

# GRANITE RESTAURANT AND BAR

## FIRSTS

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HEIRLOOM TOMATO BISQUE  
FRESH LOCAL CREAM | TOASTED GARLIC BAGUETTE | BALSAMIC 9.25

NEW ENGLAND CRAB CAKE  
AVOCADO | BLOOD ORANGE | SPICED AIOLI 8.25

LOCAL GREENS & SHAVED FENNEL SALAD  
STRAWBERRIES | FETA | CRUSHED PISTACHIOS | FIG BALSAMIC  
DRESSING 13.25

## MAINS

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TAGLIATELLE WITH ROASTED SPRING VEGETABLES  
FRESH MOZZARELLA | HERB BUTTER | AGED BALSAMIC 28.50

SEARED FAROE ISLAND SALMON  
RASPBERRY ALMOND CRUSTED | ASPARAGUS | ROASTED FINGERLING  
POTATOES 32.50

PETITE FILET MIGNON & SHRIMP  
FRIED POTATO STICKS | ROASTED VEGETABLE TERRINE | GARLIC  
BUTTER 46.50

## DESSERTS

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HONEY MASCARPONE CHEESECAKE  
FRESH HONEY COMB | COCONUT CRUST | FRESH  
STRAWBERRIES 8.00

MEYER LEMON SORBET  
FRESH MINT | FRESH RASPBERRIES | FRESH BAKED SUGAR  
COOKIE 8.00