



THE VANDERBILT  
GRILL

## LUNCH MENU

### APPETIZERS

- SHRIMP COCKTAIL\* 14  
*Cocktail Sauce, Charred Lemon*
- OYSTERS ON THE HALF SHELL\* 3ea  
*Cocktail Sauce, Apple Mignonette*
- NEW ENGLAND CLAM CHOWDER 12  
*Oyster Crackers*
- FRENCH ONION SOUP 14  
*Gruyère Cheese*
- BISON CHILI 15  
*Bean Medley, Bell Peppers, Sharp Cheddar Cheese*
- AUTUMN SALAD 16  
*Apples, Peaches, Toasted Walnuts, Cranberries, Romaine, Bacon, Goat Cheese, Raspberry Vinaigrette*
- COBB SALAD 19  
*Tomatoes, Egg, Red Onion, Blue Cheese, Bacon, Corn, Avocado*
- GRACE CAESAR SALAD 15  
*Romaine, Aged Parmesan, Garlic Croutons, Anchovies, Caesar Dressing*
- Add Grilled Chicken\* - 8*  
*Add Grilled Shrimp\* - 16*  
*Add Grilled Salmon\* - 12*  
*Add Grilled 4oz Filet\* - 16*

### WINES BY THE GLASS

#### CHAMPAGNES

- Billecart-Salmon, Brut Reserve, France, NV, 375ml* 25  
*Billecart-Salmon, Rosé, France, NV, 375ml* 25  
*Moët et Chandon, Imperial, Brut, France, NV* 21  
*Moët et Chandon, Rosé, France, NV* 21  
*Dom Pérignon, Brut, France, 2006 - 5 ounce pour* 56

#### SPARKLING WINES

- Domaine Carneros, Brut, Carneros, California, 2013* 16  
*La Marca, Prosecco, Italy, NV* 12  
*Folktale, Rosé, California, NV* 12

#### ROSÉ WINE

- Caprice de la Clementine, France, 2017* 12

#### WHITE WINES

- PINOT GRIGIO  
*Ca'stele, Friuli, Italy, 2017* 11
- SAUVIGNON BLANC  
*Alphonse Dolly, Sancerre, France, 2017* 13
- RIESLING  
*Dr. Hermann, Mosel, Germany, 2016* 13
- CHARDONNAY  
*Rutherford Ranch, Napa, California, 2016* 12
- TOCAI - FRIULANO  
*Channing Daughters, New York, 2014* 13
- ROUSSANNE  
*Truchard, Napa, California, 2016* 13

### LARGE PLATES

- Sandwiches and Large Plates are served with a choice of French Fries, Chips or Side Salad*
- SALMON TACOS 16  
*Red Cabbage Slaw, Orange Barbecue Sauce, Cilantro, Chipotle Aioli*
- REUBEN SANDWICH 15  
*House Corned Beef, Sauerkraut, Gruyère Cheese, House Made 1,000 Island Dressing on Marble Rye*
- VEGETABLE QUESADILLA 14  
*Peppers, Onions, Zucchini, Roasted Corn, Cheddar Cheese, Sour Cream, Pico de Gallo*
- BOURBON CHICKEN QUESADILLA 15  
*Roasted Corn, Peppers, Red Onion, Salsa, Sour Cream, Guacamole*
- GRACE BURGER\* 18  
*Vermont Cheddar Cheese, Hickory Smoked Bacon, Fried Shallots, Arugula, Grace Sauce*

### DESSERTS

- CRÈME BRÛLÉE OF THE MOMENT 10  
*Seasonal Accoutrements*
- CHOCOLATE LAVA CAKE 12  
*Raspberry Coulis, Vanilla Ice Cream*
- SELECTION OF ICE CREAMS AND SORBETS 9

### COCKTAILS - 14

#### AUTUMN BOUQUET

- Pomp & Whimsy Gin Liqueur, Italicus*  
*Mandarin Blossom Vodka, Prosecco*

#### ROSÉ ALL DAY

- Rosé, Hangar 1 Rosé Vodka,*  
*Cointreau, Giffard Peach Liqueur*

#### STRAWBERRY FIELDS

- Knob Creek Bourbon, Simple Syrup, Strawberries, Mint*

#### FOLLOW THE HONEY

- Barr Hill Gin, Lavender Vanilla Syrup,*  
*Lemon Juice, Honey Syrup, Soda Water*

#### SOME-THYME AFTERNOON

- High Noon Vodka, Orange Juice, Thyme Syrup, Ginger beer*

### BEER

- Foolproof, "Backyard", IPA 8  
Foolproof, "Farmhouse", Ale 8  
Lagunitas, IPA 7  
Newport Storm, "Hurricane", Amber Ale 7  
Samuel Adams, Boston Lager 6  
Samuel Adams, Light Lager 6  
Samuel Adams, "New England, IPA 8  
New Belgium, "Citradellic", Tangerine IPA 8  
Two Roads, "Ole Factory, Pilsner 7  
Two Roads, "Honey Spot", White IPA 7

\*Consuming raw or undercooked foods may increase the risk of foodborne illness.

10/07/18