

SUNDAY SUPPER MENU

APPETIZERS

Macadamia Nut Crusted Chicken Tenders
Sweet Red Chile Mustard Dipping Sauce
and Cucumber Slaw ~ \$9

Tarragon and Lemon Braised Rabbit
Roasted Pearl Onions, Wild Mushrooms, Spring Vegetables
Puff Pastry and Reduced Braising Liquid ~ \$13

Artisanal Cheese Plate
A Selection of Three Specialty Cheeses Accompanied by
Dried Fruit, Nuts, Baguette and Crackers ~ Market Price

Trio of Shellfish
Lemon Poached Shrimp Cocktail with
Gran Marnier Cocktail Sauce
Oyster on the Half Shell with Mignonette and Lemon
Bacon and Herb Stuffed Cherrystone Clam ~ \$12

Tuna Tartare
House made chili oil, lime, herb trio, crispy wonton,
pickled cucumber and ginger, hoisin sauce ~ \$12

SOUP AND SALAD

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

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

Grilled Asparagus and Prosciutto
Mesclun Greens, Roasted Peppers, Rosemary Croutons,
Balsamic Vinaigrette ~ \$8 full / \$4.50 half

Dried Apricot and Arugula
Toasted Almonds, Shaved Parmesan Reggiano,
Champagne Honey 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

ENTRÉES

Grilled Filet Mignon
Applewood Smoked Bacon and Blue Cheese Yukon Gold
Potatoes, Roasted Baby Carrots, Caramelized Onion
and Rosemary Veal Glace ~ \$34 full / \$20 half

Macadamia Nut Crusted Chicken
Toasted coconut jasmine rice, sautéed spinach, house
made green curry sauce and mango relish ~ \$21

Rosemary Grilled Salmon
Pepper, Olive and Sun Dried Tomato Fregola,
Broccolini, Parsley Pesto ~ \$24 full / \$14 half

Pan Roasted East Coast Cod
Baby Shrimp, Fingerling Potatoes, and Asparagus
In a Saffron, Herb, and Roasted Cherry Tomato Broth
~ \$26 full / \$16 half

Grilled Marinated Tofu
Fingerling Potatoes, Asparagus, Pearl Onions,
Wild Mushrooms Saffron and Herb Vegetable Broth
~ \$18 full / \$12 half

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

Grilled Chicken Cobb Wrap
Smoked Bacon, Tomato, Avocado, Spinach and Blue Cheese
Whole Wheat Wrap ~ \$10

Horseradish Crusted Oyster Po Boy
Red Pepper Remoulade, with a Choice of Steamed
Vegetables or Hand Cut Yukon Gold Fries
with Lemon Basil aioli ~ \$11

**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