



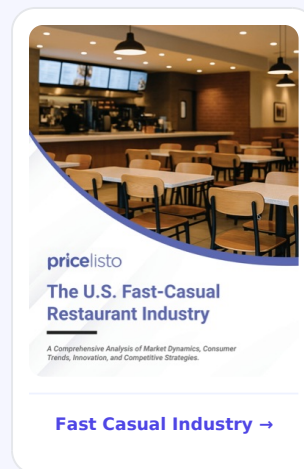
Graze Restaurant

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Menu Prices — October 24, 2026

Graze Restaurant menu with prices in United States, updated July 2022: 126 items across 11 categories, prices from \$2.50 to \$36.50.

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Graze Restaurant Menu with Prices (United States)

Graze Restaurant menu with prices in United States, updated July 2022: 126 items across 11 categories, prices from \$2.50 to \$36.50. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/graze-restaurant

Menu categories: Most Ordered · Craft Tacos · Soups and Salads · Tiny Grazing · Grazing · Craft Sandwiches · Entrées · Sweet Stuff · Eggs · From the Lighter Side · Sides

Most Ordered

ITEM	PRICE
Wild Mushroom Pappardelle Goat cheese, sun dried tomatoes, porcini cream, spinach, pine nuts, and truffle oil.	\$20.50
Meatloaf House-made beef, bacon and veal meatloaf, buttermilk mashed potatoes, green beans, Tabasco ketchup and crispy onions.	\$22.50
Blackened Salmon Salad Blue cheese, pralines, greens, onions, and shallot vinaigrette.	\$21.50
Pomme Frites Garlic aioli, Parmesan, and truffle oil.	\$10.50
Homemade Perogies Farmers cheese, caramelized onions, bacon, crème fraîche, crispy julienned brussels sprouts.	\$12.50
Classic Caesar Romaine, Parmesan, sage croutons and roasted garlic Caesar dressing.	\$10.50
Green Apple-Cauliflower Soup Soupe de chou-fleur aux pommes vertes, garnie de pistaches grillées.	\$6.75
Korean Style Chicken Wings Buttermilk ranch, sesame seeds, scallions, and Korean red pepper.	\$14.50
Crusted Salmon pecan-oatmeal crust, mashed sweet potatoes, green beans with a bacon-maple reduction	\$27.50
Fried Buffalo Brussels Sprouts Choux de Bruxelles croustillants nappés de notre sauce buffalo faite maison, accompagnés de miettes de bleu et d'une tou...	\$10.50
Lobster Macaroni and Cheese Macaroni crémeux au fromage enveloppant des morceaux de homard tendre, le tout surmonté d'une délicate couche de panko d...	\$19.50
Roasted Beets Salad Arugula, goat cheese, crème fraîche, and bacon vinaigrette.	\$14.50

Craft Tacos

ITEM	PRICE
Cilantro-Lime Buffalo Shrimp Taco Arugula, blue cheese, and celery leaves. Served with a graze salad.	\$16.50
Market Fish Taco Bok choy slaw, ponzu, and pickled ginger aioli. Served with a graze salad.	\$16.50
Citrus-Chili Short Rib Taco Honey chipotle crema and mango relish. Served with a graze salad.	\$16.50
Pulled Pork BBQ Taco Pickled red onions, grilled pineapple, and cilantro aioli. Served with a graze salad.	\$16.50

Soups and Salads

ITEM	PRICE
Classic Caesar (Soups and Salads) Romaine, Parmesan, sage croutons and roasted garlic Caesar dressing.	\$10.50
Roasted Beets Salad (Soups and Salads) Arugula, goat cheese, crème fraîche, and bacon vinaigrette.	\$14.50
Green Apple-Cauliflower Soup (Soups and Salads) Toasted pistachio.	\$6.75
Worcestershire Flank Steak Salad Mesclun, roasted red peppers, bleu cheese, crispy onions and buttermilk ranch.	\$19.50
Roasted Garlic-Tomato Soup Une soupe à base d'ail rôti et de tomates, garnie de croûtons infusés à la sauge et d'une touche de crème fraîche.	\$6.75
Graze Salad Mesclun, sunflower seeds, beets, carrots, and lemon vinaigrette.	\$9.50
Blackened Salmon Salad (Soups and Salads) Blue cheese, pralines, greens, onions, and shallot vinaigrette.	\$21.50
Arugula Salad farro, cashews, dried cranberries & curry viniagrette	\$11.50

Tiny Grazing

ITEM	PRICE
Korean Style Chicken Wings (Tiny Grazing) Buttermilk ranch, sesame seeds, scallions, and Korean red pepper.	\$14.50
Lobster Macaroni and Cheese (Tiny Grazing) Crispy panko.	\$19.50
Fried Buffalo Brussels Sprouts (Tiny Grazing) House-made buffalo sauce, bleu cheese and buttermilk ranch.	\$10.50
Pomme Frites (Tiny Grazing) Garlic aioli, Parmesan, and truffle oil.	\$10.50
Homemade Perogies (Tiny Grazing) Farmers cheese, caramelized onions, bacon, crème fraîche, crispy julienned brussels sprouts.	\$12.50
Crispy Chicken Livers Foie de poulet croustillant servi avec des grits de maïs moulus sur pierre, napé d'un jus riche, accompagné de feuilles...	\$12.50
Pulled Pork and Collard Green Macaroni and Cheese Crispy pork rinds.	\$14.50
Calamari Fries Sweet Thai chili and pickled ginger mayonnaise.	\$13.50
Fried Oysters Creamy remoulade and arugula.	\$17.50
Tuna Tataki Favorite. Bean paste, pickled cucumbers, wontons, and firecracker mayonnaise.	\$18.50

Grazing

ITEM	PRICE
Wild Mushroom Pappardelle (Grazing) Goat cheese, sun dried tomatoes, porcini cream, spinach, pine nuts, and truffle oil.	\$20.50

ITEM	PRICE
7 oz Prime Filet Mignon mushroom farrotto, asparagus, demi glace & truffle-herb compound butter	\$36.50
Shrimp Pasta Crevettes marinées accompagnées de pancetta croustillante, poivrons cerise et épinards tendres, le tout nappé d'un fondu...	\$28.50
Bolognese veal, pancetta, beef, tomatoto cream over rigatoni	\$21.50
Chicken and Waffles Poitrine de poulet sans os accompagnée de beurre au miel et de sirop d'érable.	\$22.50
Cornflake Crusted Catfish Butter bean succotash, tomato onion jam, and honey Tabasco mayonnaise.	\$22.50
Crab Cake chorizo, yukon gold potatoes, peppers, onions, avocado & cilantro aioli	\$29.50
Fried Pork Chops pimento mac n cheese, collard greens with apple butter	\$22.50
Meatloaf (Grazing) House-made beef, bacon and veal meatloaf, buttermilk mashed potatoes, green beans, Tabasco ketchup and crispy onions.	\$22.50
Crusted Salmon (Grazing) pecan-oatmeal crust, mashed sweet potatoes, green beans with a bacon-maple reduction	\$27.50

Most Ordered

ITEM	PRICE
Wild Mushroom Pappardelle Goat cheese, sun dried tomatoes, porcini cream, spinach, pine nuts, and white truffle oil.	\$15.50
Blackened Salmon Salad Favorite. Blue cheese, pralines, greens, onions, and shallot vinaigrette.	\$18.50
Grilled Cheese and Tomato Soup Smoked, white, Tillamook Cheddar, and grilled sourdough.	\$12.50
Prime Rib Sandwich Black pepper coriander crust, Cheddar cheese, horseradish mayonnaise, crispy sweet onions, and brioche bun	\$17.50
House Roasted Turkey Sandwich Tranches de dinde rôties délicatement garnies de brie fondant, mariées à une confiture de lingonberry, napées d'un pesto...	\$15.50
Classic Caesar Salad Favorite. Romaine, Parmesan, sage croutons and roasted garlic Caesar dressing.	\$10.50
Graze Burger Empilées entre un pain brioché, deux galettes juteuses de 4 oz se marient avec des tranches de tomate fraîche, de la lai...	\$16.50
Fried Buffalo Brussels Sprouts Favorite. House-made buffalo sauce, bleu cheese and buttermilk ranch.	\$10.50
Roasted Garlic-Tomato Soup Soupe de tomates rôties à l'ail, garnie de croûtons au parfum de sauge et d'une touche de crème fraîche.	\$6.75
Homemade Perogies Favorite. Farmers cheese, caramelized onions, bacon, crème fraîche, crispy julienned brussels sprouts.	\$12.50
Green Apple-Cauliflower Soup Toasted pistachio.	\$6.75
Pomme Frites Frites croustillantes garnies de parmesan, légèrement parfumées à l'huile de truffe, servies avec une sauce crémeuse à l...	\$10.50

Craft Sandwiches	
ITEM	PRICE
Crispy Chicken Sandwich Poulet croustillant entre deux moelleux pains briochés, rehaussé de bacon savoureux, nappé de fromage pimento fondant, e...	\$16.50
Grilled Cheese and Tomato Soup (Craft Sandwiches) Smoked, white, Tillamook Cheddar, and grilled sourdough.	\$12.50
Graze Burger (Craft Sandwiches) Two 4 oz patties, lettuce, red onion, tomato, garlic aioli, American cheese, and brioche bun	\$16.50
Prime Rib Sandwich (Craft Sandwiches) Black pepper coriander crust, Cheddar cheese, horseradish mayonnaise, crispy sweet onions, and brioche bun	\$17.50
Meatloaf Hoagie Bacon, bacon and veal meatloaf with Tabasco ketchup and crispy onions.	\$15.50
House Roasted Turkey Sandwich (Craft Sandwiches) Brie, lingonberry preserves, baby arugula pecan pesto, and grilled sourdough.	\$15.50
House-Made Reuben Sandwich Corned beef, Thousand Island, sauerkraut, Swiss, and rye bread.	\$15.50

Craft Tacos	
ITEM	PRICE
Citrus-Chili Short Rib Taco Honey chipotle crema and mango relish. Served with a graze salad or fries.	\$15.50
Market Fish Taco Bok choy slaw, ponzu, and pickled ginger aioli. Served with a graze salad or fries.	\$15.50
Cilantro-Lime Buffalo Shrimp Taco Arugula, blue cheese, and celery leaves. Served with a graze salad or fries.	\$15.50
Pulled Pork BBQ Taco Pickled red onions, grilled pineapple, and cilantro aioli. Served with a graze salad or fries.	\$15.50

Soups and Salads	
ITEM	PRICE
Blackened Salmon Salad (Soups and Salads) Favorite. Blue cheese, pralines, greens, onions, and shallot vinaigrette.	\$18.50
Classic Caesar Salad (Soups and Salads) Favorite. Romaine, Parmesan, sage croutons and roasted garlic Caesar dressing.	\$10.50
Arugula Salad farro, cashews, dried cranberries & curry viniagrette	\$11.50
Roasted Garlic-Tomato Soup (Soups and Salads) Sage croutons and crème fraîche.	\$6.75
Green Apple-Cauliflower Soup (Soups and Salads) Toasted pistachio.	\$6.75
Worcestershire Flank Steak Salad Un lit de mesclun agrémenté de poivrons rouges grillés, parsemé de fromage bleu et d'oignons croustillants, le tout napp...	\$18.50
Roasted Beets Salad Une salade composée de roquette fraîche, parsemée de fromage de chèvre crémeux et nappée d'une vinaigrette au bacon mais...	\$14.50
Graze Salad Mesclun croquant, parsemé de graines de tournesol, accompagné de betteraves et de carottes fraîches, le tout arrosé d'un...	\$9.50

Tiny Grazing

ITEM	PRICE
Homemade Perogies (Tiny Grazing) Favorite. Farmers cheese, caramelized onions, bacon, crème fraîche, crispy julienned brussels sprouts.	\$12.50
Lobster Macaroni and Cheese Crispy panko.	\$19.50
Pulled Pork and Collard Green Macaroni and Cheese Crispy pork rinds.	\$14.50
Fried Buffalo Brussels Sprouts (Tiny Grazing) Favorite. House-made buffalo sauce, bleu cheese and buttermilk ranch.	\$10.50
Calamari Fries Frites de calmars accompagnées d'une mayonnaise au gingembre mariné et d'une sauce chili douce thaïlandaise.	\$13.50
Crispy Chicken Livers Faux-filets de poulet croustillants accompagnés de gruau moulu sur pierre, sauce demi-glace et feuilles de choux de Brux...	\$12.50
Pomme Frites (Tiny Grazing) Garlic aioli, Parmesan, and truffle oil.	\$10.50
Tuna Tataki Thon tataki accompagné de pâte de haricots, concombres marinés, croustillants wontons, et mayonnaise au piment.	\$18.50

Grazing

ITEM	PRICE
Bolognese Un riche mélange de veau tendre, de pancetta et de bœuf se mêle à une sauce tomate crémeuse, nappant des rigatonis parfa...	\$17.50
Chicken and Waffles Joyce Farms boneless chicken breast, honey butter and real maple syrup.	\$16.50
Cornflake Crusted Catfish Épaulé d'un croquant en cornflakes, le poisson-chat se marie délicieusement à un succotash de haricots beurre. Rehaussé...	\$16.50
Crab Cake chorizo, yukon gold potatoes, peppers, onions, avocado & cilantro aioli	\$19.50
Wild Mushroom Pappardelle (Grazing) Goat cheese, sun dried tomatoes, porcini cream, spinach, pine nuts, and white truffle oil.	\$15.50
Shrimp Pasta shrimp, pancetta, cherry peppers, spinach, three cheese fondue over fettuccini	\$19.50

Most Ordered

ITEM	PRICE
Graze Burger Deux galettes de 4 oz chacune, garnies de laitue fraîche, oignon rouge croquant et tomate juteuse, nappées d'une aïoli à...	\$13.00
Chicken and Waffles Joyce Farms boneless chicken breast, honey butter and real maple syrup.	\$14.00
Shrimp and Grits Tasso ham, black eyed peas, peppers, onions and blackened tomato cream.	\$15.00
House-Made Reuben Sandwich Corned beef, Thousand Island, sauerkraut, Swiss, and rye bread.	\$12.00
Crab Cake Benedict Poached eggs, English muffin, fried green tomato, Tabasco hollandaise with arugula.	\$15.00

ITEM	PRICE
Blackened Salmon Salad Favorite. Blue cheese, pralines, greens, onions, and shallot vinaigrette.	\$15.00
Breakfast Sausage Fresh breakfast sausage with hash browns, sunny side eggs and curry ketchup.	\$12.00
Side Fruit Assortiment de fruits de saison fraîchement cueillis.	\$4.50
Kentucky Peach Brioche French Toast Brioche dorée moelleuse garnie de pêches infusées au bourbon, surmontée de pralines croquantes et d'une généreuse cuille...	\$12.00
Housemade Corned Beef Hash Favorite. Potatoes, peppers, onions, Cheddar, sunny side egg and Tabasco ketchup.	\$12.00
Side Hash Browns Pommes de terre râpées, dorées et croustillantes après une légère friture.	\$4.50
Side Grits Creamy ground cornmeal, gently cooked and typically includes a touch of butter for richness.	\$3.50

Entrées

ITEM	PRICE
Breakfast Sausage (Entrées) Fresh breakfast sausage with hash browns, sunny side eggs and curry ketchup.	\$12.00
House-Made Reuben Sandwich (Entrées) Corned beef, Thousand Island, sauerkraut, Swiss, and rye bread.	\$12.00
Graze Burger (Entrées) Favorite. Two 4 oz patties, lettuce, red onion, tomato, garlic aioli, American cheese, and potato roll.	\$13.00
Chicken and Waffles (Entrées) Joyce Farms boneless chicken breast, honey butter and real maple syrup.	\$14.00
Shrimp and Grits (Entrées) Tasso ham, black eyed peas, peppers, onions and blackened tomato cream.	\$15.00
Crispy Chicken Livers Foie de poulet croustillant avec des grits de maïs à l'ancienne, nappé d'un jus réduit, accompagné de feuilles de choux...	\$10.00
7 oz Prime Filet and Eggs Frites croustillantes accompagnent ce steak filet de 7 oz, servi avec des œufs au plat, une sauce béarnaise riche et un...	\$30.00
Housemade Corned Beef Hash (Entrées) Favorite. Potatoes, peppers, onions, Cheddar, sunny side egg and Tabasco ketchup.	\$12.00
5 oz Flank Steak and Eggs Favorite. Pomme frites, sunny side eggs, bearnaise and demi glace.	\$17.00

Sweet Stuff

ITEM	PRICE
Classic Brioche French Toast Pain perdu moelleux préparé avec du pain brioché, accompagné de beurre au miel fondant et arrosé de sirop d'érable onctu...	\$9.00
Kentucky Peach Brioche French Toast (Sweet Stuff) With bourbon peaches, pralines and whipped cream.	\$12.00

Eggs

ITEM	PRICE
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Crab Cake Benedict (Eggs)	\$15.00
Poached eggs, English muffin, fried green tomato, Tabasco hollandaise with arugula.	
Make Your Own Frittata	\$10.00
Choose three toppings, additional toppings \$.50 each.	
BBQ Pulled Pork Benedict	\$11.00
Poached eggs, biscuit, BBQ hollandaise.	
Meatloaf Benedict	\$11.00
Poached eggs, English muffin, Tabasco hollandaise with arugula.	
Prime Filet Benedict	\$20.00
Poached eggs, English muffin, bearnaise with arugula.	

From the Lighter Side

ITEM	PRICE
Worcestershire Flank Steak Salad	\$15.00
Mesclun coloré, poivrons rouges grillés, fromage bleu émietté, et oignons croustillants, le tout accompagné d'un filet d...	
Blackened Salmon Salad (From the Lighter Side)	\$15.00
Saumon noirci sur lit de verdure, accompagné de fromage bleu crémeux, de pralines croquantes, d'oignons frais, le tout n...	
Graze Salad	\$6.90
Un mélange de mesclun croquant, parsemé de graines de tournesol, de betteraves terreuses, de carottes râpées et arrosé d...	

Sides

ITEM	PRICE
Side of Sausage	\$6.50
Savory side of seasoned meat blend, perfectly grilled.	
Side Fruit (Sides)	\$4.50
Fresh Seasonal Fruit Selection	
Side Grits (Sides)	\$3.50
Creamy ground cornmeal, gently cooked and typically includes a touch of butter for richness.	
Side Toast	\$2.50
Assorted bread selection: biscuit, English muffin, rye, and sourdough options available.	
Side of Bacon	\$4.50
Crispy, savory strips of cured pork.	
Side Hash Browns (Sides)	\$4.50
Shredded potatoes, lightly fried until golden and crispy on the outside.	