

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 on the cob, smoky ancho chili crema, queso fresco, cilantro, lime

BANGS ISLAND MOULES FRITES 14/18

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

single or shareable

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, pickled onion relish

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 reggiano, roasted garlic toast, white anchovy, "lemony" caesar dressing

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

ENTREES

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 with cashew dressing, sweet soy, toasted chili, peanut garnish

SHRIMP + GRITS 22 (GF)

marinated gulf shrimp, anson mills corn cheddar grits, smoky 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, shiitake + oyster mushrooms, parmesan reggiano, white truffle, fines herbes

CENTENNIAL BURGER 18

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

CATCH OF THE DAY

ask your server for the daily selection

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)

EXECUTIVE CHEF CHARLIE LAVERY

GF - GLUTEN FREE | V - VEGETARIAN

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