ipa 9

broken heels double ipa 9

long days short years lager 8

DOMESTIC

dogfish 60 mins 8

miller lite 7

blue moon 8

bud light 7

sam adams 7

IMPORT

peroni 8

corona light 8

corona 8

heineken 8

modelo especial 8