



GRINDSTONE PUBLIC HOUSE

— NOBLESVILLE —

SALADS

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

COBB **HALF 10 / FULL 14**
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 12 / FULL 16**
spring mix + balsamic vinaigrette + sliced strawberries + spicy sweet pecans + goat cheese crumbles + grilled salmon + asparagus + crispy potato straws + zucchini nut bread

SOUTHERN FRIED **HALF 10 / FULL 14**
spring mix + honey mustard vinaigrette + diced fried chicken + hard-boiled egg + candied bacon + spicy sweet pecans + red and green bell peppers + zucchini nut bread

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

CHICKEN SALAD PLATE **10**
herb chicken + grapes + candied pecans + celery + pink lady apples + creamy dressing + mixed greens + zucchini nut bread

TACO SALAD **CHICKEN 13 / STEAK 16**
crunchy tortilla bowl + choice of fried or grilled chicken or steak + lettuce + tomato + corn salsa + avocado + shredded cheese + chipotle ranch

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

CHEF'S FAVORITES

Add a House or Caesar salad 3

CHICKEN & NOODLES **13**
flavorful broth with chicken + carrots + celery + herbs + homestyle egg noodles + served over yukon gold mashed potatoes + green beans

CHICKEN PARMESAN **15**
parmesan breaded miller's chicken breast + marinara + fettuccine + provolone + parmesan

FISH 'N' CHIPS **15**
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

CAJUN CHICKEN FETTUCCINE **15**
fettuccine pasta + creamy cajun alfredo + bell pepper mix + oven dried tomatoes + green onions + blackened chicken breast

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

WHISKEY CHICKEN **17**
grilled chicken breast + pepperjack cheese + bourbon bbq sauce + bacon + fried onion straws + green beans + yukon gold mashed potatoes

SIDES Served a la carte starting at 3
caesar salad / house salad / french fries / sweet potato fries / fresh fruit / baked potato (loaded add 2) / yukon gold mashed potatoes / green beans / coleslaw / mac-n-cheese / broccolini / seasonal vegetable / roasted veggies

APPETIZERS

FRENCH ONION SOUP **BOWL 7**

SOUP OF THE DAY **CUP 5 / BOWL 7**

FRIED GREEN TOMATOES **9**
hand breaded + parmesan + parsley + chipotle ranch

PUBLIC HOUSE NACHOS **11**
corn tortilla chips + monterey jack cheese + queso + black bean corn salsa + jalapeños + ranch + house made salsa + choose either smoky chipotle chicken or hickory smoked pulled pork with tangy peach bbq

CHICKEN WINGS **FIVE FOR 9 / TEN FOR 16**
sauce choice of bourbon bbq, bbq, or tangy peach bbq + celery + carrots + choice of blue cheese or ranch

SHRIMP COCKTAIL **GF 14**
5 jumbo shrimp + horseradish cocktail sauce + lemon

SLIDERS

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

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

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

SEARED AHI TUNA **16**
soy ginger sauce + crispy wonton + cabbage slaw + wasabi cream

BBQ PULLED PORK POTATO SKINS **12**
crispy potato skins + green onions + bourbon bbq sauce + tyner pond farms pulled pork + bbq sour cream

BREAD BOARD **5**
smoked garlic and thyme butter + mike's hot honey + zucchini nut bread + parmesan crusted loaf

FRIED BOLOGNA SLIDER **5**
all beef bologna + cheddar cheese + bacon + dijonniase

PULLED PORK SLIDER **5**
tyner pond farms pulled pork + bbq sauce + coleslaw

FILET SLIDER **6**
seasoned center cut filet medallion + swiss + arugula + dijonniase

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 an herb butter.

SIRLOIN STEAK **GF 6 OZ. FOR 17 / 8 OZ. FOR 21**

FILET MIGNON **GF 8 OZ. FOR 29**

BONE-IN KANSAS CITY STRIP **GF 14 OZ. FOR 28**

RIBEYE **GF 14 OZ. FOR 34**

BLACKENED AHI TUNA STEAK **GF 6 OZ. FOR 22**

BABY BACK RIBS **GF HALF RACK 17 / FULL RACK 24**
15 spice dry rub + choose your sauce: bbq / tangy peach bbq / bourbon bbq

BACON WRAPPED SCALLOPS **GF 26**
jumbo scallops wrapped in bacon and pan-seared + cajun cream sauce

CHIMICHURRI SALMON **GF 22**
pan-seared chilean salmon + chimichurri sauce

MAHI-MAHI **18**
pan-seared + soy ginger cabbage slaw + mango salsa

CRAB CAKES **23**
cabbage slaw + cajun cream sauce

ROAST PRIME RIB OF BEEF 24

Served Friday after 4 pm, all day Saturday & Sunday 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 **11**
double stacked burgers + choose your cheese + dijonniase + brioche bun
ADD A FRIED EGG OR BACON 2

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

PUBLIC HOUSE MELT **13**
double stacked burgers + caramelized onions + swiss cheese + thousand island dressing + served on toasted marble rye

MUSHROOM AND SWISS BURGER **13**
double stacked burgers + arugula + sautéed mushrooms + caramelized onions + swiss cheese + 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

FRIED BOLOGNA SANDWICH **12**
all beef bologna + cheddar cheese + bacon + dijonniase + brioche bun

NASHVILLE HOT CHICKEN **12**
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 + soy ginger cabbage slaw + mango salsa

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

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

GF = Gluten Free

LOCAL FARMS + PURVEYORS

MILLER POULTRY FARM + TYNER POND FARMS + MY SUGAR PIE + NOBLE COFFEE + TRIPLE XXX ROOT BEER + PIAZZA PRODUCE + DELCO FOODS + RED FRAZIER BISON

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.

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