

# STARTERS & SHARED PLATES

## SHRIMP COCKTAIL 12

Lager Poached Shrimp, Served Chilled,  
w/ Tomatillo Jalapeño & Poblano Cocktail Sauce

## LOCAL MUSHROOM TOAST 15

Local Mushroom Ragout, Thyme & Rosemary,  
Sunny Side Up Egg, Grilled Sourdough

## SEARED JONAH CRAB CAKE 15

Old Bay Aioli, Whole Grain Mustard Slaw

## BEEF CARPACCIO 14

Crostini, Arugula, Shaved Grana Padano  
Roasted Red Peppers, Pickled Red Onions,  
Balsamic Reduction, Roasted Garlic Aioli

## SOUPS

### NEW ENGLAND CLAM CHOWDER

or

### SOUP DU JOUR

6 Cup | 9 Bowl

## ADD TO ANY SALAD OR ENTREE

GRILLED SHRIMP 8  
GRILLED BEEF TENDERLOIN 10  
PAN SEARED SALMON 8  
PAN SEARED SCALLOPS 10  
GRILLED CHICKEN BREAST 6

## FROM THE FARM

### PAN SEARED DUCK BREAST 30

Yogurt Curried Couscous, Wilted Arugula,  
Glacé de Canard, Fig Jam, Crushed Pistachio

### HERBED STATLER CHICKEN BREAST 25

Butter Poached Peruvian Potatoes,  
Garlic & Chili Spiced Broccoli, Glacé de Poulet

### QUINOA STUFFED DELICATA SQUASH 21

Seared Local Mushrooms & Brussel Sprouts,  
Beets, Cider Cream Sauce

### GRILLED FILET MIGNON

(4oz) Half 23 | (8oz) Full 41

Herbed Carrot Batons, Pommes Robichaud,  
Watercress, Red Wine Demi-Glace

### 14oz GRILLED PORK PORTERHOUSE 28

Roasted Red Bliss Hash w/ Brussel Sprouts,  
Applewood Smoked Bacon, Brandy Cider Jus

### BOLOGNESE | Half 18 | Full 25

Hand Made Gnocchi, Veal, Beef, & Pork Tomato Ragù,  
Shaved Grana Padano & Baby Basil

### BRAISED OXTAIL STEW 29

Turned Carrots, Red Bliss Potatoes,  
Spanish Onions, Brussel Sprouts



Executive Chef: Daniel Dionne

Chef de Cuisine: Michael Tate

Granite asks that you 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.

BUTTERMILK FRIED CHICKEN 12  
Maple Chili Sauce, Grilled Brown Bread, Scallions

## PROSCIUTTO FIG FLATBREAD 14

Sourdough Crust, Shaved Grana Padano,  
Goat Cheese, Balsamic Fig Jam, Arugula

## HOUSE MADE MOZZARELLA 13

Local Tomato Jam, Extra Virgin Olive Oil,  
Crostini, Cracked Black Pepper & Maldon Salt

## ARTISANAL CHEESE PLATE 16

Selection of Three Specialty Cheeses, Dried Fruits,  
Nuts, Artisanal Crackers & Crostini

## GRANITE GREENS

### CAESAR SALAD 9

Grana Padano, Olive Oil Croutons, Anchovies

### FARMERS SALAD 9

Spring Mix, Sliced Radish, Cucumber,  
Cherry Tomato, Shredded Carrot,  
House Balsamic Vinaigrette, Smoked Cheddar

### CARROT FATTOUSH 9

Curried Roasted Carrot, Golden Raisins, Feta,  
Arugula, Toasted Almonds, Fried Naan Croutons,  
Ginger Curry Vinaigrette

### SPINACH SALAD 9

North Country Smoke House Bacon, Baby Spinach,  
Goat Cheese, Pickled Red Onion, Toasted Walnuts  
Port & Fig Vinaigrette

## FROM THE SEA

### FAROE ISLAND SEARED SALMON 30

Blood Orange & Grapefruit Emulsion,  
Toasted Orzo Salad w/ Fennel, Varietal Beets,  
Swiss Chard & Kalamata Olives

### BRONZED SCALLOPS

Half (3) 17 | Full (5) 30

Brown Butter Cauliflower Puree, Hollandaise  
Micro Medley of Broccoli, Cauliflower & Carrots

### GRILLED RED SNAPPER 31

Grilled Red Snapper, Saffron Rice w/ Black Beans,  
Rock Shrimp, Chorizo, Tomato & Spinach

## EXTRAS

BUTTERED CARROTS 6

GARLIC & CHILI SPICED BROCCOLI 6

ROASTED BRUSSEL SPROUTS 6