



# GRINDSTONE PUBLIC HOUSE

— NOBLESVILLE —

## SALADS

**ICEBERG WEDGE** **GF** **8**  
Wedge + cherry tomato + bleu cheese crumbles + bleu cheese dressing + bacon + balsamic reduction  
**ADD CHICKEN 4 / ADD SALMON 6**

**COBB** **HALF 10 / FULL 14**  
Romaine lettuce + bleu cheese dressing + grilled chicken + cherry tomatoes + avocado + diced hard-boiled egg + red onion + bacon + bleu cheese crumbles + zucchini nut bread

**GRILLED SALMON** **HALF 10 / FULL 14**  
Spring mix + balsamic vinaigrette + sliced strawberries + spicy sweet pecans + goat cheese crumbles + grilled salmon + asparagus + crispy potato straws + zucchini nut bread

**SOUTHERN FRIED** **HALF 10 / FULL 14**  
Spring mix + honey mustard vinaigrette + diced fried chicken + hard-boiled egg + candied bacon + spicy sweet pecans + red and green bell peppers + zucchini nut bread

**CHICKEN SALAD PLATE** **10**  
Herb chicken + grapes + candied pecans + celery + pink lady apples + creamy dressing + mixed greens + zucchini nut bread

**TACO SALAD** **CHICKEN 13 / STEAK 16**  
Crunchy tortilla bowl + choice of fried or grilled chicken or steak + lettuce + tomato + corn salsa + avocado + shredded cheese + chipotle ranch

**DRESSINGS**  
Lemon herb vinaigrette / bleu cheese / balsamic vinaigrette / honey mustard / ranch / chipotle ranch / caesar / red french

## CHEF'S FAVORITES

Add a House or Caesar salad **3**

**CHICKEN & NOODLES** **13**  
Flavorful broth with chicken + carrots + celery + herbs + homestyle egg noodles + served over Yukon Gold mashed potatoes + green beans

**CHICKEN PARMESAN** **15**  
Parmesan breaded Miller's chicken breast + marinara + fettuccine + Provolone + Parmesan

**FISH 'N' CHIPS** **15**  
Bier Weizengoot beer battered Haddock + house tartar sauce + fries + coleslaw + lemon

**PRIME MANHATTAN** **16**  
Sliced prime rib topped with au jus + toasted hoagie roll + green beans + Yukon Gold mashed potatoes

**CAJUN CHICKEN FETTUCCHINE** **15**  
Fettuccine pasta + creamy cajun Alfredo + bell pepper mix + oven dried tomatoes + green onions + blackened Airline Chicken breast

**BACON MEATLOAF** **17**  
House blend of beef and pork wrapped in bacon + demi glazed mushrooms + green beans + Yukon Gold mashed potatoes

**JERK CHICKEN** **16**  
Cajun Airline Chicken + mango salsa + Spanish rice + roasted vegetables

## SIDES

Served a la carte starting at **3**  
Caesar salad / house salad / french fries / sweet potato fries / fresh fruit / baked potato (loaded add **2**) / Yukon Gold mashed potatoes / green beans / coleslaw / mac-n-cheese / broccolini / Spanish rice / roasted veggies

## APPETIZERS

**FRENCH ONION SOUP** **BOWL 7**  
**SOUP OF THE DAY** **CUP 5 / BOWL 7**  
**FRIED GREEN TOMATOES** **9**  
Hand breaded + Parmesan + parsley + chipotle ranch  
**PUBLIC HOUSE NACHOS** **11**  
Corn tortilla chips + Monterey Jack cheese + queso + black bean corn salsa + jalapeños + ranch + house made salsa + choose either smoky chipotle chicken or hickory smoked pulled pork with tangy peach bbq  
**CHICKEN WINGS** **FIVE FOR 9 / TEN FOR 16**  
Sauce choice of peach bbq, bbq, buffalo + celery + carrots + choice of bleu cheese or ranch  
**CRAB DIP** **13**  
Creamy crab + Cajun seasoning + Monterey Jack cheese + chives + served with tortilla chips

**SHRIMP COCKTAIL** **GF** **14**  
5 jumbo shrimp + horseradish cocktail sauce + lemon  
**STUFFED 'SHROOMS** **12**  
Hand breaded jumbo mushrooms + herb cream cheese center + creamy horseradish sauce  
**SEARED AHI TUNA** **16**  
Soy ginger sauce + crispy wonton + cabbage slaw + wasabi cream  
**BBQ PULLED PORK POTATO SKINS** **12**  
Crispy potato skins + green onions + bourbon bbq sauce + Tyner Pond Farms pulled pork + bbq sour cream  
**BREAD BOARD** **5**  
Smoked garlic and thyme butter + Mike's hot honey + zucchini nut bread + Parmesan crusted loaf

## SIGNATURE DISHES

Served with choice of two sides. Grindstone Public House proudly serves naturally raised Angus beef that is hormone-free, antibiotic-free, and source-verified.

All steaks topped with an herb butter.

**SIRLOIN STEAK** **GF** **6 OZ. FOR 17 / 8 OZ. FOR 21**  
**FILET MIGNON** **GF** **8 OZ. FOR 29**  
**NEW YORK STRIP** **GF** **12 OZ. FOR 27**  
**APPLE STUFFED PORK CHOP** **GF** **12 OZ. FOR 19**  
**BLACKENED AHI TUNA STEAK** **GF** **6 OZ. FOR 22**  
**RIBEYE** **GF** **14 OZ. FOR 34**

**BABY BACK RIBS** **GF** **HALF RACK 17 / FULL RACK 24**  
15 spice dry rub + choose your sauce: bbq / tangy peach bbq / honey bourbon

**BACON WRAPPED SCALLOPS** **GF** **26**  
Jumbo scallops wrapped in bacon and pan-seared + Cajun cream sauce

**CHIMICHURRI SALMON** **22**  
Pan-seared Chilean salmon + fresh chimichurri

**MAHI-MAHI** **18**  
Pan-seared + soy ginger cabbage slaw + mango salsa

## BURGERS

Served with a choice of one side. Sub a Gluten-free bun for **2**. Grindstone Public House burgers are antibiotic free and from a signature grind of chuck and brisket.

**CLANCY'S TOPPER** **10**  
Double stacked burgers + American cheese + shredded lettuce + house tartar sauce + double decker bun  
**BISON BURGER** **15**  
Farm raised bison + caramelized onion + bleu cheese crumbles + bacon jam + brioche bun  
**DOUBLE CHEESEBURGER** **11**  
Double stacked burgers + choose your cheese + Dijonnaise + brioche bun  
**ADD A FRIED EGG OR BACON 2**

**LITE LIFE BURGER** **13**  
Plant based burger + choice of cheese + chipotle mayonnaise + garden

**PATTY MELT** **13**  
Double stacked burgers + Swiss cheese + caramelized onion + sautéed mushrooms + thousand island + rye bread

**WESTERN BBQ BURGER** **13**  
Double stacked burgers + cheddar cheese + Tyner Pond Farms pulled pork + peach bbq sauce + bacon + potato straws

## SANDWICHES

Served with choice of one side. Sub a Gluten-Free Bun for **2**.

**INDIANA PORK TENDERLOIN** **12**  
Premium center cut + hand breaded or grilled + lettuce + tomato + pickle + brioche bun

**REUBEN** **13**  
Corned beef + sauerkraut + Swiss cheese + thousand island + marble rye

**FRIED BOLOGNA SANDWICH** **12**  
All beef bologna + cheddar cheese + bacon + Dijonnaise + brioche bun

**PICKLE BRINED FRIED CHICKEN SANDWICH** **12**  
Buttermilk battered pickle brined fried chicken + bacon + cheddar cheese + ranch + brioche bun

**NASHVILLE HOT CHICKEN** **12**  
Buttermilk battered fried chicken tossed in spicy Nashville style hot sauce + bacon + pepperjack + brioche bun + ranch

**BUFFALO CHICKEN WRAP** **13**  
Flour tortilla + crispy or grilled buffalo chicken + spring mix + tomato + celery + hard-boiled egg + shredded cheese + choice of ranch or bleu cheese

**PRIME RIB FRENCH DIP** **17**  
Shaved prime rib + Provolone cheese + au jus + creamy horseradish

## SLIDERS

Can be served individually or choose any 2 sliders for **12**. Served on a brioche bun with one side.

**NASHVILLE CHICKEN SLIDER** **5**  
Buttermilk battered fried chicken tossed in spicy Nashville style hot sauce + bacon + pepper jack + ranch

**FRIED BOLOGNA SLIDER** **5**  
All beef bologna + cheddar cheese + bacon + Dijonnaise

**PULLED PORK SLIDER** **5**  
Tyner Pond Farms pulled pork + bbq sauce + coleslaw

**PICKLE BRINED FRIED CHICKEN** **5**  
Buttermilk battered pickle brined fried chicken + bacon + cheddar + ranch

## STREET TACOS

Choice of flour or corn tortilla. Served with a side of chips and salsa.

**CHIPOTLE CHICKEN** **13**  
Shredded lettuce + corn salsa + chipotle ranch + cilantro + lime

**MAHI-MAHI** **15**  
Blackened or fried Mahi-Mahi + soy ginger cabbage slaw + mango salsa

**STEAK** **15**  
Shredded lettuce + corn salsa + chipotle ranch + cilantro + lime

\* Please tell your server if you have any dietary restrictions. Consuming raw or undercooked foods may increase risk of foodborne illness.

**GF** = Gluten Free

## LOCAL FARMS + PURVEYORS

MILLER POULTRY FARM + TYNER POND FARMS + MY SUGAR PIE + NOBLE COFFEE + TRIPLE XXX ROOT BEER + PIAZZA PRODUCE + SILVERTHORN FARMS + RED FRAZIER BISON

EXECUTIVE CHEF  
WILLIAM REYES

Serving great food starts with great quality ingredients. We proudly source ingredients from partners committed to quality, authenticity, and practices that work to create a sustainable future.

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