



GRANITE LINKS

TAVERN MENU

APPETIZERS

NEW ENGLAND CLAM CHOWDER | 9

TOMATO BISQUE focaccia croutons, crème fraîche | 8.5

SHRIMP COCKTAIL 🌟 dozen shrimp, grapefruit cocktail sauce, lemon | 15

SCALLOPS & BACON maple-chili glaze | 15

CHICKEN TENDERS 🌟 carrots, celery, choice of buffalo topped with gorgonzola crumbs and sliced banana peppers, bbq or sweet chili | 13

QUESADILLA smoked chicken, roasted shallots, monterey jack, corn salsa, chipotle crema | 14

BRUSSELS 🌟 smoked tomato aioli, pickled onions, applewood bacon, grana padano | 13

SHORT RIB SLIDERS braised-short rib, bourbon bbq sauce, manchego, horseradish crema, onion crisps | 15

BACON CHEESEBURGER SPRING ROLLS grilled sirloin, aged cheddar, applewood bacon, tavern sauce, house pickles | 14

MAC & CHEESE BITES alfredo, smoked tomato jam | 13

FRIED CALAMARI banana peppers, preserved lemon aioli, roasted tomato sauce | 14

SMOKEY CHIPOTLE PUMPKIN HUMMUS toasted pumpkin seeds, crumbled feta, extra virgin olive oil, pomegranate drizzle, mini pita | 13

SALADS

CAESAR 🌟 shaved romaine, garlic croutons, shaved parmesan, house caesar dressing | 12

MIXED GREENS 🌟 shaved carrots, radish, cucumber, tomato medley, balsamic vinaigrette | 11

ROASTED BEET 🌟 baby arugula, quinoa, rainbow carrots, toasted pumpkin seeds, whipped ricotta, focaccia croutons, honey-dijon vinaigrette | 14

AUTUMN CHOPPED 🌟 baby spinach, dried cranberries, candied pecans, granny smith apple, roasted butternut squash, goat cheese, cider vinaigrette | 14

add ons:

*grilled chicken +6 | salmon +12
pan-seared scallops +8 | steak tips +14
panko chicken +7 | shrimp +8*

🌟 Can be prepared gluten free

PIZZA

ROASTED GARLIC & CHICKEN alfredo sauce, shaved parmesan, mozzarella, fresh herbs, pesto | 14

FOUR CHEESE tomato sauce, mozzarella, provolone, parmesan, romano | 14
add pepperoni +1

MUSHROOM & BRIE creamy brie, roasted mushrooms, romano, truffle oil | 15

FENWAY italian sausage, sauteed peppers and onions, mozzarella, romano, extra virgin olive oil | 15

SANDWICHES

*All served with choice of french fries or kale coleslaw.
Substitute sweet potato fries +1*

TAVERN BURGER 🌟 hand pressed 8 oz burger, tavern sauce, bibb lettuce, tomato, onion, brioche bun | 15

IMPOSSIBLE BURGER 🌟 two 4 oz plant-based patties, tavern sauce, bibb lettuce, tomato, onion, brioche bun | 16

burger add ons:
applewood bacon +2 | cheese, fried egg, sautéed mushrooms, peppers, onions +1 each

BLT CLUB 🌟 applewood bacon, bibb lettuce, tomato, roasted garlic mayo, sourdough | 13

QFC 🌟 fried chicken breast, applewood bacon, kale slaw, sriracha maple aioli, brioche bun | 14

GRILLED MEATLOAF house bbq sauce, aged cheddar, onion crisps, brioche bun | 14

TURKEY GOBBLER oven-roasted turkey, brioche stuffing, pan gravy, cranberry-orange chutney, sourdough | 14

ROASTED BEET WRAP baby arugula, quinoa, rainbow carrots, whipped ricotta, toasted pumpkin seeds, flour tortilla, honey-dijon vinaigrette | 14

SIGNATURE TURKEY 🌟 oven-roasted turkey, cucumber, applewood bacon, bibb lettuce, vine-ripened tomato, cranberry mayo, toasted ciabatta | 14

HADDOCK 🌟 crispy haddock, lettuce, tomato, red onion, tartar sauce, marble rye | 15

TAVERN STEAK & CHEESE shaved prime rib, caramelized vidalia onion, provolone, rosemary au jus, french baguette | 15

CHICKEN & BRIE grilled marinated chicken, cranberry glaze, granny smith apple, caramelized onion, creamy brie, honey-wheat wrap | 14

PASTA

SHRIMP & SCALLOP sautéed shrimp, scallops, english peas, applewood bacon, baby spinach, shaved parmesan, poached egg, mezzi rigatoni | 23

MAC & CHEESE cheddar, parmesan, baby shells, cheez-it crumble | 16
short rib +10 | buffalo chicken +6

BUTTERNUT RAVIOLI sage, brown butter, sherry, roasted shallots, crispy brussels, grana padano, toasted pumpkin seeds | 24

CHICKEN PARMESAN panko-crust chicken breast, pomodoro sauce, roma tomatoes, fresh mozzarella, basil pesto, mezza rigatoni | 24

PAPPARDELLE BOLOGNESE tavern bolognese, homemade ricotta, grana padano, extra virgin olive oil, pesto, pappardelle, grilled focaccia | 24

ENTRÉES

TAVERN TIPS 🌟 1 lb. grilled marinated sirloin tips, house bbq sauce, french fries, baby kale slaw | 24

FILET MIGNON 🌟 bordelaise sauce, onion crisps, creamy mashed, asparagus | 32

GRILLED MEATLOAF guinness gravy, cheddar mashed, haricot verts, vidalia crisps, pomegranate drizzle | 23

ROASTED CHICKEN 🌟 **BELL & EVANS** free range statler chicken, cremini mushroom au jus, crispy brussels sprouts, sweet potato mashed, black garlic | 25

SALMON 🌟 pan-seared salmon, preserved lemon beurre blanc, lentils, brussels, roasted red pepper jam | 26

BAKED HADDOCK 🌟 buttery ritz crumb, lobster sherry cream, herbed rice, asparagus | 25

BAKED SCALLOPS 🌟 buttery ritz crumb, haricot verts, creamy mashed | 26

EGGPLANT NAPOLEON grilled eggplant, zucchini, summer squash, baby spinach, fresh mozzarella, tomato broth, quinoa | 22

Consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if you or a person in your party has a food allergy.

SIP

SNOWBALL MARTINI

bacardi coconut rum, stoli vanil vodka, pineapple juice, whipped cream, shaved coconut rim

FIRESIDE

stoli vanil vodka, bailey's, pumpkin liqueur, cinnamon simple, nutmeg

CARAMEL KISS

stoli salted karamel vodka, kahlua, boston maple cream liqueur, caramel drizzle

SWIZZLE

POMEGRANATE-CINNAMON MARGARITA

cazadores tequila, pama pomegranate liqueur, cinnamon simple, lime juice, orange juice, sweet & sour mix

AUTUMN MULE

new amsterdam vodka, apple cider, cranberry juice, lime juice, spiced ginger beer

BEE'S KNEES

jack daniel's honey whiskey, apple cider, lemonade

PB AND JAVA

kahlua, boston maple cream liqueur, ram's point peanut butter whiskey, coffee (iced or hot)

RED SANGRIA

merlot, stoli razberi vodka, stoli ohranj vodka, peach schnapps, pineapple juice, splash lemon-lime soda

DRAFT

GOOSE ISLAND IPA | 5.9% ABV

SHOCKTOP BELGIAN WHITE | 5.2% ABV

BUD LIGHT | 4.2% ABV

SWITCHBACK ALE | 5.0% ABV

GUINNESS DRAUGHT | 4.2% ABV

NAKED OX PALE ALE | 5.8% ABV

WICKED WEED "COASTAL LOVE" IPA | 6.3% ABV

CASTLE ISLAND AMERICAN LAGER | 4.2% ABV

SAM ADAMS BOSTON LAGER | 5.0% ABV

SAM ADAMS SEASONAL | VARYING ABV

STELLA ARTOIS | 5.0% ABV

WORMTOWN "BE HOPPY" IPA | 6.5% ABV

SWEETWATER "420" EXTRA PALE ALE | 5.7% ABV

BANTAM "BUZZWIG" CIDER | 5.5% ABV

HARPOON SEASONAL | VARYING ABV

BOTTLES & CANS

AMSTEL LIGHT

"BUZZWIG" CIDER

BUD LIGHT

BUDWEISER

COORS LIGHT

CORONA

CORONA LIGHT

"MANGO CART" WHEAT ALE

GOOSE ISLAND IPA

HEINEKEN

HEINEKEN 0.0 N/A

"BOOM SAUCE" IPA

MICHELOB ULTRA

MILLER LITE

STELLA ARTOIS

SPARKLING

BLANC CAVA DE NIT ROSADO

raventos | spain

12 | 42

CHAMPAGNE

veuve clicquot yellow label | france

- | 95

l.r. cristal | france

- | 250

PROSECCO

chloe | italy

10 | 40

la marca (split) | italy

- | 12

BLUSH

BLUSH

villa maria | new zealand

8 | 34

chloe | north coast, ca

9 | 38

WHITE

CHARDONNAY

cupcake | monterey country, ca

9 | 38

william hill | central coast, ca

10 | 40

simi | sonoma, ca

12 | 44

sonoma cutrer | russian river ranches, ca

14 | 48

cakebread cellars | napa valley, ca

- | 80

PINOT GRIGIO

cupcake | italy

9 | 38

chloe | italy

10 | 40

maso canali | italy

12 | 44

santa margherita | alto adige, italy

14 | 48

RIESLING

kung fu girl | columbia valley, wa

9 | 38

SAUVIGNON BLANC

cupcake | marlborough, new zealand

9 | 38

whitehaven | marlborough, new zealand

12 | 44

kim crawford | marlborough, new zealand

13 | 46

craggy range | marlborough, new zealand

- | 50

WHITE BLEND

prisoner wine co. "blindfold" | california

12 | 44

RED

CABERNET SAUVIGNON

cupcake | central coast, ca

9 | 38

louis martini | sonoma, ca

12 | 44

daou | paso robles, ca

14 | 54

jordan | alexander valley, ca

- | 92

stag's leap "artemis" | napa valley, ca

- | 95

caymus | napa valley, ca

- | 120

dariouh | napa valley, ca

- | 140

CHIANTI

ruffino | chianti, italy

9 | 34

santa margherita classico riserva | chianti, italy

14 | 54

MALBEC

diseño | mendoza, argentina

9 | 34

trapiche medalla | mendoza, argentina

12 | 44

MERLOT

cupcake | central coast, ca

9 | 38

benziger | sonoma, ca

10 | 40

cakebread cellars | napa valley, ca

- | 120

PINOT NOIR

cupcake | central coast, ca

9 | 38

chloe | monterey, ca

9 | 38

macmurray | central coast, ca

10 | 42

meiomi | sonoma, ca

12 | 44

RED BLEND

the dreaming tree "crush" | north coast, ca

10 | 44

orin swift "abstract red" | napa valley, ca

- | 58

prisoner wine co. "the prisoner" | napa valley, ca

- | 60