

BITES

LOCAL CHEESE BOARD

chef's selection of local cheeses, fruit preserves, nuts, garlic-sesame flatbread- 15

GRILLED SHISHITO PEPPERS

lemon aioli - 5

WARM CRAB DIP

gruyere mornay, corn, peppers, house chips- 16

CLOTHESLINE BACON

maple, black pepper, half sour pickle - 18

SALMON CARPACCIO

arugula, artichoke heart - 20

SHRIMP GUACTAIL

CBD infused guacamole, tortilla chips- 14

STEAKHOUSE BEEF SASHIMI

local blue cheese, tomatoes, frisee, grilled bread - 20

GRILLED BROCCOLI MOPS

guacamole, sweet drop peppers - 8

TUNA TARTARE TACOS

radish, pickled onion - 19

GRILLED SHRIMP KABOBS

shrimp, local vegetables, CBD tartar sauce- 18



ANGAD RAINBOW TERRACE

SANDWICHES

served with house chips

SALMON SLIDERS

chipotle aioli, pickles, tomatoes - 14

DRY AGED BURGER

aged cheddar, steakhouse mayo- 15

LOBSTER ROLL

tarragon aioli- 16

SWEETS

CBD CHEESECAKE LOLLIPOPS

carrot cake, strawberry, creamsicle - 18

BAKED ALASKA

psiatchio, vanilla, chocolate gelato, liquor soaked muffin, meringue for two -16

RHUBARB PIE

strawberry salad -10



@GRANDTAVERNSTL

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
For parties of 6 or more 20% service charge will be added.
We are able to split checks up to 4 times per party.