



LUNCH SALADS

GRAIN SIGNATURE COBB SALAD \$22

spinach • baby kale • heirloom tomato • avocado
pickled cucumber • crispy quail egg • confit ahi tuna
guanciale • parmesan reggiano • lemon vinaigrette

SHAVED BRUSSEL SPROUT & CAULIFLOWER CHICKEN SALAD \$20

roasted cauliflower • brussel sprouts • pea shoots
baby spinach • smoked chicken • heirloom tomato
feta • almonds • green goddess dressing

VEGAN POWER BOWL \$17

green chickpeas • radish • sunflower sprouts
cabbage • carrot • edamame • tomato • beet • spinach
brown rice • chia flax seed crumble • avocado lime
vinaigrette

TUNA POKE \$18

radish • sunflower sprouts • cabbage • carrot • beet
kimchi edamame • wakame • brown rice
sesame soy ginger

ASIAN STEAK SALAD \$24

radish • carrot • pea shoots • wonton • edamame
spicy peanuts • sesame dressing

ADD TOMATO BISQUE OR OUR DAILY SOUP TO ANY LUNCH SALAD \$2

LUNCH SANDWICHES

choice of soup or house green salad

DUCK CLUB PANINI \$16

smoked duck breast • brie cheese • arugula
balsamic reduction • aioli

CHIPOTLE CHICKEN WRAP \$16

arugula • whole wheat tortilla • pepper jack • tomato

TAIWANESE PORK BUN \$16

brioche bun • shaved pickled vegetable • hoisin
sesame • sprouts

GRILLED CHEESE \$14

sour dough • cheddar • gruyere • fontina

WILD SALMON SANDWICH \$16

seed bread • salmon rilette • heirloom tomato • frisee

FLATBREADS \$14

MARGARITA

fior di latte • san marzano tomato • basil

PESTO

goat cheese • fior di latte • walnuts • spinach
roasted peppers

PROSCIUTTO

arugula • fontina • parmesan reggiano • balsamic

BBQ CHICKEN

smoked chicken • chipotle bbq sauce • caramelized onion
avocado • fontina • parmesan reggiano