


GRAIN & CANE
BAR AND TABLE

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

slow cooked in tomato sauce, ricotta, grilled ciabatta

caesar salad*

baby romaine hearts, ciabatta crumbs, fresh parmesan

ENTRÉES

(served family style)

pan seared salmon*

hong kong noodles, bok choy, wild mushrooms, mandarin oranges, hoisin glaze

rigatoni bolognese

pork sausage ragout, ricotta, basil

roasted goffle chicken *GF*

sugar snap peas, spanish rice, salsa roja

farmers 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
BAR AND TABLE

OPTION TWO

70 PER GUEST

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

APPETIZERS

(served family style)

crispy calamari *GF*

banana peppers, scallions, yuzu, tartar sauce

meatballs

slow cooked in tomato sauce, ricotta, grilled ciabatta

caesar salad*

baby romaine hearts, ciabatta crumbs, fresh parmesan

ENTRÉES

(choice of)

pan seared salmon*

hong kong noodles, bok choy, wild mushrooms, mandarin oranges, hoisin glaze

rigatoni bolognese

pork sausage ragout, ricotta, basil

roasted goffle chicken *GF*

sugar snap peas, spanish rice, salsa roja

vegetable thai curry *VG*

foraged mushrooms, bok choy, tofu, cilantro

ADD ON

14 oz prime new york sirloin *GF +20 per guest*

hand-cut fries

pork chop & fries *GF +15 per guest*

10 oz smoked berkshire pork chop, hand-cut fries

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

GONE WITH THE WHISKEY 16

angel's envy, dry curaçao,
fresh raspberry syrup, almond syrup,
lemon, orange bitters

PASSION & SMOKE 17

don julio reposado, mezcal, passionfruit,
pineapple, lime, vanilla, salt rim

CRANBERRY DREAM SPRITZ 16

ketel one vodka, blood orange,
cranberry, lemon, prosecco

G&C OLD FASHIONED 17

woodford reserve, demerara, bitters,

COCKTAILS**BOURBON BOULEVARD** 16

angel's envy bourbon, sweet vermouth,
aperol, allspice liqueur, averta

ELDERFLOWER MOJITO 9 N/A

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

TEQUILA MY HEART 16

don julio blanco, aperol, apricot, lemon,
pomegranate, angostura bitters

CASA DE MARGARITA 17

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

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 16

il poggione rosato di toscana brancato, tuscan i.g.t., italy 14

SPARKLING

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

domaine chandon sparkling rosé, yountville, california 19

WHITES

heinz eifel "shine" riesling, mosel, germany 13

era organic pinot grigio, veneto, italy 14

starborough sauvignon blanc, marlborough, new zealand 14

terra guada 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

castello di volpaia chianti classico d.o.c.g. tuscan, italy 18

"chelsea" by goldschmidt merlot, alexander valley 18

norton reserva malbec, mendoza, argentina 16

malvira' roero organic nebbiolo d.o.c.g., piedmonte, italy 17

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 williamport, pa 8

stella artois 5.0% ABV leuven, belgium 8

allagash white 5.2% ABV portland, me 8

icarus brewing co, tmavy pivo, czech style dark lager 5.4% 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

untied brewing co, uncharted depths, belgian strong dark ale 7.0% ABV new providence, nj 9

CRAFT

downeast original cider 9

glutenberg blonde gluten free 8

fat tire amber ale 8

icarus yacht juice ipa 9

rescue club pils 8 (N/A)

DOMESTIC

coors light 7

miller lite 7

yuengling 7

michelob ultra 7

bud light 7

budweiser 7

sam adams 7

IMPORT

amstel light 8 heineken 8

corona light 8 blue moon 8

corona 8 modelo 8

