

GRAIN & CANE
BAR AND TABLE

OPTION ONE

35 PER GUEST

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

APPETIZERS

(served family style)

chicken pops *GF*

buffalo sauce, blue cheese, celery

meatballs

slow cooked in tomato sauce, ricotta, grilled ciabatta

ENTRÉES

(served family style)

roasted salmon bowl

jasmine rice, furikake, sesame, avocado, spinach,

pickled ginger, watermelon radish

chicken caesar salad*

baby romaine hearts, ciabatta croutons, fresh parmesan

margherita pizza *V*

tomato sauce, mozzarella, fresh basil

rigatoni pasta *V*

tomato & basil

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
BAR AND TABLE

OPTION TWO

39 PER GUEST

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

APPETIZERS

(served family style)

chicken pops *GF*

buffalo sauce, blue cheese, celery

meatballs

slow cooked in tomato sauce, ricotta, grilled ciabatta

ENTRÉES

(choice of)

roasted salmon bowl*

jasmine rice, furikake, sesame, avocado, spinach,

pickled ginger, watermelon radish

goffle farm roasted chicken

asparagus, romesco, natural jus

fried chicken sandwich

crunchy cabbage, spicy mayo, brioche bun, salt & vinegar chips

grover double burger*

special sauce, american cheese, shredded lettuce, brioche bun, salt & vinegar chips

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
BAR AND TABLE

ADD ONS

(a la carte)

TABLE FAVORITES

(each selection serves 2-4 guests)

margherita pizza 19 V

tomato sauce, mozzarella, fresh basil

spicy brooklyn pizza 21

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

pepperoni pizza 19

tomato sauce, mozzarella

spinach & artichoke dip 17 V

sour cream, parmesan, paprika, homemade cracker

FROM THE BUTCHER SHOP & SIDES

(each selection is served with hand-cut fries)

(each selection serves 1-2 guests)

10 oz filet mignon* 56

14 oz prime new york strip* 47

10 oz flank steak* 34

sugar snap peas 9 VG/GF

chili garlic

duck fat potatoes 10 V

spicy aioli

roasted asparagus 11 V

béarnaise sauce

hand-cut fries 8 VG

DESSERT

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

toffee bread pudding +6 per guest

ciabatta, vanilla custard, toffee sauce, vanilla ice cream

seasonal cobbler +6 per guest

*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness
GF Gluten Free / V vegetarian / VG Vegan

PIÑA COLADA 8 N/A
coco lópez cream of coconut, pineapple
add coconut & dark rum floater +7

CASA DE MARGARITA 17
casamigos blanco, dry curaçao,
organic agave, lime, salt

G&C OLD FASHIONED 17
woodford reserve, demerara, bitters,
orange & lemon oil

GONE WITH THE WHISKEY 16
angel's envy, dry curaçao,
fresh raspberry syrup, almond syrup,
lemon, orange bitters l

COCKTAILS

BLUEBERRY SPRITZ 15
ketel one vodka, elderflower, blueberry,
lemon, fever-tree club soda

PASSION & SMOKE 17
don julio reposado, mezcal, passionfruit,
pineapple, lime, vanilla, salt rim

el DIABLO 15
cazadores reposado, crème de cassis,
lime, fever-tree ginger beer

FROZEN LEMONADE 8 N/A
meyer lemon, yuzu, simple syrup,
add limoncello & vodka floater +7

GRAIN & CANE 16
bulleit bourbon, leblon cachaça
organic agave, lemon, orange bitters

RED or WHITE SANGRIA 15
brandy, cointreau, peach,
orange, pineapple

RHUBY ROSE 16
ketel one grapefruit & rose vodka,
lemon, rhubarb & strawberry syrup,
aquafaba

BY THE GLASS

ROSÉ

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

SPARKLING

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

WHITES

heinz eifel "shine" riesling, mosel, germany

era organic pinot grigio, delle venezie, italy

château de fontaine-audon saucerre a.o.p., loire valley, france

starborough sauvignon blanc, marlborough, new zealand

terras gauda albariño blend, rías baixas, spain

king estate chardonnay, willamette valley, oregon

sonoma-cutrer chardonnay, russian river ranches

RED WINE

lapis luna pinot noir, north coast, california 14

landform pinot noir, willamette valley, oregon 18

ducarosso chianti riserva d.o.c.g. tuscany, 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

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
icarus brewing co, das beste, kölsch	5.0% ABV	brick, nj	8
dogfish head 60 minute ipa	6.0% ABV	milton, de	9
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

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

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