

grain

rooftop beer garden

Restaurant Week August 2020 - \$25

1st Course

FRIED CHICKEN TENDERS

Buttermilk Thai Rub, Burnt Honey Mustard

or

GRAIN GARDEN SALAD

Artisan Greens, Heirloom Tomato, Goat Cheese, Bacon, Ranch, Roasted Cauliflower, Radish

2nd Course

CAJUN CUBANO

Roasted Pork, Cuban Ham, Dijon Mustard, Havarti, Pickles, Hoagie Roll

or

NORFOLK CHEESE STEAK

Shaved Ribeye, Peppers, Onions, Truffle Cheese, Black Garlic Aioli, Hoagie Roll

or

CURRY CHICKEN

Sous Vide Chicken Breast, Yellow Thai Curry, Grilled Asparagus, Jasmine Rice

3rd Course

BLACK FOREST BROWNIE

Cherries, chocolate sauce, vanilla ice cream

or

FUNNEL CAKE FRIES

Cinnamon sugar, Nutella

