



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

FRIED BRUSSEL SPROUTS

Deep fried brussel sprouts with shaved onions and tossed in Mike's Hot Honey 11

BAVARIAN PRETZEL STICKS

Served with craft seasonal beer cheese fondue. (Ask for Mike's Hot Honey to dip for an additional \$1.50) 9

SHRIMP COCKTAIL

Jumbo shrimp with a house spicy cocktail sauce 15

B E T W E E N THE BREAD

Our burgers are locally sourced from Legacy Maker's sustainable farm in Reynolds, IN.
Antibiotic free with no added hormones.

*BACON MAC & CHEESE BURGER

Fresh ground 8 oz patty topped with applewood smoked bacon, yellow cheddar and creamy cheddar macaroni and cheese, served on a brioche bun. 17

*HOUSE BURGER

Fresh ground 8 oz patty grilled and topped with our signature bacon jam, fried onion and white cheddar cheese, served on a brioche bun. 16

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

ADD ONs

- | | |
|--------------------------|-----------------|
| + Egg 2 | + Bacon Jam 2 |
| + Bacon 3 | + BBQ Sauce .50 |
| + Cheese 1 | + Extra Patty 5 |
| + Blue Cheese Crumbles 2 | |

INDIANA PORK TENDERLOIN

Hand cut Indiana raised pork loin breaded and deep fried or choose it simply grilled. Served on a brioche bun. Add cheese, fried egg or bacon jam to take it up a notch! 14

BUFFALO MAC & CHEESE CHICKEN

Fried butterflied chicken breast tossed in a house made buffalo sauce, topped with cheddar mac & cheese and a creamy blue cheese sauce 15



From the garden

BACKYARD SALAD

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

CHOPPED FRIED CHICKEN SALAD

Chopped lettuce blend with tomatoes, carrots, avocado-corn salsa, shredded cheddar jack cheese, fried onion strings, topped with chopped fried chicken and drizzled with our house made ranch dressing and a balsamic reduction 18

ADD A PROTEIN

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

HOUSE MADE DRESSINGS:

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

Please note: Our current menu reflects the recent price increases of food and supplies. We will continue to watch the changing markets and make changes to the menu accordingly.

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.



classics

GOURMET BACON MAC & CHEESE

Creamy Cheddar mac & cheese with gourmet, chef's blend mushrooms, bacon and broccoli, topped with grilled chicken breast marinated in rosemary and toasted seasoned bread crumbs. 21

12 oz. BONE-IN PORK CHOP

Tender and juicy 12oz frenched pork chop grilled and served over our sweet potato hash, vegetable of the day and garnished with a blueberry gastrique 25

*ORANGE BOURBON SALMON

Grilled salmon filet finished with a sweet orange bourbon glaze. Served with smashed potatoes and vegetable of the day 25

GARLIC BUTTER CHICKEN

Tender chicken breast lightly dredged and smothered in a garlic butter sauce. Served with smashed potatoes and vegetable of the day 18

HOOSIER HOT PLATE (No substitutions please)

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

CARVING board

Our steaks are hand cut and sourced from the heartland. Choice of two sides. Classics and carving board entrées are served with crusty bread and salted butter. *(Ask for Mike's Hot Honey for your bread for additional \$1.50)*

* 16 oz. ANGUS RIBEYE

USDA Certified Angus Beef grilled and served with choice of two sides 48

* MAKERS 46 BEEF TIPS **CHEF'S CHOICE**

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

**ADD SHRIMP TO YOUR STEAK FOR A SURF & TURF COMBO*

TOPPERS

- BLUE CHEESE CRUMBLES 2
- COMPOUND BUTTER 2
- ONIONS 2
- MUSHROOMS 2
- *SHRIMP SKEWER 6

STEAKS SERVED TO TEMP

- *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

CHEESECAKE

Locally sourced, J Edwards Chocolates & Cakes, Kokomo IN. Classic flavor with choice of chocolate or caramel 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 additional 1

SIDES

SIDES A LA CARTE 2.50

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

PREMIUM SIDES A LA CART 5 SUBSTITUTE REGULAR SIDE FOR 3

- Signature Mac n Cheese
- Sauteed Brussel Sprouts
- Sweet Potato Hash
- Grilled Asparagus
- Small Side Salad
- Soup of the Day

beverages

FULL BAR AVAILABLE

Ask about featured cocktails, beers, wines 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.