



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

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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