



SALADS

ICEBERG WEDGE 8
wedge + cherry tomato + blue cheese crumbles + blue cheese dressing + bacon + balsamic reduction **ADD CHICKEN 4 / ADD SALMON 6**

COBB GF HALF 11 / FULL 15
romaine lettuce + blue cheese dressing + grilled chicken + cherry tomatoes + avocado + diced hard-boiled egg + red onion + bacon + blue cheese crumbles + zucchini nut bread

GRILLED SALMON HALF 13 / FULL 17
spring mix + balsamic vinaigrette + sliced strawberries + spicy sweet pecans + goat cheese crumbles + grilled salmon + asparagus + crispy potato straws + zucchini nut bread

SOUTHERN FRIED CHICKEN SALAD HALF 11 / FULL 15
spring mix + cheddar jack cheese + honey mustard vinaigrette + fried chicken + bell peppers + tomatoes + hard-boiled egg + candied bacon + sweet & spicy pecans + zucchini nut bread

STEAK SALAD 16
spring mix + grilled steak + red onions + roasted tomatoes + blue cheese crumbles + crispy fried onion straws + balsamic vinaigrette + zucchini nut bread

TACO SALAD 13
romaine lettuce + chipotle ranch dressing + cheddar jack cheese + corn salsa + tomato + avocado + tortilla chips + salsa + sour cream + choice of seasoned ground beef or shredded chipotle chicken

DRESSINGS
blue cheese / balsamic vinaigrette / ranch / honey mustard / chipotle ranch / caesar / french / lemon herb vinaigrette

CHEF'S FAVORITES

Add a house or caesar salad 3

CHICKEN & NOODLES 14
flavorful broth with chicken + carrots + celery + herbs + homestyle egg noodles + served over yukon gold mashed potatoes + green beans

FISH 'N' CHIPS 17
bier weizengoot beer battered haddock + house tartar sauce + fries + coleslaw + lemon

PRIME MANHATTAN 16
sliced prime rib topped with au jus + toasted hoagie roll + green beans + yukon gold mashed potatoes

CREAMY JAMBALAYA PASTA 17
cavatappi pasta + grilled bell peppers + shallots + garlic + cajun alfredo cream sauce + seared chicken + shrimp + andouille sausage + parmesan cheese + crostini

MEATLOAF 16
house blend of beef & pork + demi glazed mushrooms + green beans + yukon gold mashed potatoes

WHISKEY CHICKEN 18
grilled chicken breast + pepperjack cheese + bourbon bbq sauce + bacon + fried onion straws + green beans + yukon gold mashed potatoes

CHICKEN FINGERS 14
crispy breaded chicken tenders + choice of dipping sauce + french fries + cole slaw

CHICKEN PARMESAN 17
parmesan crusted chicken breast + cavatappi noodles + marinara + bell peppers + tomatoes + shaved parmesan

POT ROAST 18
slow braised usda beef roast + carrots + onions + celery + savory beef broth + crispy onion straws + mashed potatoes

HOOSIER HOT PLATE 15
fried indiana pork tenderloin + peppercorn gravy + yukon gold mashed potatoes + green beans

CHILI SPAGHETTI 10
cincinnati style chili + spaghetti + cheddar jack cheese + diced white onions

*** Please tell your server if you have any dietary restrictions. Consuming raw or undercooked foods may increase risk of foodborne illness.**

**EXECUTIVE CHEF
WILLIAM REYES**

Serving great food starts with great quality ingredients. We proudly source ingredients from partners committed to quality, authenticity, and practices that work to create a sustainable future.

APPETIZERS

FRENCH ONION SOUP BOWL 7
CINCINNATI STYLE CHILI CUP 5 / BOWL 7
SOUP OF THE DAY CUP 5 / BOWL 7
FRIED GREEN TOMATOES 11
hand breaded + parmesan + parsley + chipotle ranch

PUBLIC HOUSE NACHOS 14
corn tortilla chips + monterey jack cheese + tavern cheese sauce + black bean corn salsa + jalapeños + ranch + house made salsa + choice of seasoned ground beef, shredded chipotle chicken, or pulled pork with tangy peach bbq sauce

CHICKEN WINGS 15
sauce choice of bourbon bbq, bbq, or tangy peach bbq + celery + carrots + choice of blue cheese or ranch

NASHVILLE CHICKEN SLIDER 5
buttermilk battered fried chicken tossed in spicy nashville style hot sauce + bacon + pepper jack + ranch

PICKLE BRINED FRIED CHICKEN 5
buttermilk battered pickle brined fried chicken + bacon + cheddar + ranch

FILET SLIDER 6
seasoned center cut beef medallion + swiss cheese + crispy onion straws + horseradish cream

SHRIMP COCKTAIL GF (Gluten Free) 14
5 jumbo shrimp + horseradish cocktail sauce + lemon

CRAB DIP 13
creamy crab + cajun seasoning + monterey jack cheese + chives + served with tortilla chips

STUFFED 'SHROOMS 12
hand breaded jumbo mushrooms + herb cream cheese center + creamy horseradish sauce

BREAD BOARD 5
garlic bourbon butter + house made hot honey + artisan bread + zucchini nut bread

PRETZELS & PUB CHEESE 11
fresh baked bavarian pretzels + tortilla chips + craft beer tavern cheese dip

BUFFALO EGGS 11
shredded buffalo chicken + cream cheese + cheddar jack cheese + panko bread crumbs + blue cheese dipping sauce

SLIDERS Can be served individually or choose any 2 sliders for 13. Served on a brioche bun with one side.

TINY TOPPER 5
double stacked mini cheeseburgers + shredded lettuce + house tartar sauce

PORK TENDERLOIN 5
hand breaded or grilled + lettuce + tomato + onion + pickle

SIGNATURE DISHES Served with choice of two sides. Grindstone Public House proudly serves naturally raised angus beef that is hormone-free, antibiotic-free, and source-verified.

All steaks topped with garlic bourbon butter.

SIRLOIN STEAK GF 8 OZ. FOR 22
FILET MIGNON GF 6 OZ. FOR 27
RIBEYE GF 14 OZ. FOR 35

BABY BACK RIBS GF HALF RACK 18 / FULL RACK 26
15 spice dry rub + french fries + cole slaw + choose your sauce: bbq / tangy peach bbq / bourbon bbq

BOURBON GLAZED SALMON 22
pan seared chilean salmon + crispy onions + sweet and tangy bourbon glaze + sesame seeds

MAHI-MAHI 18
pan-seared + cabbage slaw + mango salsa + avocado crema

ADD A HALF RACK OF RIBS TO ANY ENTRÉE 10

ROAST PRIME RIB OF BEEF 30 GF

Served Friday after 4 pm, Saturday & Sunday after 2 pm with choice of two sides.

generous 12 oz center cut of usda choice rib of beef + 12 hours slow roasted + salt crusted + natural beef jus + horseradish cream

BURGERS Served with a choice of one side. Sub a gluten-free bun for 2.

Grindstone Public House burgers are a signature blend of usda angus beef.

CLANCY'S TOPPER 11
double stacked burgers + american cheese + shredded lettuce + house tartar sauce + double decker sesame seed bun

BISON BURGER 15
farm raised bison + caramelized onion + blue cheese crumbles + bacon jam + brioche bun

DOUBLE CHEESEBURGER 12
double stacked burgers + choose your cheese + dijonaise + brioche bun **ADD A FRIED EGG OR BACON 2**

PLANT LIFE BURGER 13
plant based burger + choice of cheese + chipotle mayonnaise + garden

TAVERN BURGER 13
double stacked burgers + thick cut bacon + crispy onions + tavern beer cheese sauce + brioche bun

SANDWICHES Served with choice of one side. Sub a gluten-free bun for 2.

INDIANA PORK TENDERLOIN 12
premium center cut + hand breaded or grilled + lettuce + tomato + pickle + brioche bun

BUFFALO CHICKEN WRAP 13
flour tortilla + crispy or grilled buffalo chicken + spring mix + tomato + celery + hard-boiled egg + shredded cheese + choice of ranch or blue cheese

FAJITA CHICKEN CHEESESTEAK 13
blackened chicken strips + grilled bell peppers + onions + chipotle ranch + provolone cheese

BLACKENED CHICKEN AVOCADO 13
cajun seared chicken breast + avocado + pepper jack + bacon + chipotle mayo + lettuce + tomato + brioche bun

NASHVILLE HOT CHICKEN 13
buttermilk battered fried chicken tossed in spicy nashville style hot sauce + bacon + pepperjack + brioche bun + ranch

PICKLE BRINED FRIED CHICKEN SANDWICH 12
buttermilk battered pickle brined fried chicken + bacon + cheddar cheese + ranch + brioche bun

PRIME RIB FRENCH DIP 17
shaved prime rib + provolone cheese + au jus + creamy horseradish **ADD MUSHROOMS 1 / ADD ONIONS 1**

STREET TACOS Choice of flour or corn tortilla. Served with a side of chips and salsa.

CHIPOTLE CHICKEN 13
shredded lettuce + corn salsa + chipotle ranch + cilantro + lime

MAHI-MAHI 15
blackened or fried mahi-mahi + cabbage slaw + mango salsa + avocado crema

STEAK 15
shredded lettuce + corn salsa + chipotle ranch + cilantro + lime

PULLED PORK 14
cabbage slaw + corn salsa + chipotle ranch + cilantro + lime

SIDES Served a la carte starting at 3

coleslaw / french fries / sweet potato fries / mac n cheese / yukon gold mashed potatoes / loaded baked potatoes +2 / loaded mashed potatoes +2 / fresh fruit / green beans / cup of soup / caesar salad / house salad steamed broccoli / brussels sprouts / baked potato (mon-fri after 4 pm, sat & sun after 2 pm)

GrindstonePublicHouse

GPHNoblesville

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101 N. 10TH STREET
NOBLESVILLE IN 46060
Grindstonepublichouse.com