

# GRANITE

RESTAURANT & BAR

## STARTERS

### BREAD + BUTTER 7 (V)

farm butter, "honey wheat" sabayon, toasted sourdough  
add 24 month cured Iberico ham 8

### STREET CORN 10 (V)

grilled local corn, smokey ancho chili crema, queso fresco, cilantro, lime

### BANGS ISLAND MOULES FRITES 16

maine mussels, confit garlic, bacon, belgian style ale, stone ground mustard, house cut fries

### TUNA CRUDO 16

thai basil, capers, citrus vinaigrette, maldon salt, crispy lavash

### BRUSSELS SPROUTS 9 (GF, V)

horseradish, parmesan reggiano, meyer lemon, barrel aged balsamic vinaigrette

### KEFTADAKIA 12

house made traditional greek style meatballs, curry yogurt, braised greens, pickled onion relish

## SEASONAL

SOUPS & GREENS

### PUMPKIN BISQUE 7 (V)

local sugar pumpkin, cheddar apple fritter, roast pepita oil

### SEAFOOD CHOWDER 12

made to order, northeast-coast seafood, brioche croutons, fines herbes

### TOMATO + ZAATAR 12 (GF, V)

baby greens, heirloom tomato, red quinoa, local goat cheese, zaatar vinaigrette

### FARM GREENS 10 (GF, V)

assorted local lettuce + herbs, roast shallot, sherry vinegar, ricotta salata

### KALE CAESAR 12

baby kale, parmesan frico, roasted garlic toast, white anchovy, "lemony" caesar dressing

add grilled chicken 6, grilled shrimp 10, seared scallops 15

## ENTREES

HEARTY MAINS

### SCALLOPS 32 (GF)

seared diver scallops, roast cauliflower, citrus thyme "caramel", toasted hazelnut, parsnip soubise

### BERKSHIRE HERITAGE PORK 25 (GF)

grilled bone in chop, gado gado salad, sweet soy, toasted chili

### SHRIMP + GRITS 22 (GF)

marinated gulf shrimp, anson mills corn cheddar grits, smokey pan gravy

### NY STRIP 39 (GF)

grilled 12 oz strip, duck fat roasted sweet potato, chimichurri, watercress porcini mushroom vinaigrette

### FREE-RANGE STATLER CHICKEN 21

jerk marinated statler chicken breast, tostones, braised local greens, ancho chile aioli

### PARISIAN GNOCCHI 18 (V)

house made gnocchi, local squash puree, oyster + shitake mushroom, parmesan reggiano, white truffle, fines herbes

### CENTENNIAL BURGER 18

certified angus beef, flour dusted potato roll, north country bacon, grafton village cheddar, house made pickles, lettuce, local tomatoes

## SIDES

### HOUSE CUT FRIES + AIOLI 7 (V)

### DUCK FAT SWEET POTATOES 7 (GF)

### BRUSSELS SPROUTS 7 (GF, V)

### BRAISED LOCAL GREENS 6 (GF, V)

### CHEDDAR GRITS 7 (V)