

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.



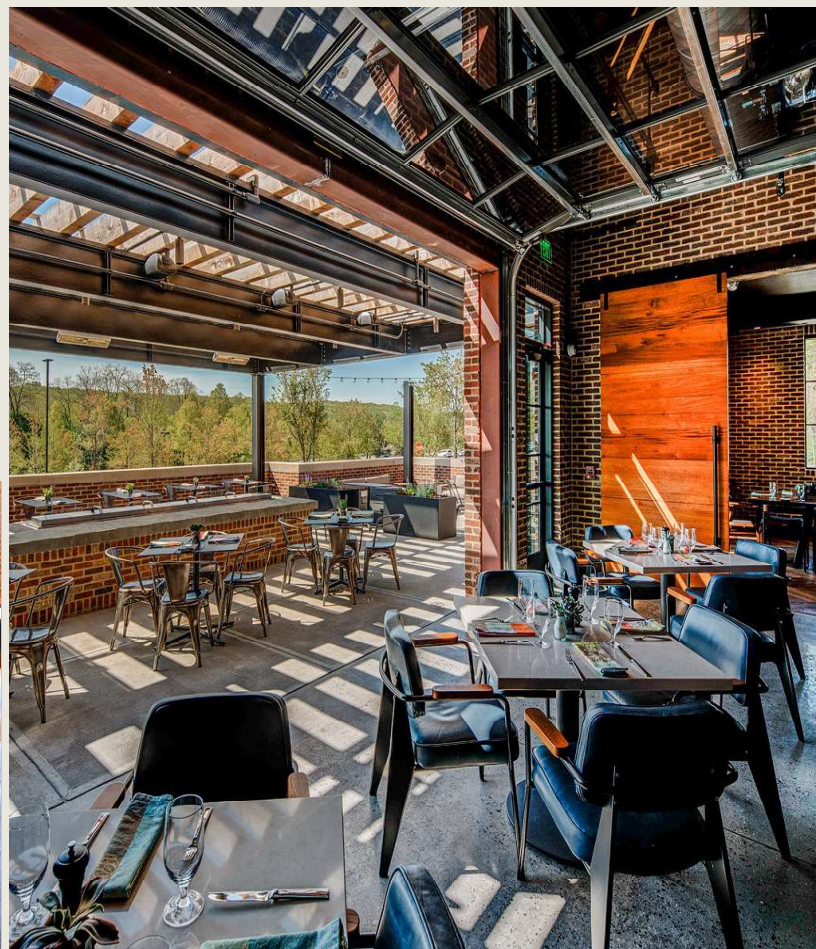


Garage Door / Window Area

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 brussels sprout, marble potatoes, roasted garlic au 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 brussels sprout, marble potatoes, roasted garlic au jus

VEGETABLE THAI CURRY

roasted mushrooms, bok choy, brussels sprout, 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 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

JALAPEÑO BUSINESS 15

jalapeño infused tequila, vago “elote” mezcal, honey & ginger syrup, lemon, chili salt rim

SPICED GOLD RUSH 15

brown butter fat-washed bulleit bourbon, allspice, honey & ginger syrup, lemon

BERGAMOT & ROSÉ (SPRITZ) 16

hendrick's gin, bergamot, grapefruit, cranberry, lemon, cinnamon syrup, chandon sparkling rosé

G&C PERFECT MANHATTAN 17

angel's envy small batch “limited release” rye, dry and sweet vermouth, black walnut bitters

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

chandon rosé domaine chandon, california 19

WHITES

era organic pinot grigio, delle venezie, italy 14

hunky dory organic sauvignon blanc, marlborough, new zealand 15

dr. bürklin-wolf “hommage à luise” riesling, pfalz, germany 16

matchbook “the arsonist” chardonnay, dunnihan hills, california 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. tuscany, italy 14

“chelsea” by goldschmidt merlot, alexander valley 18

andeluna 1300 malbec, valle de uco, mendoza, argentina 14

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 9

modelo especial, mexican lager, 4.4% ABV mexico 8

asahi super dry, japanese rice lager 5% ABV japan 9

twin elephant co, vermont brown ale, 5.9% ABV chatham, nj 9

stella artois, 5.0% ABV leuven, belgium 8

sierra nevada, celebration fresh hop ipa 6.8% ABV chico, ca 9

new trail brewing co, crisp amber lager 5.0% ABV williamsport, pa 7

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

icarus brewing, yacht juice hazy ipa 9

new trail brewing, broken heels double ipa 9

untied brewing, long days short years lager 8

carton brewing, peitsche german style pilsner 9

DOMESTIC

dogfish 60 mins 8

miller lite 7

blue moon 8

bud light 7

micheLOB ultra 7

IMPORT

peroni 8

corona light 8

corona 8

heineken 8



THE PARK
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