

GRANITE LUNCH

APPETIZERS

Pan Seared Crab Cakes

Roasted Red Pepper Remoulade and Cucumber Slaw ~ \$12

Macadamia Nut Crusted Chicken Tenders

Sweet Red Chile Mustard Dipping Sauce and Cucumber Slaw ~ \$9

Mussels Gremolata

White Wine Broth with Garlic, Citrus Zest, Herbs and Parmesan, Grilled Bread and Saffron Aioli ~ \$10

Heirloom Tomatoes

Buffalo Mozzarella, Basil Pesto and Micro Greens
Lemon Oil and Aged Balsamic ~ \$14

Yellowfin Tuna Tartar

Lemon Zest, Lemon Oil, and Herbs, House Pickled Ginger and Shallots, Cucumbers ~ \$12

Artisanal Cheese Plate

A selection of Three Specialty Cheeses Accompanied by Dried Fruit, Nuts, Baguette and Crackers ~ Market Price

SOUP AND SALAD

Chef's Soup Selection ~ Market Price **New England Clam Chowder ~ \$5.95 cup / \$7.95 bowl**

Granite Caesar

Shaved Parmesan Reggiano and Olive Oil Croutons ~ \$7 full / \$4 half
Add Anchovies \$.75

Watermelon, Feta, and Almond Salad

Baby Arugula, Cucumber and a Gewürztraminer Honey Vinaigrette
~ \$8 full / \$4.50 half

Vegetable Ranch Organic Salad

Local Farm Lettuces and Seasonal Salad Vegetables, Champagne, Herb and Lemon Vinaigrette ~ \$8 full / \$4.50 half

Great Hill Blue Cheese, Smoked Bacon, and Spinach

Cracked Pepper Sour Cream Dressing, Pickled Red Onions, Hard Boiled Egg ~ \$8 full / \$4.50 half

Additions to Salads:

Grilled Chicken Breast ~ \$4, Macadamia Nut Chicken Tenders ~ \$4, Grilled Salmon ~ \$4, Grilled Shrimp ~ \$4, Grilled Angus Sirloin ~ \$6

ENTRÉES AND SANDWICHES

All sandwiches served with your choice of side salad of the day, steamed vegetables, or Hand Cut Yukon Fries with Lemon Basil Aioli

Crab Cake BLT

Apple Wood Smoked Bacon, Romaine, Beef Steak Tomato, and Red Pepper Remoulade on Baguette ~ \$14

Falafel Wrap

Tzaziki sauce, Asparagus, Cherry Tomatoes, and Baby Spinach ~ \$9

Roast Turkey Club with Candied Bacon

Cranberry-Lemon Aioli, Lettuce and Tomato on Your Choice of Bread or Wrap ~ \$10

Granite Burger

Pickles, Red Onion, Lettuce, Tomato and Mayonnaise
A Choice of Vermont Cheddar or Gruyere ~ \$9
Add Bacon or Mushrooms ~ \$1 each

Red Curry Tofu

Sautéed Spinach, Jasmine Coconut Rice and Toasted Peanuts ~ \$10

Grilled Chicken Sandwich

Portabella Mushroom, Roasted Red Peppers, Mozzarella and Saffron Aioli on Brioche ~ \$12

Grilled Chicken Cobb Wrap

Apple Wood Smoked Bacon, Tomato, Avocado, Baby Spinach and Blue Cheese in a Whole Wheat Wrap ~ \$10

Prosciutto, Salami and Mozzarella Sandwich

Fresh Tomato, Arugula and Lemon Aioli on Baguette ~ \$10

Rosemary Grilled Salmon

Pepper, Olive, and Sun Dried Tomato Fregola Broccolini and Parsley Pesto ~ \$14

Roast Beef Sandwich Melt

Caramelized Onion, Gruyere, Tomato, Arugula and Whole Grain Mustard Aioli on Rye ~ \$9

Granite Steak and Cheese

Grilled and Sliced Sirloin with Portabellas, Onions, Roasted Peppers and Great Hill Blue Cheese.
Served on an open faced Baguette ~ \$12

Sun Dried Tomato Tortellini

Olive Oil Stewed Squashes, Cherry Tomatoes, Capers and Basil Pesto ~ \$16 full / \$11 half
Add Grilled Shrimp, Chicken or Salmon ~ \$4

**10% Gratuity may be added to parties of six or more.*

*Vegan and vegetarian options available.

*Consuming raw or uncooked fish, meat or egg may increase the risk of food borne illness.

Corey Fletcher ~ Executive Chef
Shawn Flattery ~ Sous Chef