



GRANITE

RESTAURANT & BAR

Easter Brunch

HEARTY BREAKFAST

PEACHES 'N CREAM BELGIAN WAFFLES 13 (V)

local peach compote, whipped cream, honey, nh maple syrup

SHRIMP & GRITS 14 (GF)

cajun blackened shrimp, smoky tomato broth, hominy grits, fried okra

STEAK + EGGS BENEDICT 16

house made short ribs hash, poached eggs, homefries, hollandaise

COUNTRY STYLE BREAKFAST 14

farm eggs, north country smokehouse bacon or sausage, homefries, brioche toast or english muffin

GREENS + LIGHTER FARE

SPRING VEGETABLE STRATA 12 (V)

farm eggs, grafton village cheddar, baby greens, roasted local vegetables

"AMISH STYLE" BAKED OATMEAL 11 (V)

greek yogurt, seasonal fruit, local honey

RED QUINOA & FARRO BOWL 14 (GF, V)

baby greens, local tomatoes, avocado, hard boiled eggs, black bean puree, shallot vinaigrette

SPRING GREENS 12 (V)

caramelized fennel, roasted radishes, ricotta salata, rye croutons, mustard vinaigrette

SMOKED SALMON SCRAMBLE 18 (GF)

scrambled farm eggs or whites, duck trap smoked salmon, baby greens, local goat cheese, red onion, capers, dill

ASPARAGUS & MUSHROOM TOAST 12 (V)

frisee, artichoke, pecorino

HANDHELDS

BUTTERMILK FRIED CHICKEN 16

brioche, shredded lettuce, pickled onion, smoky aioli
add farm egg 2

GRILLED BREAKFAST BURRITO 12

farm eggs, grafton village cheddar, north country smokehouse sausage, pico de gallo, avocado, crema

CENTENNIAL BURGER 19

8 oz beef patty, cheddar, tomato, mayo, onion ring, bone marrow
add farm egg 2

BLTE CLUB 14

north country smokehouse bacon, farm eggs, local tomatoes, greens, brioche

SIDES

HOUSE MADE BRISKET HASH 6

HOMEFRIES 5

HOUSE CUT FRIES 7

NORTH COUNTRY SMOKEHOUSE BACON 6

NORTH COUNTRY SMOKEHOUSE SAUSAGE 6

TWO EGGS COOKED TO ORDER 4

HOUSE SALAD 6

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

