

GRANITE LUNCH

STARTERS

BUTTERMILK FRIED CHICKEN 12

Maple Chili Sauce, Grilled Brown Bread

SHRIMP COCKTAIL 12

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

SEARED JONAH CRAB CAKE 15

Old Bay Aioli, Whole Grain Mustard Slaw

ARTISANAL CHEESE PLATE 16

Selection of Three Specialty Cheeses Served with
Dried Fruits, Nuts, Crackers, and Crostini

SOUPS

NEW ENGLAND CLAM CHOWDER SOUP DU JOUR

6 Cup | 9 Bowl

ADD TO ANY SALAD

GRILLED CHICKEN 6

PAN SEARED SALMON 8

GRILLED SHRIMP 8

PAN SEARED SCALLOPS 10

GRILLED BEEF TENDERLOIN 10

GRANITE GREENS

GRANITE CAESAR SALAD 9

Romaine Lettuce, Shaved Grana Padano,
Olive Oil Croutons, **Anchovies Available*

FARMERS SALAD 9

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

CARROT FATTOUSH 9

Curried Roasted Carrot, Golden Raisin, Feta,
Arugula, Toasted Almond, 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

SANDWICHES

& THINGS

GRANITE REUBEN 12

House Corned Beef, Thousand Island, Sauerkraut,
on Toasted Marble Rye, and Hand Cut Russet Fries

CAJUN CHICKEN SANDWICH 13

Cajun Spiced & Grilled Chicken, Avocado, Pepper
Jack Cheese, Lettuce, Tomato, Onion, Pickles,
Applewood Smoked Bacon, Toasted Brioche Roll,
and Hand Cut Russet Fries

ROASTED PORTOBELLO WRAP 12

Marinated and Roasted Portobello, Roasted Red
Pepper Hummus, Chèvre, Spinach, Grilled Onion,
Whole Wheat Wrap, and Hand Cut Russet Fries

GRANITE BURGER 15

Grilled Burger, Cheddar, Lettuce, Tomato, Onion,
Pickles, Applewood Smoked Bacon,
Toasted Brioche Bun, and Hand Cut Russet Fries

CRAB CAKE BLT 17

Seared Jonah Crab Cake, Old Bay Aioli,
Applewood Smoked Bacon, Romaine, Tomato,
Toasted Brioche Bun, and Hand Cut Russet Fries

VEGETABLE STIR FRY 14

Jasmine & Scallion Rice Cake, Toasted
Sesame Seeds, Black Bean Garlic Sauce

**Additions: Fried Tofu, Chicken, Salmon,
Beef Tenderloin, Shrimp, or Scallops*

FISH & CHIPS 15

Beer Battered Local White Fish,
Whole Grain Mustard Slaw, Remoulade,
Lemon Wedge, Hand Cut Russet Fries

STEAK FRITES 18

Grilled 4oz Filet, Watercress, Demi-Glace,
Truffle Parmesan Hand Cut Russet Fries

Gluten Free Bread Available



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.