



# GRAIN & CANE

## BAR AND TABLE

### TO START

#### Grilled Ciabatta

italian ricotta, olive oil,  
flake salt & spices | 12

#### Chicken Pops

buffalo sauce, blue cheese, celery | 12

#### Fried Oysters

white grits, grain mustard sauce | 16\*

#### Poutine

gravy, cherry grove cheese curd | 22  
add duck confit | 3



### BUTCHER'S BOARD

SERVES 2 TO 3 GUESTS FAMILY STYLE

#### 44oz Sliced Tomahawk Ribeye

roasted garlic aioli | 76\*

#### 18oz Duroc Double Rib Pork Chop

chimichurri | 36

#### Whole Fried Chicken, Eight-Cut

g&c hot sauce, biscuits | 36



### PIZZAS

#### Margherita

tomato sauce, mozzarella,  
fresh basil | 13

#### White

mozzarella, rappini, garlic butter  
sauce | 13

#### Sausage

spinach, mozzarella, ricotta | 14

### RAW BAR

#### Oysters on the Half Shell

fresh selection daily,  
horseradish, cocktail, mignonette\*  
19 PER HALF DOZEN | 36 PER DOZEN

#### Colossal Gulf Shrimp

cocktail sauce  
15 FOR THREE | 32 PER HALF DOZEN

#### Maine Lobster Cocktail

celery, iceberg, cocktail sauce | 21

#### Shrimp Louie

avocado, cherry tomatoes, romaine hearts | 19

#### Seafood Tower

oyster sampling, lobster tail,  
shrimp, crab salad | 78\*



### ENTREES

#### Roasted Half Chicken Diavolo

cherry tomatoes, cipollini onions,  
shishito peppers, natural jus | 26

#### Smoked & Braised Beef Short Rib

mashed potato, cipollini onion,  
mushroom | 32

#### Seared Ahi Tuna

sushi rice, shishito peppers,  
thai vinaigrette | 32

#### Oven Roasted Scottish Salmon

quinoa tabouleh, chickpea hummus,  
middle eastern spices | 28\*

#### Fried Chicken

mashed potatoes, collard greens, lemon scallion  
biscuits, g&c hot sauce | 24

#### Steak Frites

12 oz prime sirloin, french fries,  
peppercorn sauce | 36

#### Grover's Double Cheeseburger

special sauce, american cheese, lettuce,  
french fries, brioche bun | 14\*

#### Linguine & Clams

fresh littleneck & manila clams, chili,  
white wine, olive oil bread crumbs | 26

### APPETIZERS

#### New England Clam Chowder

fresh clams, bacon, lemon scallion  
biscuit, smoked paprika oil | 10

#### G&C Wedge

little gem, crispy prosciutto,  
tomato, red onion, egg,  
blue cheese dressing | 13

#### Truffle Burrata & Crostini

wild mushrooms, honeynut squash,  
truffle sauce, watercress | 14

#### Crab Cake

cider slaw, remoulade | 18

#### Caesar Salad

baby romaine hearts, focaccia  
croutons, fresh parmesan | 12

#### Pumpkin Seed Salad

bibb lettuce, sunflower sprouts,  
toasted pumpkin seed dressing | 10

#### Lobster Cobb

lobster salad, greens, avocado,  
bacon, chive, green goddess | 19

#### Add A Protein

charbroiled chicken breast | 6  
seared salmon | 12  
3 pieces colossal shrimp | 15  
crab cake | 16



### SIDES

#### French Fries

flake salt | 8

#### Roasted Cauliflower & Broccoli

garlic, olive oil bread crumbs | 9

#### 3 Cheese Mac n Cheese

cheddar, parmesan, gruyere | 10

#### Braised Collard Greens

apple wood bacon & onion | 8

#### Sprouts

charred brussels, toasted peanuts,  
tamari glaze | 9

#### Mashed Potatoes

yukon potatoes, gravy | 8

## CLASSIC COCKTAILS

| all cocktails \$12 |

### Aviation

Beefeater Gin, Violet Liqueur,  
Luxardo Maraschino, Lemon Juice

### Manhattan

Knob Creek Rye, Carpano Antica,  
Angostura Bitters

### Negroni

Beefeater Gin, Campari, Carpano Antica

### Organic Draught Margarita

Tres Agaves Tequila, Triple Sec, Fresh Lime

### Paloma

Tres Agaves Tequila, Grapefruit, Fresh Lime, Club Soda

### Rattlesnake

Egg White, Old Overholt Rye, Lemon, Absinthe

## HOUSE COCKTAILS

| all cocktails \$12 |

### G&C Old Fashioned

Old Forester, Plantation Dark Rum, Demerara Sugar,  
Orange & Angostura Bitters

### Grapefruit 75

House-Infused Grapefruit Vodka, Citrus, Sparkling Wine

### High Tea

New Amsterdam Vodka, House-Made Vanilla-Earl Gray Tea  
Syrup, Pom Juice, Citrus

### G&C Cup

Aperol, Mint Tea, Raspberry Jam, Sparkling Wine, Club Soda

### American Beauty

Sauza Hornitos Tequila, Orange, Lime Juice, Salt

## DRAUGHT

Stella Artois, Belgium 7

Shiner Bock, Texas 7

Brooklyn Brewery Lager, New York 8

Hoegaarden, Belgium 8

Ommegang Witte, New York 8

Sam Adams Summer, Massachusetts 8

Terrapin Hop-secutioner, Georgia 8

High Point Heffeweizen, New Jersey 8

## BOTTLE

Amstel Light 8

Blue Moon 8

Bud Light 7

Budweiser 7

Coors Light 7

Corona Light 8

Corona Extra 8

Firestone Walker Ipa 9

Fat Tire 8

Guinness 9

Heineken 8

Michelob Ultra 7

Miller Lite 7

New Castle Ale 7

O'douls 7

Samuel Adams 8

Sierra Nevada 8

Yuengling 7

## WHITE, ROSÉ, & SPARKLING WINES

Charles de Fere Brut Blanc de Blancs Reserve	France	NV	\$10	\$36
Avissi Prosecco	Veneto, Italy	NV	\$11	\$40
Fortant Rosé	Languedoc, France		\$12	\$42
Brancott Sauvignon Blanc	Marlborough, New Zealand	2016	\$11	\$40
Markham Chardonnay	Napa, California	2016	\$13	\$46
Alois Lageder Pinot Grigio	Alto Adige, Italy	2016	\$12	\$44
SA Prum Essence Riesling	Mosel, Germany	2016	\$11	\$40
Sanford Chardonnay	Russian River Valley, California	2015	\$13	\$46
Chalk Hill Sauvignon Blanc	Sonoma County, California	2015	\$15	\$53

## RED WINES

Hahn Merlot	Monterey, California	2016	\$11	\$40
Argyle Pinot Noir	Willamette, Oregon	2015	\$13	\$46
Catena "Vista Flores" Malbec	Mendoza, Argentina	2014	\$13	\$44
Joel Gott 815, Cabernet Sauvignon	Napa Valley, California	2015	\$15	\$53
Calista "The Coast Range" Pinot Noir	Anderson Valley, Santa Lucia	2016	\$16	\$55
Justin Cabernet	San Luis Obispo, California	2016	\$17	\$60
Michael David "The Seven Deadly Zins" Zinfandelv	Lodi, California	2015	\$13	\$45

