



GRANITE BAR

FIRSTS

POINT JUDITH CALAMARI FRITTI

PICKLED BANANA PEPPERS | SPICY ROASTED TOMATO GRAVY | GARLIC AIOLI 14.25

ARTISANAL CHARCUTERIE AND CHEESE SELECTION

LAVASH | MARCONA ALMONDS | DRIED FRUIT | FIG JAM 18.25

RASPBERRY AMARETTO AND BRIE

BRIE | RASPBERRY PRESERVES | TOASTED ALMONDS | CROSTINI 14.25

BABY WEDGE SALAD

BLUEBERRY STILTON DRESSING | AVOCADO | HEIRLOOM TOMATOES | NCSH BACON 14.50 GF

WINGS OF THE DAY

CHEF'S CHOICE OF SAUCE 19.00

TRUFFLE FRIES

HOUSE CUT POTATOES | TRUFFLE OIL | PARMESAN CHEESE 9.00

DAILY FLATBREAD

CHEFS' SEASONAL SELECTION 18.00

MAINS

FRIED CHICKEN PAILLARD | FRISEE | MUSTARD VINAIGRETTE | GRANA PADANO 23.50

BLACKENED SALMON

WARM MUSTARD POTATO SALAD | GRILLED ASPARAGUS | GARLIC AIOLI 30.50 GF

GRANITE BURGER

LETTUCE | TOMATO | RED ONION | HOUSE CUT FRIES 19.00.

GRILLED FILET MIGNON

YUKON GOLD POTATO PUREE | CHARRED BROCCOLI RABE | DEMI-GLACE 46.50 GF

PLEASE LET US KNOW OF ANY ALLERGIES, PREFERENCES OR DIETARY RISKS
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR
RISK OF FOOD BORNE ILLNESS

FIRSTS

Point Judith Calamari Fritti
pickled banana peppers | spicy roasted tomatoes | garlic aioli 16.25

New England Clam Chowder
NH smoked bacon | Yukon gold potatoes | local cream 13.25

Beef and Pork Meatballs
whipped ricotta | tomato gravy | basil 16.50

Atlantic Blue Crab Cake
shaved fennel | oil cured tomato | cracked olives 18.75

White Wine Steamed Littleneck Clams
meyer lemon chive butter | fennel | grilled baguette 17.75

CHEESE COURSE

Artisanal Charcuterie and Cheese Selection
lavash | marcona almonds | dried fruit | fig jam 24.00

Raspberry Amaretto and Brie
raspberry amaretto preserves | toasted almonds | crostini 17.25

GREENS

Romaine Heart Salad
garlic vinaigrette | shaved Parmigiana Reggiano | garlic croutons 13.25

Baby Wedge Salad GF
creamy blueberry Stilton dressing | avocado | local NH bacon | heirloom tomatoes 14.50

MAINS

Wild Mushroom Bolognese
pappardelle | chili flakes | cream | tomato 38.50

Chicken Paillard
fried chicken cutlet | heirloom tomatoes | frisee | mustard vinaigrette |
grana Padano 23.50

Fresh Tagliatelle
artichoke hearts | tomato confit | fresh mozzarella | aged balsamic | arugula pesto 26.50

Pan seared Georges Bank Scallops GF
lemongrass butter sauce | spring pea & mint risotto 38.50

Blackened Salmon GF
warm balsamic mustard potato salad | grilled asparagus | honey garlic aioli 30.50

Local Lamb Shepherd's Pie GF
Vermont cheddar potato | spring peas | mint 37.50

Grilled Filet Mignon GF
Yukon gold potato puree | charred broccoli rabe | bacon blue cheese butter 46.50

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

VINO

Reds

LIBERTY SCHOOL Cabernet Sauvignon, Paso Robles CA	\$14 \$54
FRANCIS COPPOLA CLARET Cabernet Sauvignon, Sonoma CA	\$14 \$54
CANTENA VISTA FLORES Malbec, Mendoza Argentina	\$12 \$48
CAFAGGIO Sangiovese, Chianti Classico DOCO Italy	\$13 \$50
PAVETTE Pinot Noir, Central Coast CA	\$12 \$49
PORTLANDIA Pinot Noir, Willamette Va OR	\$15 \$56
KLINKER BRINK Zinfandel, Lodi, CA	\$15 \$56
JLOHR Merlot, Paso Robles CA	\$12 \$44
RUELAS RESERVA Red Syrah Blend Portugal	\$11 \$38
CASALINI montepulciano, Abruzzo Italy	\$11 \$38

Reds Fancy a Bottle

JUSTIN, Cabernet Sauvignon, Paso Robles CA	\$69
FREEMARK ABBY, Cabernet Sauvignon, Napa CA	\$132
ARROWOOD, Cabernet Sauvignon, Knights Valley CA	\$88
ALTESINO, Rosso "Super Tuscan", Montalcino Italy	\$89
ZENATO ALANERA, Rosso Veronese, Veneto Italy	\$52
BOOTLEG PREQUEL, Petit Syrah, Sonoma CA	\$88
LANG FLY, Pinot Noir, Willamette Valley OR	\$69
CHATEAU TANUDA, Shiraz,	\$38
SATORI AMORONE, Valpolicella, Verona Italy	\$96
ATTECA, Garnacha, Calatayud Spain	\$58

Whites

BEX, Reisling, Austria	\$9 \$33
VILLA MARIA, Sauvignon Blanc, Marlborough NZ	\$14 \$44
PAUL BUISSE, Sauvignon Touraine, Loire France	\$13 \$42
NOVELLUM, Chardonnay, Languedoc-Roussillon France	\$12 \$40
LA CREMA, Chardonnay, Sonoma Coast CA	\$15 \$52
O FILLO DA CONDESA, Albarino, Galicia Spain	\$11 \$39
CASALINI, Pinot Grigio, Veneto Italy	\$10 \$36
RUELAS, Vinho Verde, Portugal	\$11 \$38
PIEROPAN, Soave Classico, Italy	\$11 \$38

Bubbles

MIONETTO 187ml, Prosecco Italy	\$15
CHLOE, Prosecco, Sonoma County CA	\$40
TATTINGER ROSE, Brut Rose Champagne	\$89
TATTINGER MILLISIME, Brut Champagne	\$120

Rosé

DOMAINE LAFAGE MIRAFLORS,, Provence France	\$14 \$55
JUSTIN, Paso Robles CA	\$13 \$48
BEYRA, Portugal	\$10 \$34

Whites Fancy a Bottle

JORDAN, Chardonnay, Russian River Valley CA	\$66
LA MOUSSIÈRE MELLOT, Sancerre, France	\$88
MICHELE CHIARLO, Gavi, Piedmont Italy	\$45
PIEROPAN, Soave Classico, Italy	\$38
HARKEN, Chardonnay, California	\$25





LIBATIONS

MARTINIS

GRANITE MANHATTAN

Knob Creek, Sweet Vermouth, bitters, Luxardo cherry juice, \$17

LA POIRE MARTINI

Grey Goose la Poire vodka, lemon, St. Elderflower liquor \$14

GRANITE COSMO

Grey Goose Citron, Cointreu, lime, simple syrup, cranberry \$17

GIN BLOSSOM

Barr hill gin, grapefruit juice, creme de violet liquor, lemon, simple syrup \$15

POMTINI

Titos, Pom juice, Cointreau, Lime \$17

MOCKTAILS

POMEGRANATE SPARKLER

POM JUICE, SIMPLE SYRUP, LIME, SODA WATER \$7

PINEAPPLE GINGER MOJITO

PINEAPPLE JUICE, GINGER BEER, LIME, MINT SPRIG \$7

BEER

SAM SEASONAL

STELLA

POST SHIFT PILSNER

HOBBS HI JACK IPA

ELYSIAN IPA

CITIZEN CIDER

SWITCHBACK

GUINNESS

BUD LIGHT

SAM ADAMS HAZE N/A

COCKTAILS

SMOKED MAPLE OLD FASHIONED

Signature Knob Creek, orange peel, bitters, luxardo cherry, candied bacon \$16

CLASSIC MULE

Titos vodka, ginger beer \$12

APEROL SPRITZ

Aperol, Chloe prosecco, soda water, \$13

RUM DAIQUIRI

Bacardi, Lime juice, soda \$12

SPICY STRAWBERRY MARGARITA

Hornitos, triple sec, muddled strawberries, jalapeno infused syrup, lime juice \$14.

ROSEMARY GIN FIZZ

Hendricks, prosecco, lemon, \$14

MOJITO

Bacardi, Mint, lime \$12

MEZCAL PALOMA

Vida mezcal, lime, grapefruit soda, salt \$12

PORTS

GRAHMAS 20 YEAR

TAWNY PORT

WARRES RUBY PORT

GRAHAMS RESERVE 6

GRAPES

FONSECA PORTO BIN '27