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## Starters

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### SPINACH-ARTICHOKE DIP\*

**\$13**

Signature blend of spinach, artichoke hearts, fontina, gruyere, gouda, and cream cheese. Served hot with garlic bread and tortilla chips

### GARLIC BUTTER MUSHROOMS\*

**\$9**

Chopped fresh mushrooms sauteed with our house garlic butter. Served with garlic bread.

### ROASTED RED PEPPER HUMMUS

**\$11**

Rich roasted red pepper hummus served with carrots, broccoli, red peppers, and toasted pita.

### SAUTEED VEGETABLE DUO

**\$7**

Fresh broccoli and carrots blanched and sauteed, finished with olive oil and parmesan cheese.

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## Handhelds

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Served with your choice of seasoned steak fries or rosemary red potatoes.

Sub a side salad or cup of soup for \$3.00

Sub GF bun - \$2.00 | Sub plant-based burger patty - \$2.00

Add garlic butter mushrooms - \$2.00

### GRAND SMASH BURGER

**\$15**

1/3 pound smash patty with Swiss-American cheese, grilled onion, pickle planks, and house pub sauce on a grilled potato roll.

### SPIN DIP BURGER\*

**\$17**

1/3 pound smash patty topped with hot spinach dip and thick cut bacon on a grilled potato roll.

### BREAKFAST BURGER

**\$17**

1/3 pound smash patty topped with a fried egg, thick cut bacon, and Swiss-American cheese on a grilled potato roll.

### CAJUN BURGER\*

**\$15**

1/3 pound cajun-seasoned smash patty grilled red pepper and onions, tomato, lettuce, and pepper jack cheese on a grilled potato roll.

### REUBEN

**\$16**

Slow-roasted, pulled corned beef, Swiss cheese, kraut, and house-made 1000 island dressing on toasted marble rye.

### CAJUN CHICKEN SANDWICH\*

**\$16**

5oz chicken breast dusted with Cajun spice, grilled, and topped with lettuce, tomato, onion, pepper jack cheese, and mayo on a grilled potato roll.

### STEAK MELT

**\$17**

Tender beef tips grilled and topped with grilled onion, cheddar, and horseradish-dijon cream sauce on a grilled hoagie.

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## Fork+Knife

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### CAJUN BEEF TIPS\*

**\$21**

Tender beef tips dusted with Cajun spice and sauteed with peppers, onions, and mushrooms. Finished with a rich demi glaze and served over garlic white rice.

### CHICKEN VESUVIUS\*

**\$18**

5oz lightly breaded chicken breast, pan fried and baked with house garlic butter. Served with rosemary red potatoes and choice of sauteed vegetables or a side salad.

### BAKED LASAGNA\*

**\$18**

The now-infamous Tavern baked lasagna layered with beef and Italian cheeses. Served with garlic bread and a side salad.

### VEGETARIAN LASAGNA\*

**\$17**

Hearty lasagna layered with house-made marinara, mushrooms, onion, spinach, and artichokes, finished with a mozzarella-fontina blend. Served with garlic bread and a side salad.

\*Tavern of Northfield signature dish\*



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## Sides

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CHICKEN STEW\* \$4 cup | \$7 bowl

The famous, hearty, Tavern chicken stew with carrots, onion, celery, red potato, chicken breast, and a blend of spices

SIDE SALAD

\$6

Mixed greens topped with mandarin oranges, fresh strawberries, golden raisins, and crumbled feta. Served with house champagne-poppysseed vinaigrette.

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## Kids

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10 and under please

GRILLED CHEESE

\$7

Cheddar and white American cheese melted between two pieces of toasted French bread. Served with rosemary red potatoes.

CHICKEN TENDERS

\$7

4oz of crispy boneless chicken bites with BBQ dipping sauce. Served with rosemary red potatoes.

CHEESEBURGER

\$7

Beef patty with white American cheese on a potato roll. Served with rosemary red potatoes.

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## Sweet Treats

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BERRY CHEESECAKE

\$8

New York style cheesecake topped with house strawberry sauce and fresh berries.

FRENCH TOAST

\$7

An homage to our Sunday breakfasts. 2 pieces of cinnamon-vanilla French toast dusted with powdered sugar, served with butter and maple syrup.

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## N/A Drinks

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FOUNTAIN SODA

\$3

Coke, Diet Coke, Sprite, or Lemon-Lime Sour. Free refills.

JUICE

\$3

10oz - Choose orange, pineapple, apple, grapefruit, or cranberry.

HOT COFFEE

\$3

TROPICAL TIKI PUNCH

\$6

House punch made with mango, pineapple, lime and orange juices, with a touch of ginger spice.

Make it a cocktail +\$5

SWEET CREAM COLD BREW

\$6

Cold brew coffee served over ice and topped with cinnamon-almond sweet cream.

Make it a cocktail +\$5

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## Private Events

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*Celebrate With Us!*

*From weddings to birthdays, baby showers to retirement parties - we can help plan your celebration! We know planning a party, big or small, can feel a little overwhelming. When you book your private party at The Grand, we work to make the process as stress free as possible. Our event planner will walk you through every step from your first tour to the first toast of the night! Learn more about booking a private event by reaching us at [info@thegrandnorthfield.com](mailto:info@thegrandnorthfield.com).*

*Cheers!*

