

ANTIPASTI

Castelvetrano Olives 6
Patatas Bravas, Wood oven roasted GRUB potatoes, spice blend, sweet pepper romesco sauce 9
Fire Roasted Green Beans – Housemade pancetta, lemon, chile flake, breadcrumb 13
Spring Vegetable Crostini – Orland Farmstead fromage blanc, house baked bread 12
Cheese Board trio of select cheeses, orange-fennel mostarda, rosemary gastrique, walnuts, toast 18
Pickled Vegetables, house pickled market vegetables 7
20 Mile Plate Orland Fall Harvest olives, almonds, aromatics, oven baked flatbread 11
House made Meatballs, tomato sauce, breadcrumbs, grana padano, crispy garlic toast 13
Black Chickpea Hummus, oven baked flatbread, Arbequina oil 14
Soup of the day Cup 6 Bowl 8
Wood Oven Baked Flatbread, Arbequina EVOO & balsamic or house marinara 10
...Add to flatbread Di Stefano Mozzarella 4.5 Orland Farmstead Creamery Fromage Blanc 2.5 Nutella 3.5

INSALATA

Farmelot Field Greens- Saeturn Farms strawberry, Sierra Nevada Cheese Co. chevre, pistachio, shaved red onion, golden balsamic vinaigrette 12
The Wedge- Farmelot butter lettuce, shaved onion, Pt Reyes Original Blue, bacon, marinated radish croutons, house made blue cheese dressing 10/16
Llano Seco Wheat Berry - Grub asparagus, Castelvetrano olive, caper, ricotta salata, mint, parsley, Meyer lemon, olive oil 13
...Add to salad: Rocky Chicken Chop 5 farm egg 3 bacon 3 Italian white anchovy 2 Cannellini bean 3

SECONDI served until 4pm

Grana Italiano Flatbread Sandwich– Chefs select cured meats, fontina, tapenade, spinach 15
Crispy Mortadella with Pistachio – Dijonaise, pickled onion, butter lettuce, rosemary focaccia 13
Garden Flatbread Sandwich- Seasonal veggies & greens, hummus, ricotta salata, Sherry vinaigrette 14
Meatball Sandwich - open faced, roasted veggies, tomato sauce, fontina, house baked bread 14

NEAPOLITAN PIZZA

Margherita - tomato sauce, mozzarella fresca, basil, oregano, olive oil, pecorino 15
Bianca - olive oil, mozzarella fresca, garlic, basil, lemon, pecorino 15
Community Garden - tomato sauce, mozzarella fresca, seasonal local vegetables, pecorino 17
Salami, Calabrese Olives & Shaved Red Onion – tomato sauce, mozzarella fresca, basil, pecorino 20
GRUB Asparagus and Prosciutto Cotto – Fontina, minced garlic, olive oil, pecorino 18

No Substitutions on Pizza

....Add to pizza: Capicola 4 farm egg 3 Italian anchovy 4 rocket top 2 salumi 3 Guanciale 4
Calabrian Chile 1.5 Orland olives 2

Proud supporter of local farmers and producers including ... Llano Seco, Orland Farmstead Creamery, California Olive Ranch, M & CP Farms, Saeturn Farms, Ha Lee Moua (HLM) Farms, Kaki Farms, Riparia and Farmelot, Del Rio Botanical, Riverdog Farms, Capay Valley Organics, Di Stefano Cheeses, Montgomery Farms, Sierra Nevada Cheese Co, Sparrow Lane Vinegars, Lundberg Family Farms, S & S Butcher Shop and Natural Foods, S & S Produce, Grub CSA Farms, TurkeyTail Farms, and so many more!

*Create your own Grana experience at home with select ingredients available for purchase.
Don't forget the wine! Take home your favorite bottle through our discount retail program.
Ask your server for more details.*

The FDA requires us to warn you that consuming raw eggs and meats may contribute to foodborne illness.

Prices reflected on menu are cash prices

A 1.75% processing fee will be added to debit and credit card payments

Please notify your server prior to service if you would like separate checks.

Checks not accepted

No outside food or drink allowed in restaurant or patio.