
GRAIN & CANE



Where Comfort *Meets Craft.*

Grain and Cane is your home for hospitality in Berkeley Heights, New Jersey. An homage to family nostalgia, our neighborhood table is built on the Connell legacy, as leading American rice and sugar cane purveyors and community idealists. Our menu features dishes that nod to family tradition, regional flare, and vibrant flavors, such as our seasonal cocktails, our famous Grover Double Burger and Thai Roasted Salmon. Strong roots and dynamic character serve as the blueprint for a thoughtful selection of craft beers, wine, and cocktails. Vintage art and antique photographs from past Connell generations set a backdrop for a convivial atmosphere – a restaurant and bar ideal for a range of experiences, from casual occasions to magnetic celebrations. We invite you to gather around our modern table, as extended family reveling in a shared history. We hope you will raise a glass with us soon.





GRAIN & CANE

Meet the Chef



LOUIS BAYLA

— Executive Chef
Grain & Cane

Chef Louis Bayla brings a wealth of experience from Manhattan's renowned dining scene to Grain & Cane Bar & Table. Having cooked at Danny Meyer's Gramercy Tavern and served as Executive Sous Chef at Andrew Carmellini's Locanda Verde, Louis's culinary expertise shines through in every dish.

His passion for cooking, honed under top-tier chefs, celebrates the significance of fresh ingredients and the joy of bringing people together through memorable meals. Louis curates menus focused on seasonality and regional produce, thanks to strong relationships with local farmers and suppliers.

Chef Louis Bayla continues to elevate The Park's dining experience with innovative, ingredient-driven cuisine.

GRAIN & CANE

Large Party Options

Private Dining Room

Capacity: *Max 16 Guests*

Our private dining room has seating for up to 16 people with an associated food and beverage minimum for the room. Our chef has carefully curated a three-course family-style menu with all of our highlights from our Lunch, Brunch and Dinner menus.







Large Party Options

Garage Door / Window Area

Capacity: *Max 22 Guests*

For parties of more than 16 guests, we recommend reserving our beautiful garage door/window area. This bright, open space can accommodate up to 22 guests, allowing everyone to dine together comfortably and enjoy a seamless, memorable experience with us

PLEASE NOTE THAT THIS SPACE IS NOT PRIVATE





GRAIN & CANE

OPTION ONE

55 PER GUEST

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

APPETIZERS

(served family style)

CRISPY CALAMARI *GF*

banana peppers, scallions, yuzu, tartar sauce

MEATBALLS

beef & pork sausage, tomato sauce, ricotta, toasted ciabatta

CAESAR*

baby romaine hearts, ciabatta croutons, fresh parmesan

ENTRÉES

(served family style)

MISO-GINGER GLAZED SALMON* *GF*

furikake fried rice, baby bok choy, sesame, yuzu, pickled daikon

RIGATONI BOLOGNESE

beef & pork sausage ragout, ricotta, basil

ROASTED GOFFLE CHICKEN *GF*

charred broccollini, cremini mushrooms, crushed peewee potatoes, garlic pan jus

FARMER'S MARKET SEASONAL VEGETABLES *VG*

chef's selections of seasonal vegetables

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

70 PER GUEST

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

APPETIZERS

(served family style)

CRISPY CALAMARI

banana peppers, scallions, yuzu, tartar sauce

MEATBALLS

beef & pork sausage, tomato sauce, ricotta, toasted ciabatta

CAESAR*

baby romaine hearts, ciabatta croutons, fresh parmesan

ENTRÉES

(choice of)

MISO-GINGER GLAZED SALMON* *GF*

furikake fried rice, baby bok choy, sesame, yuzu, pickled daikon

RIGATONI BOLOGNESE

beef & pork sausage ragout, ricotta, basil

ROASTED GOFFLE CHICKEN *GF*

charred broccollini, cremini mushrooms, crushed peewee potatoes, garlic pan jus

VEGETABLE THAI CURRY

roasted mushrooms, bok choy, broccolini, jasmine rice, tofu, cilantro

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 chioce 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 18
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 / PASSIONFRUIT SANGRIA 15
brandy, cointreau, peach, orange, pineapple

EL DIABLO 16
cazadores reposado tequila, crème de cassis, agave, lime, fever-tree ginger beer

SEASONAL COCKTAILS

CAMPFIRE EMBERS 16
luna azul reposado, mezcal union, sorel, lapsong souchong tea, demerara, lime

THE ORANGE HIVE 16
barr hill gin, pomegranate honey, lemon, orange bitters

CINNAMON AND SPICE 15
evan williams bourbon, st. george spiced pear, cinnamon, lemon

BLACKBERRY SPRITZ 16
tito's vodka, blackberry, mint, lemon, prosecco

FIG AND ROSEMARY MULE 16
figenza vodka, rosemary, lime, ginger beer

ZERO PROOF *(no alcohol)*

HOT APPLE CIDER 9
(add buffalo trace bourbon +8)
cinnamon, allspice, anise

AUTUMN ORCHARD 9
apricot, rosemary, lime, sparkling grapefruit soda

CRANBERRY FIZZ 9
earl grey, cranberry, lime, club soda

LAWSON'S SIP'N 9
non-alcoholic beer, 0.5% ABV

HIBISCUS COOLER ICED TEA 4
(unsweetened)

CLASSIC BLACK ICED TEA 4
(unsweetened)

BY THE GLASS

wine by the bottle available upon request

	gls	btl
SPARKLING		
la marca *prosecco d.o.c.g. veneto, italy*	15	56
chandon sparkling rosé *domaine chandon, california*	19	
ROSÉ		
rosé de la chevaliere *languedoc-roussillon, france*	16	55
peyrassol, la croix rosé *provence, france*	17	80
WHITES		
era *organic pinot grigio, delle venezie, italy*	15	54
hunky dory *organic sauvignon blanc, marlborough, new zealand*	15	56
dr. bürklin-wolf "hommage à luise" *riesling, pfalz, germany*	16	62
sterling *chardonnay, napa valley, california*	14	
sonoma-cutrer *chardonnay, russian river ranches, california*	18	70
RED WINE		
a to z *pinot noir, oregon*	15	
landform *pinot noir, willamette valley, oregon*	18	70
ducarosso *chianti riserva d.o.c.g. tuscany, italy*	15	54
"chelsea" by goldschmidt *merlot, alexander valley*	19	70
andeluna 1300 *malbec, valle de uco, mendoza, argentina*	15	50
altos ibéricos reserva *tempranillo, d.o.ca., rioja, spain*	18	70
banshee *cabernet sauvignon, sonoma county*	18	70

DRAUGHT

guinness, *irish dry stout 4.2% ABV dublin, ireland* 9
new trail brewing co, *trailside pounder 5% ABV williamsport, pa* 9
asahi super dry, *japanese rice lager 5% ABV japan* 10
new trail brewing co, *crisp lager 4.8% ABV williamsport, pa* 7
burnt mills cider co, *semi dry 5.5% ABV bedminster, nj* 10
pacifico clara, *mexican lager 4.4% ABV mazatlán, mx* 9
new trail brewing co, *broken heels ipa 7.0% ABV williamsport, pa* 9
kane brewing co, *kane head high ipa 6.6% ABV ocean, nj* 10

CANNED COCKTAILS

stateside orange 12
stateside black cherry 12
untitled art, florida seltzer strawberry kiwi 12

CRAFT

lawson's sip'n *(non-alcoholic)* 9
downeast original cider 12
fat tire amber ale 9
aslin orange starfish 9
hop butcher thermal 13
icarus brewing, yacht juice hazy ipa 14
new trail brewing, broken heels double iipa 14
untied brewing, long days short years lager 13
allagash brewing, belgian-style wheat beer 10

DOMESTIC

dogfish 60 mins 10
miller lite 7
blue moon 9
bud light 7
sam adams 9
michelob ultra 7

IMPORT

peroni 9
corona light 9
corona 9
heineken 9
modelo 9



THE PARK
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