



Grains & Grill • 407 W Washington St., Fairmount, IN
765-380-0137 • www.grainsandgrill.com



PUB FARE

JIMMY'S MUSHROOMS

Bad Dad Brew Co beer battered mushrooms deep fried and served with a house cocktail sauce. 11

SAUTEED BRUSSEL SPROUTS

Sautéed brussel sprouts with shaved onions and tossed in Mike's Hot Honey 10

BAVARIAN PRETZEL STICKS

Served with craft seasonal beer cheese fondue. (Ask for Mike's Hot Honey to dip for an additional \$1.50) 8

SHRIMP COCKTAIL

Seven large shrimp with a house spicy cocktail sauce 15

CRAB CAKES

Sweet, delicious lump crab meat cakes served with a tangy citrus aioli 15

B E T W E E N THE BREAD

* BACON MAC & CHEESE BURGER

Fresh ground 8 oz patty of blended chuck, brisket and short rib topped with applewood smoked bacon, yellow cheddar and creamy cheddar macaroni and cheese 15

* HOUSE BURGER

Fresh ground 8 oz patty of blended chuck, brisket and short rib grilled and topped with our signature bacon jam, fried onion and white cheddar cheese 12

Sandwiches served with choice of one side. Lettuce, onion, pickle and tomato on request. Customize your sandwich with the following additions.

- | | |
|------------|--------------------------|
| + Egg 2 | + Blue Cheese Crumbles 2 |
| + Bacon 2 | + Bacon Jam 2 |
| + Cheese 1 | + BBQ Sauce .50 |

INDIANA PORK TENDERLOIN

Hand cut Indiana raised pork loin pounded, hand breaded and deep fried or choose it simply grilled. Add cheese, fried egg or bacon jam to take it up a notch! 12

FRIED CHICKEN

Chicken breast hand breaded and deep fried or choose it simply grilled 12

From the garden

BACKYARD SALAD

Chopped romaine, red onions, roasted red peppers, hickory smoked bacon, cucumber and shredded cheese 6

BALSAMIC APPLE PECAN CHICKEN SALAD

Grilled Chicken Breast with sliced green apples, bacon crumbles, glazed pecans, red onion and feta cheese over a bed of mixed greens. Comes paired with a tangy house-made balsamic vinaigrette 16

+ Grilled, Blackened or Fried Chicken Breast 6, + Grilled Salmon 17

HOUSE MADE DRESSINGS:

- Chile Lime Vinaigrette
- Apple Rosemary Vinaigrette
- Creamy Bleu Cheese
- Buttermilk Ranch
- Honey Mustard
- Balsamic Vinaigrette

classics

WHITE TRUFFLE MAC & CHEESE

Cavatappi tossed in a creamy Padano and white cheddar cheese sauce. Topped with grilled chicken and Italian roasted red peppers then drizzled with truffle oil. 19

ORANGE BOURBON SALMON

Grilled salmon filet finished with a sweet orange bourbon glaze. Served with smashed potatoes and vegetable of the day 24

HOOSIER HOT PLATE (No substitutions please)

Hand cut Indiana raised pork tenderloin pounded and flash fried, served with house creamed corn and smashed potatoes then topped with sawmill gravy 18

GARLIC BUTTER CHICKEN

Tender chicken breast lightly dredged and smothered in a garlic butter sauce. Served with smashed potatoes and vegetable of the day 15

CARVING board

*Entrée orders are served with house crafted fresh bread (from Bad Dad Brewing Co) and salted butter.
(Ask for Mike's Hot Honey for your bread for additional \$1.50)*

Take home a loaf of bread for \$5

Our steaks are hand cut and sourced from the heartland. Choice of two sides

* 16 oz. ANGUS RIBEYE

USDA Certified Angus Beef grilled and served with choice of two sides 38

* MAKERS 46 BEEF TIPS

Seared beef tenderloin tips, sautéed with mushrooms and onions, caramelized with Maker's 46 sticky garlic bourbon glaze, served with smashed potatoes and choice of side 30

* 6 oz. FILET

USDA Prime, seared and served with choice of two sides and topped with an herb compound butter 34

* 9 oz. FILET

USDA Prime, seared and served with choice of two sides and topped with an herb compound butter 40

STEAKS SERVED TO TEMPERATURE

• Rare at 120-125

• Medium Rare at 130-135

• Medium at 140-145

• Medium Well at 145-150

• Well Done at 160

desserts

G&G BREAD PUDDING

House made cinnamon and apple bread pudding topped with house made caramel and cream cheese icing 7

Add a dip of ice cream for 1

CHEESECAKE

Locally sourced, J Edwards Chocolates & Cakes, Kokomo IN. Classic flavor with choice of chocolate, caramel or fruit 8

PEANUTBUTTER TOWER

Individual tower of chocolate genoise cake and velvety peanut butter mousse. Finished with brownie bits, homemade whipped cream and chocolate syrup. 8

LAVA CAKE

Rich chocolate cake with a melted chocolate ganache center. 7

Add a dip of ice cream for 1

beverages

FULL BAR AVAILABLE

Ask about featured cocktails, beers, and slushies.

SPECIAL BLEND G&G COFFEE

Served in a single sized coffee press 3

Add Kahlua or other spirit to make it special at an additional cost.

TOPPERS

- BLUE CHEESE CRUMBLES 2
- CRISPY FRIED JALEPENOS 2
- COMPOUND BUTTER 2
- CARAMELIZED BOURBON MUSHROOMS & ONIONS 4
- CHIMICHURRI 3
- SCALLOPS 12

ADD SCALLOPS TO YOUR STEAK FOR A SURF & TURF COMBO

SIDES

SIDES A LA CARTE 2.50

- Vegetable of the Day
- Smashed Potatoes
- Baked Potato
- Fries
- Creamed Corn

PREMIUM SIDES A LA CART 5 SUBSTITUTE REGULAR SIDE FOR 3

- Signature Mac n Cheese
- Brussel Sprouts
- Backyard Salad (6 ala carte)
- Signature French Onion Soup

We reserve the right to add 18% gratuity to parties of 8 or more.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.