

GRANITE

RESTAURANT & BAR

STARTERS

SPRING PEA AGNOLOTTI 18

pancetta, ramps, morel cream, "gremolata"

CHICKPEA FRIES 12 (GF, V)

harissa aioli, za'atar

BURRATA 14 (V)

marinated beets, fennel, pistachio & saba vinaigrette, baguette

THIS EVENINGS SOUP CUP 6/ BOWL 12

highlighting seasonal ingredients - ask your server for the daily selection

ARTISANAL CHEESE BOARD 22 (V)

four chef selected cheeses, seasonal garnish, lavash

MUSHROOM TOAST 16 (V)

fried slow cooked egg, mushroom fricassee, brioche

STRAWBERRY & RHUBARB SALAD 13 (GF, V)

mesclun greens, strawberry, pickled rhubarb, chevre, golden balsamic & honey vinaigrette

ADDITIONS

add 6 ozs chicken 10, scallops 14, salmon 14, or 4 ozs filet 22

ENTREES

SEARED SCALLOPS 37 (GF, P)

peas, carrots, new potato, radish, brown butter sabayon

PAN ROASTED SALMON 36 (GF)

artichoke bargoule, sunchoke, preserved lemon, sauce vin blanc

PASTA ALLA BOLOGNESE 32

house-made pappardelle, soffritto, san marzano, parmigiano reggiano, basil

ROASTED LAMB RIB 42 (GF)

charred spring onion, fava bean, creamy polenta, lamb jus

FILET MIGNON 49 (GF)

roasted garlic potato purée, asparagus, sauce bordelaise

RICOTTA GNOCCHI 28 (GF)

spring vegetable ragout, prosciutto, frico, brodo

SIDES

SIDE SEASONAL VEGETABLE 9

SIDE MASHED POTATOES 9

SIDE FRENCH FRIES 10

EXECUTIVE CHEF JOSEPH GANLEY

GF - GLUTEN FREE | V - VEGETARIAN | P - PISCATARIAN

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

