

# SUNDAY BRUNCH MENU

## BREAKFAST SPECIALTIES

### **CENTENNIAL FRENCH TOAST 11**

House Made Cinnamon Raisin Bread,  
Cream Cheese Crème Anglaise, Rum Raisin Sauce  
\*Local Maple Syrup Available – 2

### **BELGIAN WAFFLE 10**

Served w/Local Maple Syrup,  
Whipped Cream Available  
Add Apple Compote or Fresh Berries 2

### **EGGS BENEDICT 13**

#### **Add Crab Cakes 7**

Two Poached Eggs, Smoked Ham, House Hollandaise,  
Hash Brown with Chive Crème Fraîche

### **GRANITE BREAKFAST SANDWICH 10**

Two Farm Fresh Fried Eggs, Cheddar, Tomato, Spinach,  
Choice of Applewood Smoked Bacon or Smoked Ham,  
Home Fries, Served on Grilled Brioche Roll or Bagel

## FARM FRESH EGGS

### **GRANITE HASH AND EGGS 12**

House Corned Beef Hash,  
Two Eggs Any Style & Your Choice of Toast

### **TWO CAGE FREE EGGS 12**

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

### **THREE EGG OMELET 12**

Served with Hash Browns and Chive Crème Fraîche  
Choice of Three Fillings:  
Cheddar, Goat Cheese, Onion, Mushroom, Spinach,  
Ham, Red Bell Pepper, Sausage, Bacon  
(Each Additional Filling \$1)

## HEALTHIER SELECTION

### **FRESH SEASONAL FRUIT AND BERRIES 5**

### **GREEK YOGURT PARFAIT 5**

Signature Toasted Granola & Fresh Berries

### **ROLLED OATS - OATMEAL 5**

Served with Brown Sugar, Blueberries & Strawberries

### **BOWL OF CEREAL WITH MILK 5**

Frosted Flakes, Raisin Bran, Kashi Heart Health

## SIDES & EXTRAS

### **APPLEWOOD SMOKED BACON 5**

### **LOCAL MAPLE SAUSAGE LINKS 5**

### **HOME FRIES or HASH BROWN 4**

### **HAND CUT RUSSET FRIES 7**

### **BAGEL WITH CREAM CHEESE 5**

### **CHOICE OF TOAST 3**

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

## BURGERS & THINGS

### **GRANITE REUBEN 12**

House Made Corned Beef, Thousand Island,  
Sauerkraut, Toasted Marble Rye, Hand Cut Russet Fries

### **CRAB CAKE BLT 17**

Seared Jonah Crab Cake, Old Bay Aioli,  
Applewood Smoked Bacon, Lettuce, Tomato,  
Toasted Brioche Bun, Hand Cut Russet Fries

### **GRANITE BURGER 15**

Grilled Burger, Cheddar, Lettuce, Tomato, Onion,  
Pickles, Applewood Smoked Bacon, Toasted Brioche  
Bun, Served with Hand Cut Russet Fries

### **ROASTED PORTOBELLO WRAP 12**

Marinated and Roasted Portobello, Chèvre, Spinach,  
Grilled Onion, Roasted Red Pepper Hummus,  
Whole Wheat Wrap, Served with Hand Cut Russet Fries

### **SEASONAL VEGETABLE STIR FRY 14**

Jasmine and Scallion Rice Cake, Toasted Sesame  
Seeds, Fermented Black Bean & Garlic Sauce

\*Additions: Fried Tofu, Chicken, Salmon,  
Beef Tenderloin, Shrimp, or Scallops

### **STEAK FRITES 18**

Grilled 4oz Filet, Watercress, Demi-Glace  
Truffle-Parmesan Hand Cut Russet Fries

### **FISH & CHIPS 15**

Beer Battered Local White Fish, Remoulade  
Whole Grain Mustard Slaw, Lemon Wedge,  
& Hand Cut Russet Fries

## SOUPS & SALADS

### **NEW ENGLAND CLAM CHOWDER – Cup/Bowl**

### **SOUP DU JOUR – Cup/Bowl**

### **ADD TO ANY SALAD**

GRILLED CHICKEN 5 PAN SEARED SALMON 6  
GRILLED SHRIMP 8 GRILLED BEEF TENDERLOIN 9  
PAN SEARED SCALLOPS 9

### **GRANITE CAESAR SALAD 9**

Shaved Grana Padano, Olive Oil Croutons

### **FARMERS SALAD 9**

Spring Mix, Cherry Tomato, Radish, Carrot, Cucumber,  
Smoked Cheddar, House Balsamic Vinaigrette

### **CARROT FATTOUSH 9**

Curried Roasted Carrot, Golden Raisin, Feta, Arugula,  
Toasted Almond, Fried Naan Croutons,  
Ginger Curry Vinaigrette

### **SPINACH SALAD 9**

North Country Smoke House Bacon, Baby Spinach,  
Goat Cheese, Pickled Red Onion,  
Toasted Walnuts, Port & Fig Vinaigrette



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.