


GRAIN & CANE

BAR AND TABLE

STARTERS

New England Clam Chowder

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

Crab Cake

cider slaw, remoulade | 18

Grilled Ciabatta

*italian ricotta, olive oil, flake
salt & spices* | 10

Chicken Pops

*buffalo sauce, blue cheese,
celery* | 10

Truffle Burrata

*wild mushrooms, honeynut squash,
watercress* | 14

Colossal Gulf Shrimp

*horseradish cocktail sauce
| 5 per piece*

SALADS

Add a protein:

GRILLED FREE RANGE CHICKEN 6 | CRAB CAKE 16 | SHRIMP 3 FOR 15 | SALMON 12

G&C Wedge

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

Caesar Salad*

*baby romaine hearts,
focaccia crouton, parmesan* | 12

Lobster Cobb

*lobster, local greens, watercress,
avocado, grilled chive,
green goddess dressing* | 19

Shrimp Louie

*avocado, cherry tomatoes,
romaine hearts* | 19

Poke Bowl

*marinated big eye tuna, sushi rice,
avocado, wakame, carrot, scallion,
toasted sesame* | 15

Pumpkin Seed Salad

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

BURGERS + SANDWICHES

SERVED WITH HOUSE FRIES OR SIDE SALAD

Buffalo Burger

*house bbq sauce,
smoked cheddar,
onion ring* | 14

**Grover's Double
Cheeseburger***

*special sauce, american
cheese, lettuce* | 14

Falafel Burger

*crispy falafel, hummus,
heirloom tomato,
avocado taziki* | 12

Short Rib Grilled Cheese

*braised short rib, cheddar,
provolone,
swiss* | 14

CCBLT

*crab cake, bacon,
tomato, iceberg,
old bay mayo* | 18

Vineyard Chicken Salad

*almonds, grapes,
tarragon,
multi-grain bread* | 14

Lobster Roll

*lobster, chive, celery,
shredded lettuce,
new england roll* | 18

Southern Comfort

*crispy chicken,
pimento spread,
dill pickle chips, lettuce* | 12

PIZZAS

Margherita

*fresh mozzarella, san marzano
tomato, basil* | 13

White

*mozzarella, rappini,
garlic butter sauce* | 13

Sausage

spinach, mozzarella, ricotta | 14

RAW BAR

Oysters on the Half Shell

resh selection daily, horseradish, cocktail sauce, mignonette

3 per peice | 14 per half dozen

Jumbo Gulf Shrimp

cocktail suace

4 per piece | 14 per half dozen

Maine Lobser Cocktail

celery, celery leaves, avocado, cocktail sauce | 19

Maryland Blue Crab Cocktail

Sriracha mayo, avocado, cilantro | 18

CLASSIC COCKTAILS

Aviation

Haymans London Dry Gin, Violet Liqueur, Luxardo Maraschino, Lemon Juice

Rye Perfect Manhattan

George Dickel Rye, Carpano Antica, Dolin Dry Vermouth, Aromatic Bitters

Armistice

Old Overholt Rye, Carpano Antica, Green Chartreuse, Luxardo Maraschino, Bitters

G&C Old Fashioned

Amador Bourbon, Brown Sugar Cube, Bitters, Orange, Luxardo Cherry

Negroni

London Dry Gin, Campari, Dolin Sweet Vermouth

American Mule

Titos Vodka, Ginger Beer, Fresh Lime Juice

Margarita

Tres Agaves Tequila, Triple Sec, Fresh Lime

HOUSE COCKTAILS

London Calling

Haymans Old Tom Gin, St Germain, Simple Syrup, Balsamic Strawberries

96 Wall St

Tanqueray 10, Dolin Blanc Vermouth, Dolin Dry Vermouth, Orange Bitters

Mezcal Paloma

Del Maguey Vida Mezcal, Blanco Tequila, Agave, Grapefruit, Jalapeno Simple Syrup

1926

Dubonnet Rouge, Old Forrester, Cointreau, Black Walnut Bitters

Basil Berry Manhattan

Basil Hayden, Bitters, Strawberries, Basil, Lime, Simple Syrup

Sangria

Your choice of white or red housemade with Hornitos Tequila, Sugar, Cointreau, Strawberries, Orange, Lime, Lemon

G&C American Beauty

Blanco Tequila, Orange, Lime Juice, Salt

DRAFT

Live American IPA, New Jersey 7

Stella Artois, Belgium 7

Shiner Bock, Texas 7

Hennepin Saisan, New Jersey 8

Carton 077XX Double IPA, New Jersey 9

High Point Hefeweizen, New Jersey 8

Hoegaarde, Belgium 8

Brooklyn Brewery Lager 8

BOTTLE

Amstel Light 8

Bluemoon 8

Budlight 7

Budweiser 7

Coors Lite 7

Corona Lite 8

Corona Xtra 8

Fat Tire Ipa 9

Firestone Walker Ipa 9

Goose Island

Bourbon Stout 7

Guinness 9

Heineken 8

Michelob Ultra 7

Miller Lite 7

New Castle Ale 7

O'douls 7

Samuel Adams 8

Sierra Nevada 8

Sierra Nevada

Celebration Ale 8

Stella Artois 8

Yuengling 7

Guinness 9

WHITE WINES

Charles de Fere Brut Blanc de Blancs Reserve

France

NV

\$10

\$36

Avisi 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

Wilamette, 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

