

LIVE MUSIC  
DOG FRIENDLY PATIO

# GRAIN

CRAFT BAR + KITCHEN

MEETATGRAIN.COM  
AWARD WINNING BRUNCH

## STARTERS

### SEARED TUNA

Tuna seared rare and sliced thin. Drizzled with wasabi aioli and teriyaki sauce. 12.75

### CHEESESTEAK EGG ROLLS

Two hand-rolled egg rolls full of our philly cheesesteak with sautéed onions. Made in-house and served with spicy ketchup. 11.25

### FRIED PICKLES

The legendary Grain panko-breaded pickles, drizzled with cilantro aioli. Proudly made in-house. (v) 9.25

### CRISPY BRUSSELS

Fried brussels sprouts tossed in a balsamic reduction and garnished with parmesan cheese. (v) 11

### OMG CRABBY PRETZEL

A warm Bavarian style pretzel as big as your head, topped with crab dip, cheese, Old Bay and baked till yummy. 17.5  
Plain Pretzel (v) with dipping sauces. 11.5

### CRAB FRIES

A heaping plate of french fries under our OMG cheese sauce, chilled crab meat, scallions and Old Bay. 16.5

### FRIED GOAT CHEESE BALLS

with sriracha honey drizzle 15.5



### WINGS

#### TRADITIONAL OR BONELESS

Grillin-Grain, Sriracha Honey, BBQ, Buffalo, Old Bay, and Zesty Cold Brew Sauce. (gf) 12.5

## BURGERS

Served on an onion-poppy seed roll and with seasoned chips or add a side for \$2.25. Substitute any burger with a vegetarian friendly Impossible Burger for \$3.

### GRAIN BURGER

Beef, BBQ sauce, UDairy Gold cheese, applewood-smoked bacon, lettuce, tomato, red onion. 15

### HANGOVER

Beef, fried egg, bacon, tater-tots, UDairy Gold cheese, lettuce, tomato, red onion. 17

### OMG

Beef, fig jam, lettuce, tomato, red onion, OMG cheese sauce. 15

### BLACK BEAN

House-made blend of black beans with peppers and onions. Topped with tomato and lettuce. Served on a plain roll with roasted red pepper aioli. 13.5

### PJ BURGER

Your basic "Plain Jim" burger with UDairy Gold cheese, lettuce, tomato, red onion. 13

## SHAREABLES

### CRAB NACHOS

Crispy wonton chips with chilled lump crab, OMG cheese sauce, diced cucumbers, pico de gallo and a dusting of Old Bay. 18

### NACHOS

Choice of grilled chicken or short rib with our OMG cheese sauce, pico de gallo, jalapeños, shredded lettuce and drizzled with our avocado crema and sour cream. (gf) 15.5

Plain-o Nachos (gf/v) 11.5 Side of guac +1

## SALADS & WRAPS

All salads can be rolled up in a flour wrap for easy handling. Just ask your server.

### CITRUS AVOCADO

Mixed greens, fried goat cheese, toasted almonds, orange segments and citrus vinaigrette. (gf/v) 15.25

### CHICKEN CAESAR

Grilled chicken, chopped romaine, house-made Caesar dressing, shaved parm and croutons. 15.25

### HULA BOWL

Yellowfin seared tuna slices, brown rice, avocado, edamame, carrots, scallions and cucumbers, topped with a drizzle of soy glaze and wasabi aioli. 18.75

Add a Protein: Grilled Chicken 4.25, Grilled Portabella 5.25, Grilled Shrimp 6.5, Salmon 8.5, Crab Cake 11.5

## SOUPS

### CREAM OF CHESAPEAKE

Rich, creamy and full of crab.  
Cup 7.5

### SOUP DU JOUR

That's Soup of the Day. Cup 5.25



BUY THE HARDWORKING  
KITCHEN STAFF A DRINK  
FOR AFTER THEIR SHIFT.

\$10

FOLLOW GRAINONMAIN ON FACEBOOK  
TO LEARN ABOUT EVENTS AND SPECIALS BEFORE EVERYONE ELSE

NWK 0322

## PLATES

### ASIAN STREET NOODLES

Sautéed shrimp and asian vegetables, noodles and spicy oil. 18

### BBQ BURNT ENDS

Slow roasted beef burnt ends tossed in peach bbq sauce, served over southwest brown rice medley. 18.5

### COCO-LIME SHRIMP TACOS

Three flour tortillas, sautéed coconut-lime shrimp, and pickled slaw. w/tortilla chips. 17.75

### PORK BELLY TACOS

Three flour tortillas, seasoned pork belly, pickled cucumbers and carrots, spicy aioli, and sesame seeds. w/tortilla chips. 16.75

### FISH AND CHIPS

IPA battered Alaskan white fish, french fries and our special malt vinegar aioli. 17.75



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**\$10**

## SANDWICHES

Served with seasoned chips (unless noted otherwise), or pick a side. [+2.25]

### SHORT RIB GRILLED CHEESE

Slow roasted braised short rib, provolone, cheddar, and sautéed onions on sourdough bread. 15

### FRENCH DIP

Thin-sliced roast beef topped with Swiss cheese. Served with au jus and horseradish sauce on the side. 15.5

### MAHI MAHI

Nicely spiced mahi mahi topped with fresh cilantro slaw on a brioche roll. 15.5

### CHICKEN CAPRESE SANDWICH

Grilled chicken breast, fresh mozzarella and tomatoes and spinach with pesto and balsamic drizzle on a ciabatta roll. 16

### CRAB CAKE

House-made fresh lump crab cake, on a brioche roll with chipotle mayonnaise, lettuce and tomato. 18.5

### WALDORF CHICKEN SALAD

Chicken, grapes, pistachios, cranberries, and apples tossed in a grain-dijon dressing with lettuce, tomato and wedged between toasted multi-grain bread. 13.5

### SALMON BLT

Grilled fresh salmon, applewood-smoked bacon, lettuce, tomato and cilantro aioli on toasted multi-GRAIN bread. 17.5

### CHEESESTEAK

Our Philly Special - shaved steak, sautéed onions, shredded cheddar and our OMG cheese sauce. 14.25

### CHICKEN CHEESESTEAK

Shredded chicken, sautéed onions, shredded cheddar and our OMG cheese sauce. 14.25

### BACON CHEDDAR RANCH CHICKEN SANDWICH

Just like the title says. On a brioche roll. 14.75

### SOUTHERN CHICKEN

House breaded chicken breast, fried and dipped in our zesty cold brew sauce, pickle and garlic aioli. 14.75

### LOBSTER ROLL

Wicked amount of lobster, soaked in buttah, topped with old bay and served on a split top roll. 20.5

### BACON AVOCADO CHICKEN WRAP

Grilled and chilled chicken breast wrapped in a flour tortilla with bacon and avocado. with a chipotle aioli 13.5

## SIDES

Pick a side, any side. 4.5

**FRENCH FRIES  
PARM-TRUFFLE FRIES  
SWEET POTATO FRIES  
TATER TOTS  
HOUSE SALAD  
CAESAR SIDE SALAD**

## ZERO PROOF

### STRAWBERRY BASIL LEMONADE

Muddled strawberries, lemon, basil, and orange with lemonade and club soda. Thank Nikki for this one! 5.5

### BERRY BLAST

Muddled raspberries, blueberries, simple syrup, and club soda. 5.5

### PEACH GUAVA TEA

Brewed iced tea, peach, and guava nectar. 5.5

*We are a Coca-Cola house*



**We proudly serve locally roasted Brazilian beans from our own Lewes Coffee Company.**

**ASK YOUR SERVER ABOUT OUR DESSERTS! YOU DESERVE IT!**

*Many items can be adjusted without too much craziness. Just ask! Please be aware that during normal kitchen operations involving shared cooking and food products, we are unable to guarantee that any menu item can be completely free of allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*