



THE GRUFF

PLATES + POURS

FROM THE ATTIC

Snacks

CHIPS AND DIP ^{GF}

Tortilla chips and house queso 6
Add salsa +2

HAIR OF THE G.O.A.T. ^{GF}

2 pieces of sriracha brown sugar bacon
and a domestic bottle 5

SWEET POTATO SHOESTRINGS ^{GF}

Honey sriracha drizzle, Manchego cheese 5.5

HOT TRUFFLE FRIES ^{GF}

Spicy truffle fries, parmesan cheese, Gruff sauce 6.5

The Antro

DUCK WONTONS

Cream cheese, duck, bacon, roasted sweet corn,
green onions, citrus chipotle sauce 13

SHRIMP TACOS

Thai chili fried shrimp, wasabi slaw, pico, micro
cilantro, lime, flour tortillas 11.5
Add avocado +1.5

STREET TACOS ^{GF}

Braised pork, salsa verde, pico, Manchego cheese,
cilantro micros, corn tortilla 10.5
Add avocado +1.5

CHISLIC ^{GF}

Fried or grilled to medium rare. Dipping choices:
Ranch, Bleu Cheese, BBQ, Chipotle Ranch 13

HOUSE FRY BREAD

Everything seasoning, queso dip 9

NACHOS ^{GF}

Seasoned ground beef, queso, black beans, pico,
jalapenos, cilantro, guacamole, sour cream 12.5
Substitute chicken +1

FRIED PICKLES

House battered pickles, ranch dip 8.5

CHICKEN WINGS ^{GF}

Traditional or Boneless 11.5

WING SAUCES: BUFFALO, BBQ, THAI CHILI,
CAJUN DRY RUB, SPICY GARLIC, PARMESAN GARLIC,
GENERAL TSO, MANGO HABANERO

FRIED CHEESE CURDS

Breaded white cheddar cheese, ranch dip 10

^{GF} GLUTEN FRIENDLY

The Garden

SALMON CAPRESE

Pesto encrusted salmon, fresh mozzarella,
marinated tomatoes, red onion, fresh basil,
balsamic reduction, mixed greens 16.25

ASIAN CHOP

Grilled chicken, romaine, carrots, cabbage,
avocado, cilantro micros, scallions,
fried wontons, crushed peanuts,
honey sesame vinaigrette 14.5

EL CAMINO

Southwest chicken, roasted corn, black beans,
tomatoes, avocado, black olives, bell peppers,
Manchego cheese, fried tortilla strips 14

BLACKENED CHISLIC

Cajun fried chislic, red onion, black olives,
tomatoes, bell peppers, bleu cheese crumbles,
onion frizzles 16.25

CAESAR 9.5

Add chicken +4, shrimp +6, salmon +6.5, steak +5

SIDE HOUSE SALAD OR

CAESAR SALAD 3.5

DRESSING OPTIONS: RANCH, FRENCH, BLEU CHEESE,
1000 ISLAND, CHIPOTLE RANCH, AVOCADO RANCH,
HONEY MUSTARD, BALSAMIC VINAIGRETTE,
FAT-FREE RANCH, OIL & VINEGAR

SOUP DU JOUR OR CHILI

CUP 4 | BOWL 6

Flatbread Pizzette

GLUTEN FREE CRUST +2

GRATED PARMESAN, CRUSHED RED PEPPER, GARLIC OIL
AND BALSAMIC AVAILABLE UPON REQUEST

3 CHEESE BRUSSELS & BACON

Roasted garlic aioli, mozzarella, bleu cheese
crumbles, shaved parmesan, roasted marinated
tomatoes, red onion, balsamic reduction 16

MEATZA

Italian sausage, salami, pepperoni,
mozzarella cheese, shaved parmesan,
house marinara 14.5

THE SPICY G

Grilled chicken, spicy garlic sauce, red onion,
diced celery, bleu cheese crumbles, mozzarella,
ranch drizzle 14.5

TRUFFLE AND PROSCIUTTO

Roasted garlic crème, fresh mozzarella,
smoked gouda, red onion, shaved prosciutto,
baby arugula, white truffle 15

MARGHERITA

House marinara, fresh mozzarella, basil
chiffonade, garlic oil 13
Add chicken +4, shrimp +6

The Noodles

ITALIAN SAUSAGE +3, CHICKEN +4, STEAK +5, SHRIMP +6, SALMON +6, MAKE IT CAJUN +0

BAKED MAC DADDY

Smoked gouda cream sauce,
bacon, seasoned bread crumb,
cavatappi noodles 13.5

SPICY CHICKEN & SHRIMP

Blackened chicken, shrimp, onion,
peppers, tomatoes, spicy Cajun
butter, linguini, shaved parmesan,
green onion 17

ALFREDO WITH LINGUINE

Garlic alfredo sauce,
basil chiffonade,
shaved parmesan 11

The Grounds

HALF POUND BURGERS - CHUCK, BRISKET, AND SHORT RIB BLEND.
ALL BURGERS ARE PREPARED MEDIUM
UNLESS OTHERWISE REQUESTED
CHOICE OF SIDE | SUBSTITUTE CHICKEN BREAST +1

THE G.O.A.T.

Beef patty, red wine onions, goat cheese,
baby arugula, chipotle raspberry sauce 15

DRAGON SLAYER

Beef patty, thick cut bacon, mango habanero sauce,
bleu cheese crumbles, bread & butter pickles 14.75

DRUNKEN WILBER

Beef patty, pulled pork, thick cut bacon, bourbon
glaze, cheddar cheese, onion frizzles,
peppercorn ranch drizzle, lettuce, tomato 15.5

PATTY MELT

American and Swiss cheese, caramelized onions,
grilled marble rye 14

BUFFALO BILL

Half-pound locally raised bison, lettuce, tomato 16

THE STONER SKILLET

Ranch fries, peppers, onions, mushrooms,
beef patty, 2 over easy eggs, brown gravy 15

Plates

OFF THE HOOK

Daily featured seafood and fresh fish \$MKT

CHICKEN BRUSCHETTA

Marinated baked chicken breast, artichoke
crème, bruschetta tomatoes, balsamic reduction,
horseradish mash, grilled asparagus 16

GRILLED 8OZ SIRLOIN **GF**

Prime cut sirloin, chimichurri butter,
horseradish mash, grilled asparagus 19

CITRUS HOISIN GLAZED SALMON

Vegetable fried rice, pickled ginger, green onion 16.5

EGG ROLL IN A BOWL

Seasoned ground pork, red and green cabbage,
carrots, bell peppers, scallions, garlic, ginger,
citrus ponzu sauce, fried wontons, white rice 14

NOLA JAMBALYA

Shrimp, andouille sausage, etouffee sauce, Cajun
cream, green onion, fried okra, cajun rice 16.5

INDIAN TACO

House fry bread, seasoned beef,
shredded cheddar, lettuce, onions, tomatoes,
fresh jalapenos, Manchego cheese, side salsa 12.5
Add sour cream +.8, queso +2

FISH PLATE

Battered cod filets, tartar sauce,
lemon, choice of side 15.5

Beverages

COKE PRODUCTS

Coke, Diet Coke, Sprite, Sprite Zero, Mr. Pibb,
Mellow Yellow, Barqs Root Beer, Minute Maid
Lemonade, Gold Peak Raspberry Iced Tea

FRESH BREWED ICED TEA

FLAVORED LEMONADE OR ICED TEA

Strawberry, Raspberry, Mango, Peach

MILK OR CHOCOLATE MILK

GF GLUTEN FRIENDLY

Consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase risk of foodborne illness. Please be advised that
food prepared here may contain these ingredients: milk, eggs, wheat,
soybean, peanuts, tree nuts, fish and shellfish.

The Bread

CHOICE OF SIDE

GRILLED STEAK SANDWICH

Cajun bleu cheese crème, roasted garlic aioli,
baby arugula, marinated tomatoes,
balsamic reduction, grilled ciabatta, served
medium rare 16.5

HOT PASTRAMI

½ pound of sliced pastrami, Russian slaw,
Swiss cheese, grilled marble rye 15.5

CHIA CHICKEN

Grilled chicken breast, lettuce, tomato,
red onion, roasted garlic aioli, avocado,
avocado ranch drizzle, warm naan 13.75

GRILLED MEATLOAF SANDWICH

Caramelized onions, mushrooms,
chipotle ketchup glaze, grilled ciabatta 14.5

THE CUBAN

Shaved pork, ham, Swiss cheese, pickle planks,
roasted garlic aioli, mustard, grilled ciabatta 13

CRISPY CLUCKER

Naked or dipped in your choice of sauce,
shredded lettuce, mayo 14

SAUCE OPTIONS: BBQ, BUFFALO, SPICY GARLIC, CAJUN DRY
RUB, THAI CHILI, MANGO HABANERO, PARMESAN GARLIC

CLUBBER

Ham, turkey, thick cut bacon, leaf lettuce,
tomato, mayo, toasted wheat 14.5

SIDE CHOICES:

RANCH FRIES, SWEET POTATO SHOESTRINGS +1,
HORSERADISH MASHED POTATOES OR GRILLED ASPARAGUS
SUBSTITUTE SOUP OR SALAD +1.5 | SUBSTITUTE ONION RINGS +2.5

Just Desserts

COLOSSAL CHOCOLATE CAKE

6 layer cake,
chocolate ganache,
frosting, vanilla bean
whipped cream 9

ROOT BEER FLOAT 5.5

FRIED SNICKERS

Deep-fried snickers,
ice cream, chocolate
and caramel 7

FEATURED DESSERT

By The Cake Lady 9

Lunch Specials 10.95

INCLUDES A NON-ALCOHOLIC BEVERAGE
AVAILABLE 11AM-4PM MON-FRI

MEATLOAF

Horseradish mash, brown gravy

HOT BEEF

Braised pot roast, beef gravy, horseradish mash,
Texas toast, onion frizzles

BLT

Thick cut bacon, leaf lettuce, tomato, mayo,
toasted wheat, Ranch fries
Add avocado +1.5, turkey +2

BRANDON HOT GRUFF

Roast turkey, thick cut bacon, tomato,
gouda cheese sauce, egg battered Texas toast,
green onion

FISH SANDWICH

Battered cod, American cheese, tartar sauce,
shredded lettuce, toasted bun, Ranch fries

LINGUINI ALFREDO

Choice of soup or house salad
Add chicken +4, steak +5, shrimp +6, salmon +6.5

NAAN PEPPERONI PIZZA

Choice of soup or house salad

RUG RATS

Includes fountain soda, milk, chocolate milk or juice.
Refills for milk or juice +1

CHICKEN STRIPS

Choice of side

GRILLED CHEESE

Choice of side

SOFT SHELL TACOS

Meat, cheese and
choice of side

PASTA

Alfredo or marinara sauce
with penne noodles

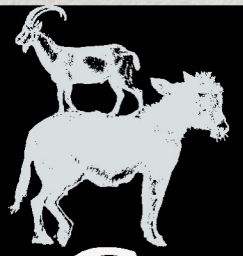
PEPPERONI PIZZA

MAC N CHEESE

Gouda cheese sauce,
curly noodles

SIDE CHOICES:

Attic ranch fries, sidewinder fries or fruit cup



THE GRUFF

PLATES + POURS

BRANDON, SD

All kids'
meals are
\$6.50