

# STARTERS

## FOR GOODNESS TATES

House cut fries topped with spicy sausage and jalapeno cheese sauce and cheddar cheese 8

## GRAMERCY POUTINE

House cut fries topped with slow braised pot roast, a mushroom red wine gravy and mozzarella 11

## SMOKIN' HOTTIES

Bell pepper cream cheese, chopped bacon, and crumbled bleu cheese stuffed in jalapeños topped with cheddar and panko 9.5

## GRAMERCY BITES

Golden puffed dough bites tossed with garlic parmesan served with house made marinara or ranch dressing 7.5

## THAI PEANUT SHRIMP

Crispy pan seared shrimp in a peanut sauce served on a bed of Asian slaw with spicy peanuts 11

## AHA AHI

Grill seared ahi tuna, Seville marinated tomatoes, red onion relish, cucumber, black sesame seeds and balsamic reduction 13.5

# SALADS

Dressing choices Maple Dijon Vin, Vanilla Basil Vin, Thai Peanut Vin, Ranch, Blue Cheese, 1000 Island, Caesar, Creamy Lemon-Basil, Balsamic Vin, Chipotle Vin

## HIDDEN VALLEY

Field greens, tomato, bacon, shredded cheddar, red onion relish, croutons your choice of dressing 10 / half size 5

## BLEU FLAME

Romaine, crumbled blue cheese, shredded carrots, sweet chili bacon, celery, chopped grilled Buffalo chicken drizzled with Blue Cheese dressing 12.5

## VANILLA PANZANELLA

Field greens tossed in Vanilla Basil Vin, feta, grilled tomato, leeks and artichokes hearts, garlic rubbed toast points 10

## WHICHFISH CITRUS (formerly Citrus Salmon)

Chopped romaine, spinach, cucumber and black bean corn salsa tossed with creamy lemon basil dressing and topped with your choice of grilled salmon or seared ahi 14.5

## RED BARN

Fields greens tossed in Maple Dijon Vin with candied almonds, apple, pickled red onion and shredded cheddar 10

# PASTA

Accompanied by house made focaccia bread.

## FIRE ROASTED BACON JALAPENO MAC

Hearth baked cheddar cheese Gemelli mac with jalapeños, bacon, roasted red peppers topped with more cheddar, parmesan and panko 14

## CLUCKIN CARBONARA PASTA

Chicken, bacon, mushrooms, leeks, gemelli pasta in a smoked prosciutto cream sauce 14.5

## AHI PASTA

Grill seared ahi atop a bed of angel hair pasta in a lemon pepper brown butter with kale, artichoke hearts, red onion relish and Seville marinated tomatoes 15

## CHICKEN PARMA JOHN

Hearth baked breaded chicken breast topped with marinara, mozzarella and parmesan atop a bed of goat cheese alfredo gemelli pasta served with focaccia bread 14

## BEEF STROGANOFF

Slow braised pot roast, mushrooms, onions and gemelli pasta tossed in rich brown gravy with a sour cream drizzle 14.5

## VEGGI WINGS

Crispy seasoned cauliflower tossed in spicy buffalo sauce served with celery and Ranch or Blue cheese dressing 8.5 *Substitute thai peanut sauce*



## STEAMERS

Manilla clams, caramelized shallots, Basque chorizo, steamed with white wine tomato clam sauce accompanied by housemade focaccia 13

## HUMMUS PLATE

With olive tapenade, diced tomato, red onion relish, sliced cucumber, feta and house made flat bread 10

## THAI CHICKEN TACOS

Four flour tortillas topped with diced thai peanut chicken, pineapple-lime slaw, candied jalapeños, green onion and sriracha aioli 11.5

## STEAK TACOS

Four flour tortillas topped with sliced grilled peppered tri tip, caramelized onions, crispy sweet potatoes and chimichurri 13

## REEDER AND DEEDER

Candied ginger spiced meatballs skewered with pineapple, red onion and green pepper accompanied by a tropical orange-mango sauce 9

## SOHO

Field greens and cabbage tossed in a Spicy Thai Peanut dressing topped with mangos, candied almonds, pickled carrot, pickled ginger, fresh radish, chicken and crispy noodles 12.5

## GRAMERCY CAESAR

Romaine tossed in house made Caesar dressing with shredded parmesan, house made croutons 10 / half size 5



## CHIPOTLE STEAK

Romaine lettuce tossed in a Chipotle vinaigrette topped with blue cheese crumbles, black bean corn salsa and sliced 5 oz peppered Tri-tip 14.5

ADD CHICKEN 4  
ADD SALMON, AHI,  
OR STEAK 6  
ADD SHRIMP 5  
TO ANY SALAD.

## SUMMERTIME STANDARD

Chilled quinoa with lemon and olive oil, marinated Seville tomatoes, kale, artichoke hearts and sliced cucumber on a bed on field greens 11.5

## SOUP AND SALAD

Side house salad or Caesar with a cup of soup. 9

## HOUSEMADE SOUP

Cup 4 Bowl 5

# ENTREES

(served after 5pm)

## FIRE ROASTED SALMON

Grilled salmon fillet topped with sautéed shrimp in a white wine dill cream sauce accompanied by seasonal vegetables and fried spinach. 17

## DRUNKEN PIGGY

Grilled pork loin topped with a bourbon apple sauce accompanied by creamy smashed red potatoes and fried spinach 16

## STEAK AND TATES

2-5 oz peppered Tri-Tip with smashed red potatoes, seasonal vegetables and a mushroom red wine demi glaze 20 / Add shrimp 5



## GRAMERCY FAVORITE



GRAMERCY PARK  
PIZZA & GRILL



SUBSTITUTE 10" GLUTEN  
FREE PIZZA CRUST 2

## PIZZAS

Personal 8" Large 14"

### GPPG DELUXE

House red sauce, mozzarella, salami, chorizo, wild mushrooms, red onion, black olives, green bell pepper 10/20



### MANHATTAN

House red sauce, mozzarella, pepperoni, spicy Italian sausage, artichoke hearts, red onion 9/18

### MAUI WOWIE

House red sauce, mozzarella, ham, bacon, grilled pineapple, caramelized onions, sesame seeds 9/18

### ASTORIA

Garlic Alfredo, mozzarella, shredded chicken, prosciutto, red onion, roasted red peppers and garlic 9/18

### JOLLY GREEN GIANT

Basil pesto, mozzarella, artichoke hearts, green olives, green onion, jalapeños topped with fresh spinach, tomato, avocado 10/20

### PEACH AND CHONG

Garlic alfredo, mozzarella, brie, spicy peach compote, mushrooms and crispy onions straws topped with balsamic reduction 10/20

### LOW RIDER

Garlic alfredo, mozzarella, bacon, spicy Italian sausage and roasted red peppers topped with crispy spinach 9/18

### SMOKIN' HOT PIE

Bell pepper cream cheese sauce, cheddar, mozzarella, blue cheese crumbles, bacon, jalapenos, panko and a drizzle of sriracha 9/18

## BUILD YOUR OWN PIZZA

Start with house red sauce and mozzarella Personal \$6 Large \$13

### SAUCES:

Basil Pesto  
house red sauce  
garlic alfredo  
garlic oil

### VEGGIS: .75/\$1.50 \*\$1/\$2

*Spinach	mushrooms	avocado \$1.5/\$3
roasted garlic	fresh tomato	*grilled pineapple
*artichoke hearts	green bell pepper	*sun dried tomato
*roasted red peppers	fresh jalapeños	
red onion	pickled jalapeño	
green onion	black olives	

### MEATS AND CHEESES:

	\$1/\$2
Pepperoni	crumbled blue cheese
spicy sausage, bacon	cheddar
chili bacon	mozzarella
salami	goat cheese \$1.5/\$3
ham	
prosciutto \$1.5/\$3	
chicken	
chorizo	

## BURGERS & SANDWICHES

All sandwiches and burgers are served with house cut fries. Substitute house salad, Caesar salad or cup of soup 1.50. Garden burger patties available upon request.



### IDAHO CHEESESTEAK

Slow cooked pot roast atop a hoagie roll with caramelized onion, your choice of cheese (American, Cheddar, Swiss or Pepperjack), black pepper aioli 10.5

**Amped Idahoan** - pot roast, caramelized onions, choice of cheese, Gramercy slaw, horseradish cream sauce atop a hoagie 11

**Pumped Idahoan** - pot roast, crispy onion straws, blue cheese crumbles, chipotle spread atop a hoagie 12

### GRAMERCY

House roasted corned beef, slow braised pot roast, Swiss cheese, fries, cole slaw, fresh tomato, on grilled potato bread, pickle spear 12



### TWISTED CUBANO

Shaved ham, slow roasted pork, Swiss cheese, pepperoncinis on parmesan pressed ciabatta with a zesty mango mustard 11

### CHICKEN MARGARITA

Chicken breast, fresh tomato, basil pesto, mozzarella and balsamic reduction drizzle on ciabatta 10

### EL CAPITAN

A chicken breast smothered in Franks Red Hot sauce with melted blue cheese crumbles, jalapeño bottle caps, avocado spread and house made cole slaw on a ciabatta bun 10.5

### FLAT IRON VEGGI

Mushrooms, red onion, roasted red peppers, artichoke hearts, roasted garlic, mozzarella, black pepper aioli on parmesan pressed ciabatta 8

### SALMON BLT

Salmon filet, sweet chili bacon, fresh tomato, romaine on a ciabatta bun with lemon basil aioli 13.5

### ITALIAN GRINDER

Chopped Pepperoni, spicy Italian sausage, salami, roasted red peppers, onions, black olives, green bell pepper, mozzarella, lemon-basil aioli on a grilled hoagie 10

### MAC & CHEESE SAMMICH

Made from scratch cheddar cheesy mac on grilled potato bread 9.5

Add bacon 1.5 / Jalapeños .5

### GRILLED TURKEY CLUB

Turkey, bacon, avocado spread, Swiss, lettuce, tomato, onion and black pepper aioli on ciabatta 10.5

### REUBEN

House roasted corned beef, sauerkraut, Swiss cheese, Russian dressing on grilled rye bread 10

### STOCK BURGER

1/3 lb beef patty, Romaine, red onion, tomato on a bun with black pepper aioli 10.5

Add bacon 1.5 add cheese 1

### SPICY PEACH BURGER

1/3 lb beef patty topped with spicy peach compote, caramelized onions, chili bacon and brie on a bun with black pepper aioli 13

### HANGOVER HELPER

1/3 lb burger patty topped with American cheese, bacon, hashbrowns, fried egg and sausage gravy served on a bun 14

Consuming fully cooked meats, poultry, seafood, shellfish or eggs greatly reduces risk of food borne illness- Idaho Department of Health and Welfare  
18% gratuity will be added to parties of 6 or more.

