

# THE GRANARY

## BARBECUE LUNCH MENU

### SALADS

Fresh Local Greens *(GF, V+)*  
Caesar Salad  
Potato Salad *(GF, V)*  
Coleslaw *(GF, V)*  
Tuna Salad *(GF)*  
Egg Salad *(GF, V)*  
Fresh Fruit Salad *(V+, GF)*  
Watermelon Wedges *(V+, GF)*

Macaroni Salad *(V)*  
Cous Cous Salad *(V+)*  
Spicy Green Been Salad *(GF, V+)*  
Grape Tomato & Cucumber Salad *(GF, V+)*  
Grilled Corn & Black Bean Salad *(V+, GF)*  
Edamame & Baby Corn Salad *(V+, GF)*  
Hummus with Pita *(V+)*  
Guacamole and Chips *(V+)*

### FROM THE GRILL

House-Ground Burgers  
House-Made Signature Veggie Burger *(V+)*  
Marinated Portabello Mushroom Burger *(V+)*  
House Smoked Texas Style Pork Ribs *(GF)*  
Sabrett All-Beef Hot Dogs *(GF)*  
Bratwurst, Knockwurst, Italian Sausage, Kielbasa *(GF)*  
Grilled Chicken with House Dry Rub *(GF)*  
Daily Selection of Carved Meats *(GF)*  
Grilled Corn on the Cob with Melted Butter and Queso Fresco *(GF, V)*  
House-Made BBQ and Hot Sauces *(GF, V+)*

### SIDES

House-Made BBQ Beans *(GF, V+)*  
House Mac & Cheese *(V)*  
Roasted Mixed Potatoes *(GF, V+)*  
Farm Fresh Vegetable of the Day *(GF, V+)*  
Succotash *(GF, V+)*

Collard Greens *(GF)*  
Smashed Potatoes with Cheddar *(GF, V)*  
Roasted Brussels Sprouts with Balsamic *(GF, V+)*  
Spinach Artichoke Dip with Grilled Bread *(V)*

### DESSERTS

Apple Pie *(V)* Blueberry Pie *(V)* Cherry Pie *(V)* Peach Pie *(V)* Strawberry-Rhubarb Pie *(V)*  
Vanilla, Chocolate, Lemon-Blueberry Bundt Cakes *(V)*  
Brownies *(V)* Magic Bars *(V)* Chocolate Chip Cookies *(V)* Almond-Raspberry Tarts *(V)*  
Summer Fruits *(GF, V+)* Vegan and Sugar-Free Desserts *(GF, V or V+)*  
Ice Cream & Sherbet *(GF, V+)* Plant-Based Gelato *(GF, V+)*