

GRANITE BREAKFAST

HOUSE SPECIALTY

CENTENNIAL FRENCH TOAST 11

Fresh Baked Cinnamon Raisin Bread,
Rum Raisin Sauce & Cream Cheese Crème Anglaise.
You Won't Even Miss The Maple Syrup!

LOCAL FAVORITES

CINNAMON RAISIN FRENCH TOAST 9

Served w/Local NH Maple Syrup & Powdered Sugar

NH CLASSIC EGGS BENEDICT 13

Two Poached Eggs, Canadian Bacon,
Toasted English Muffin, House Hollandaise,
Hash Browns w/Chive Crème Fraîche

FARM FRESH EGGS

TWO CAGE FREE EGGS 12

Prepared Any Style, Home Fries, Choice of Toast,
Choice of Maple Sausage or Applewood Smoked Bacon

GRANITE BREAKFAST SANDWICH 10

Farm Fresh Fried Egg, Cheddar, Tomato, Spinach
Choice of Applewood Smoked Bacon or Smoked Ham,
Served on Grilled Brioche or Bagel

GRANITE OMELETS

THREE EGG OMELET 12

Choice of Three Fillings:
Cheddar, Goat Cheese, Onions, Mushrooms, Spinach,
Ham, Bell Pepper, Maple Sausage, Bacon
(Each Additional Filling \$1)

WESTERN OMELET 12

Diced Ham, Peppers, Onions,
Vermont Cheddar Cheese

SAUSAGE & CHEDDAR OMELET 12

Local Maple Sausage, Vermont Cheddar Cheese

FORESTIER OMELET 12

Mushroom Blend, Vermont Cheddar Cheese

NEW ENGLANDER OMELET 12

Diced NH Ham, Sautéed Onions,
Vermont Cheddar Cheese

*All Omelets are Served with Hash Browns,
Chive Crème Fraîche, & Your Choice of Toast

HEALTHY START

FRESH SEASONAL FRUIT & BERRIES 5

GREEK YOGURT PARFAIT 7

Granite's Signature Toasted Granola,
Plain Greek Yogurt & Fresh Fruit

ROLLED OATS OATMEAL 5

Served w/ Brown Sugar, Strawberries & Blueberries

BREAKFAST SIDES

HOME FRIES or HASH BROWN 4

APPLEWOOD SMOKED BACON 5

LOCAL MAPLE SAUSAGE LINKS 5

North Country Smoke House, Claremont NH

SIDE OF TOAST 3

White, Wheat, Marbled Rye,
House Made Cinnamon Raisin or English Muffin

TOASTED BAGEL W/ PLAIN CREAM CHEESE 5

BOWL OF CEREAL WITH MILK 5

Ask Your Server About Our Cereal Selection

BEVERAGES

FRUIT JUICE 3.50

Orange, Apple, Cranberry, or Tomato

BOSTON'S BEST COFFEE 3.50

Regular or Decaf

ESPRESSO 4

Regular or Decaf

CAPPUCCINO 5

Cocoa Powder, Swizzle Stick & House Biscotti

LATTE 5

Served w/Swizzle Stick & House Made Biscotti

MOCHA 5

Served w/Swizzle Stick & House Made Biscotti

HARNEY & SONS' TEA 4

MILK OR CHOCOLATE MILK 3.50

ALMOND MILK 3.50

HOT COCOA 4

BLOOD ORANGE GRANITE MIMOSA 10

Blood Orange Puree, OJ, Sparkling Wine

GRANITE BLOODY MARY 10

Made with Granite Restaurant & Bar Vodka
by Bully Boy, House Made Spicy Bloody Mary Mix



Executive Chef – Daniel Dionne

Chef de Cuisine – Michael Tate

Granite asks that you please inform your server of any allergies, dietary risks or constraints.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.