



BISTECCA

· AT THE GRANARY ·

LUNCH

PANINIS, SANDWICHES AND WRAPS

ROASTED CHICKEN AND SWISS PANINI

Roasted chicken, bacon, house made avocado spread, swiss cheese, sun-dried tomato aioli
11.00

TURKEY AND SWISS PANINI

Sliced turkey breast, bacon, swiss cheese, honey mustard 11.00

BISTECCA BLT

Bacon, lettuce, tomato, house made avocado spread, sun-dried tomato aioli
11.75

ITALIAN MEATS WRAP

Pepperoni, genoa salami, prosciutto, pepperoncini, Havarti cheese, basil pesto mayonnaise 12.25

FRENCH DIP

Certified Angus Beef and swiss on a hoagie bun with Au Jus
13.75

Add sautéed mushrooms and/or caramelized onions

1.75 each

Paninis and Bistecca BLT offered on your choice of white, wheat, sourdough, or gluten free bread.



*BURGERS

Juicy hand made 1/2 lb. custom blend burger patty from Ranch House Meats with lettuce, red onion, pickle and tomato

PLAIN

11.00

WESTERN

BBQ sauce, bacon and cheddar 13.75

CHEESE

Swiss, provolone, cheddar or pepper jack 12.25

BACON BLEU

Bacon gorgonzola sauce 13.75

TUSCAN BURGER

Roasted red peppers, olives, sundried tomatoes, capers, basil, garlic and provolone cheese 13.75

Add sautéed mushrooms, bacon, and/or caramelized onions to any burger 1.75 each

Paninis, sandwiches, wraps and burgers served with your choice of shoestring fries, sweet potato fries, onion rings, side salad with your choice of dressing or cup of soup



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LUNCH

FLATBREAD & PASTA

LITTLE SICILY

Genoa salami, pepperoni, Italian sausage, four cheese blend, house marinara 14.75

CAPRESE

Fresh mozzarella, cherry tomato, basil oil, fresh basil, balsamic reduction 13.00

BISTECCA

Caramelized onion, sautéed mushrooms, gruyere and swiss cheeses, pepper flakes and a red wine reduction 13.50

FETTUCINE ALFREDO

Fettucine pasta topped with a classic cream sauce 11.25

Add chicken 5.25

SPAGHETTI MARINARA

Served with choice of house made meatballs or andouille sausage 15.50

Add a garden salad for 2.75

Choose from Thousand Island, Ranch, Bleu Cheese, Italian, Caesar, Balsamic, Huckleberry Vinaigrette and Blood Orange & Shallot Vinaigrette

SALADS

SHRIMP AND BACON

Romaine lettuce, shrimp, bacon, cherry tomatoes, parmesan cheese, blood orange and shallot vinaigrette 14.75

CLASSIC CAESAR SALAD

Romaine lettuce, house made Caesar dressing, croutons, grated parmesan 9.75

ITALIAN COBB

Romaine lettuce, prosciutto crisps, avocado, cherry tomatoes, corn, hard boiled egg, gorgonzola crumbles, balsamic dressing 12.50

MUSHROOM CRUSTED STEAK SALAD

Mushroom crusted steak, romaine lettuce, crispy onion slivers, cucumber, toasted almonds, parmesan shavings, fig vinaigrette 16.50

Add Chicken 5.25, Beef 5.75 or Shrimp 6.75

HOUSE CAPRESE PLATE

Mozzarella, cherry tomatoes, fresh basil, basil oil, balsamic reduction, crostini 11.00

SOUP

FRENCH ONION AU GRATIN

Cup...4.00 Bowl...6.50

SOUP OF THE DAY

Cup...4.00 Bowl...6.50