

SMALL PLATES & SALADS

Available for lunch, dinner or at the bar

Crunchy Baked Potato Soup...6

Deviled Eggs...50¢ each

Popcorn Shrimp...9

Corn and Basil Aioli

Salt & Pepper Calamari...9

Spicy Garlic Aioli

Pulled Pork Sliders...10

Coleslaw and BBQ Sauce

Roasted Beef Tips...10

Madeira Cream, Basil Chimichurri

Truffle & Parmesan French Fries...4

The Granary Green Salad...6

Olive Oil and Lemon Dressing

Cheese Plate...15

Housemade Chutney and Croûtes

Roasted Beet Salad...8

Goat Cheese, Candied Pecans, Sherry Dressing

Shaved Fennel Salad...9

Endive, Celery, Pickled Onion, Hazelnuts and Feta

Warm Fried Brie...11

Red Pepper Jam, Herb Aioli, and Caramelized Garlic

Chopped Shrimp Salad...12

Bacon, Avocado and Buttermilk Dressing

Iceberg Wedge...10

Smoked Bacon, Blue Cheese Dressing and Bread Wafers

Caesar Salad...11 | With Chicken...14

Romaine, Croûtes and Shaved Parmesan

Chicken Salad...12

Celery, Apple, Grapes, Walnuts, Greens and Rosemary Dressing

Fried Oyster Salad...12

Buttermilk & Honey Dressing

SANDWICHES

Served for lunch and dinner, with French fries or a green salad

Chickpea Falafel "Burger"...11

Onion, Fennel Salad, and Cucumber Yoghurt

Cup & A Half...10

Seasonal Soup and 1/2 Turkey Club with Bacon, Tomato and Basil Aioli

Ham & Swiss Croque Monsieur...12

On Milk Bread

Grilled Vegetable Sandwich...9

Brie and Pesto on Ciabatta

The Granary BLT...12

Applewood Bacon, Buttercrisp Lettuce and Sliced Tomato on Whole Wheat

The Granary Burger...12

8oz Angus Burger, Onion Jam, Sliced Tomato, Bibb Lettuce and Cheese

The "Farmhouse" Burger...14

8oz Angus Burger, House Cured Pork Belly, Fried Egg and Steak Sauce

MAIN PLATES

Available for lunch and dinner

Twice-Baked Goat Cheese Soufflé...12

With Roasted Beets

Winter Chicken Pot Pie...15

Rosemary Cream and Butter Pastry

Mussels...13

Shallots, White Wine, Herbs and French Fries

Market Fish...16

Mustard Potato Salad, Green Beans, Cucumber and Oven-dried Tomato Dressing

Beer Battered Fish & Chips...14

Crushed Peas and Coleslaw

Shrimp & Grits...13

Andouille Sausage, Applewood Bacon, Tomatoes, Green Onions and Soubise Cream Sauce

Crab Cake...19

Saffron Couscous, Mango, Cucumber, and Green Onion Crème Fraîche

Buttermilk Fried Chicken...15

Baked Macaroni & Cheese, Broccolini and Garlic-Herb Butter

Smoked House Cured Bacon...17

Pickled Red Cabbage, Creamed Leeks and Cider Sauce

DINNER FROM THE GRILL

Served from 5pm until 9pm, with your choice of two sides and a sauce

CHOOSE A MAIN

Grilled Meatloaf...17
Smoked St Louis Pork Ribs...17
Hanger Steak...18
Grilled Mahi Mahi...20
10oz Beef Ribeye...28
8oz Beef Tenderloin...30

CHOOSE A SAUCE

Old Fashioned Stroganoff
Peppercorn Cream
Herbed Fish Cream
The Granary Steak Sauce
Béarnaise
Red Wine Sauce

CHOOSE 2 SIDES

Garlic & Parmesan Potato Gratin	Brussels Sprouts & Smoked Bacon
Twice Baked Loaded Potato	Grilled Asparagus
Truffle & Parmesan French Fries	Creamed Spinach
Roasted Garlic Polenta	Honey Buttered Seasonal Vegetables
Braised Red Cabbage	Mushroom & Leek Ragout

DINNER MAIN PLATES

Seared Salmon...23
Wilted Greens, Herby Lentils, Horseradish & Bourbon Maple Cream

Seared Scallops...25
Cauliflower, Capers Raisin Puree, Potato Gnocchi and Lemon Verbena Cream

Herb Crusted Short Rib...26
Herb Crusted Short Rib, Horseradish Mashed Potatoes, Winter Vegetables and Mustard Sauce

Ribeye "Oscar" ...34
Grilled Asparagus, Crab Salad, Green Onion Hollandaise

DESSERTS

Homemade Apple Pie with Vanilla Ice Cream...7
Sticky Toffee Pudding, White Chocolate, Orange Ice Cream...7
White Chocolate Banana Bread Pudding, Caramel Ice Cream...7
Carrot Cake with Pineapple Jam & Maple Frosting...7

Chocolate Pot de Crème...7
Lemon and Berry Posset...7
Crème Brûlée...7
Mini Beltie Ice Cream Sandwich...5