

STARTER DIPS

CHIPS + DIP 🌱 housemade potato chips, french onion dip, chive | 10

PUMPKIN HUMMUS 🌱 spiced pepitas, tahini, cinnamon, 'everything' bagel chips | 13

CHARRED BRIE 🌱 maple pecan glaze, sliced pear, rosemary, focaccia | 16

JALAPEÑO POPPER 🌶️ charred jalapeño, crispy bacon, cream cheese, sour cream, cheddar, parmesan, toasted panko, fritos | 14

APPETIZERS

NEW ENGLAND CLAM CHOWDER | 9

CHICKEN TENDERS celery | 16
plain or choice of:

tavern fever 🌶️ + cajun ranch

sweet chili + lime crema

buffalo 🌶️ + bleu cheese, gorgonzola crumbs, banana pepper

SHRIMP COCKTAIL 🍷 dozen shrimp, grapefruit cocktail sauce, lemon | 18

BACON CHEESEBURGER EGG ROLLS
grilled sirloin, aged cheddar, tavern sauce | 16

SCALLOPS + BACON maple-chili glaze | 18

COCONUT SHRIMP sweet chili drizzle, piña colada crema, lime | 18

FRIED BURRATA panko crust, vodka sauce, pesto, romano, extra virgin olive oil, crispy prosciutto, french bread | 17

SHORT RIB SLIDERS braised short rib, bourbon bbq sauce, horseradish crema, crispy onion strings, hawaiian roll | 19

GRANDMA'S MEATBALLS san marzano tomato sauce, romano, extra virgin olive oil, garlic bread | 16

THAI LETTUCE WRAPS 🍷 sesame chicken, bibb lettuce, avocado, red pepper, carrot, pickled ginger, pickled cabbage, wonton crisps, peanut sauce | 18

SALADS + BOWLS

CAESAR SALAD 🍷 romaine, garlic croutons, grated romano, cracked pepper, house caesar dressing | 14

AUTUMN BEET SALAD 🍷 🌱 red beets, butternut squash, pickled onion, candied pecans, dried cranberries, pear, whipped bleu cheese, ciabatta croutons, dijon vinaigrette | 16

HOUSE CHOPPED SALAD 🍷 romaine, bacon, crumbled bleu cheese, granny smith apple, tomato, grilled corn, white balsamic vinaigrette | 15

GREEK BOWL 🍷 🌱 quinoa, feta, kalamata olives, banana pepper, artichoke hearts, cucumber, cherry tomatoes, pickled onion, house greek dressing, tzatziki, pita chips | 18

MEXICAN BOWL 🍷 🌱 cilantro-lime rice, chopped romaine, cotija, street corn, bell pepper, cilantro, avocado, pico de gallo, black beans, sour cream | 17

HARVEST BOWL 🍷 🌱 quinoa, roasted carrot, cauliflower, shredded kale, butternut squash, spiced pumpkin seeds, pumpkin hummus, chipotle cider vinaigrette | 18

STIR FRY VEGETABLE LO MEIN 🌱 baby corn, sugar snap peas, red pepper, carrot, bok choy, shiitake mushroom, lo mein noodles, pineapple sweet chili sauce, fried wontons, sesame seeds | 22

ADD

*grilled chicken +8 | salmon +13 | grilled shrimp +12
pan-seared scallops +13 | blackened chicken +8
steak tips +14*



GRANITE LINKS

TAVERN MENU

SANDWICHES

All served with choice of french fries or kale slaw. Substitute sweet potato fries or tots +2 | gluten free bun +3

TAVERN BURGER 🍷 hand-pressed 8 oz burger, tavern sauce, bibb lettuce, tomato, onion, brioche bun | 19

*add cheese +1 | bacon, fried egg +3 each
sautéed mushroom, pepper, onion +1 each*

PJ's PULLED PORK 🍷 house bbq, kale slaw, pickle, seeded kaiser | 17

FISH fried cod, lettuce, tomato, red onion, tartar, brioche bun | 17

GREEK CHICKEN WRAP grilled chicken, feta, bibb lettuce, kalamata olives, spanish onion, cucumber, cherry tomatoes, tzatziki, spinach tortilla | 17

CHICKEN PARM italian chicken cutlet, san marzano tomato sauce, fresh mozzarella, shaved parmesan, pesto, seeded kaiser | 18

THE NASHVILLE 🌶️ fried chicken, mike's hot honey, slaw, dill pickle, onion, cajun ranch, griddled ciabatta | 19

STEAK + CHEESE shaved prime rib, provolone, caramelized vidalia onion, rosemary au jus, toasted baguette | 21

GOBBLER roasted turkey, apple-brioche stuffing, cranberry-orange compote, pan gravy, open-faced sourdough | 17
substitute side mashed +3

PIZZA

BBQ PULLED PORK pj's pulled pork, cheddar, monterey jack, caramelized onion, bacon, diced pickle, chipotle ranch, crispy onion strings | 19

FOUR CHEESE 🌱 san marzano tomato sauce, mozzarella, provolone, parmesan, romano, extra virgin olive oil | 16

add pepperoni +2

MUSHROOM + BRIE 🌱 creamy brie, roasted mushroom, romano, truffle oil | 18

FIG + PROSCIUTTO smoked gouda, ricotta, roasted butternut squash, caramelized onion, arugula, shaved parmesan, cinnamon-cider aioli | 18

ENTRÉES

GRILLED STEAK TIPS 🍷 marinated sirloin tips, house bbq sauce, fries, kale slaw | 31

MISO-GLAZED SALMON 🍷 toasted sesame seeds, pickled cabbage, sweet soy, jasmine rice, broccolini | 30

FISH + CHIPS fried cod, fries, kale slaw, tartar | 22

BAKED SCALLOPS 🍷 buttery ritz crumb, creamy mashed, haricot verts | *market price*

BAKED HADDOCK buttery ritz crumb, lobster sherry cream, long grain rice, asparagus | 28

BRICK CHICKEN 🍷 madeira mushroom au jus, brussels sprouts, truffle potato spears, cranberry-balsamic | 28

BAKED MAC + CHEESE 🌱 cheddar, parmesan, cavatappi, cheez-it crumble | 19

*add buffalo chicken +8 | bacon +4 | short rib +13
pulled pork +7*

BUTTERNUT RAVIOLI 🌱 roasted butternut squash, sage, shallot, baby kale, sherry brown butter, toasted pumpkin seeds, shaved parmesan | 26

VEAL SALTIMBOCCA veal francaise, provolone, roasted pepper, sage, prosciutto, baby arugula, mushroom madeira sauce, spaghetti | 32

SHRIMP + SCALLOP PASTA sautéed shrimp, scallops, english peas, bacon, baby spinach, garlic cream sauce, poached egg, shaved parmesan, mezzis rigatoni | 32

CHICKEN + BROCCOLI sautéed chicken, broccoli, garlic cream sauce, romano, mezzis rigatoni | 26

CHICKEN PARMESAN italian breaded chicken, roma tomato, fresh mozzarella, basil pesto, shaved parmesan, spaghetti | 26

EXCLUSIVE CUTS

All cuts served with choice of tarragon compound butter, gorgonzola cream sauce or cognac peppercorn sauce



PETITE FILET MIGNON 6 oz | 42

FILET MIGNON 10 oz | 48

NEW YORK SIRLOIN 12 oz | 46

BONE-IN RIBEYE 20 oz | 58

TOMAHAWK 36 oz | 96

ADD

lobster tail +22 | grilled shrimp +12

pan-seared scallops +13 | au poivre +2

SIDES

\$10 each | serves two | for 'exclusive cuts' only

BRUSSELS SPROUTS balsamic

ASPARAGUS 🍷 parmesan, lemon

CREAMED CORN 🍷 cotija

SAUTÉED SPINACH 🍷 tarragon butter

TRUFFLE FRIES romano

CREAMY MASHED 🍷

BAKED POTATO 🍷 sour cream, chive

MAC + CHEESE cheez-it crumble *add bacon +2*

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.

🍷 Can be prepared gluten-friendly.
Modifications and charges may apply.

🌱 Vegetarian

🌶️ Spicy

COCKTAILS

ICED PUMPKIN SPICED LATTE | 13

stoli vanil, espresso, pumpkin, whipped cream, fall spice

LONDON SPRITZ | 14

sipsmith london dry gin, fino sherry, lemon, simple, soda + prosecco

FALL SPICED OLD FASHIONED | 13

infused woodford reserve, maple syrup, orange bitters

MIDNIGHT IN MANHATTAN | 16

angel's envy, carpano antica vermouth, bitters

SKY'S ON FIRE 🍷 | 15

ghost spicy tequila, orange liqueur, blood orange cordial, agave, citrus

ESPRESSO MARTINI | 16

stoli vanil, kahlua, molly's irish cream, espresso

VACATION | 14

bacardi coconut, pineapple juice, orange juice, coconut cream, dark rum, nutmeg

CLASSIC MARGARITA | 13

herradura blanco, orange liqueur, lemon, lime, agave
make it strawberry or mango + 2

CRANBERRY MARGARITA | 15

patron silver, flag hill cranberry liqueur, lime, simple

SANGRIA *glass 13 | pitcher 48*

house red or seasonal

DRAFT

BUD LIGHT | LIGHT LAGER | st. louis, mo | 4.2% abv | 7

CISCO 'FOREVER NEW ENGLAND GAME DAY IPA' | nantucket, ma | 5.4% abv | 9

DOWNEAST | PUMPKIN CIDER | boston, ma | 5.1% abv | 8.5

FIDDLEHEAD | IPA | shelburne, vt | 6.2% abv | 9

GOOSE ISLAND | IPA | chicago, il | 5.9% abv | 8

GUINNESS | IRISH STOUT | dublin, ireland | 4.2% abv | 8.5

HARPOON | ROTATING SELECTION | boston, ma | varying abv | 8

KONA 'BIG WAVE' | GOLDEN ALE | kailua kona, hi | 4.4% abv | 8

SAM ADAMS 'BOSTON LAGER' | boston, ma | 5% abv | 8

SAM ADAMS | SEASONAL | boston, ma | varying abv | 8

SHIPYARD 'PUMPKINHEAD' | PUMPKIN ALE | portland, me | 4.5% abv | 9

SPATEN 'OKTOBERFEST' | MARZEN | germany | 5.9% | 9

SHOCKTOP | BELGIAN WHITE | st. louis, mo | 5.2% abv | 8

STELLA ARTOIS | BELGIAN LAGER | st. louis, mo | 5% abv | 8

WHALERS 'RISE' | APA | south kingstown, ri | 5.5% abv | 9

WHIRLPOOL | PALE ALE | everett, ma | 4.5% abv | 9

WORMTOWN 'BE HOPPY' | IPA | worcester, ma | 6.5% abv | 9

BOTTLES + CANS

AMSTEL LIGHT | 7

BUD LIGHT | 7

BUDWEISER | 7

COD'R | 10
'classic' vodka, cran, mint

COORS LIGHT | 7

CORONA | 7.5

CORONA PREMIER | 7.5

HEINEKEN | 7

HEINEKEN 0.0 N/A | 5.5

HIGH NOON | 10
varying flavors

JUNESHINE HARD KOMBUCHA | 9
blood orange mint

MAGNERS IRISH CIDER | 8

MICHELOB ULTRA | 7.5

MILLER LITE | 7

VIVA TEQUILA SELTZER | 12
varying flavors

SPARKLING

BLANC DE BLANCS

charles de fere brut (split) | france - | 12

CHAMPAGNE

veuve clicquot yellow label | france - | 95

l.r. cristal | france - | 325

PROSECCO

chloe | italy 11 | 42

la marca (split) | italy - | 13

BLUSH

ROSÉ

chloe | north coast, ca 11 | 42

whispering angel | france 18 | 68

WHITE

ALBARIÑO

abadía de san campio | galicia, spain 13 | 50

CHARDONNAY

chloe | monterey county, ca 11 | 42

la crema | monterey, ca 13 | 50

sonoma cutrer | russian river ranches, ca 14 | 53

cakebread cellars | napa valley, ca - | 95

MOSCATO

castello del poggio | italy 12 | 46

PINOT GRIGIO

chloe | italy 11 | 42

maso canali | italy - | 46

santa margherita | alto adige, italy 15 | 57

RIESLING

kung fu girl | columbia valley, wa 10 | 38

SAUVIGNON BLANC

chloe | marlborough, new zealand 11 | 42

kim crawford | marlborough, new zealand 14 | 53

whitehaven | marlborough, new zealand 15 | 57

craggy range | marlborough, new zealand - | 59

RED

CABERNET SAUVIGNON

chloe | monterey, ca 11 | 42

silver palm | north coast, ca 13 | 50

daou | paso robles, ca - | 58

iron + sand | paso robles, ca 18 | 68

orin swift 'palermo' | napa valley, ca 24 | 90

raymond | napa valley, ca - | 88

jordan | alexander valley, ca - | 105

stag's leap 'artemis' | napa valley, ca - | 95

quattro theory | napa valley, ca - | 102

caymus | napa valley, ca - | 125

justin 'isosceles' | paso robles, ca - | 130

faust | napa valley, ca - | 145

darioush | napa valley, ca - | 150

CHIANTI

banfi | chianti, italy 10 | 38

MALBEC

trapiche medalla | mendoza, argentina 12 | 46

MERLOT

chloe | monterey, ca 11 | 42

benziger | sonoma, ca 11 | 42

cakebread cellars | napa valley, ca - | 120

PINOT NOIR

chloe | monterey, ca 11 | 42

alexana | willamette valley, or 14 | 53

meiomi | sonoma, ca 15 | 57

talbott 'sleepy hollow' | monterey, ca 22 | 80

deloach | russian river valley, ca - | 61

RED BLEND

dreaming tree 'crush' | sonoma county, ca 11 | 42

orin swift 'abstract red' | napa valley, ca - | 64

prisoner wine co. 'the prisoner' | napa valley, ca - | 84

opus one 'overture' | napa valley, ca - | 196

opus one | napa valley, ca - | 470

SANGIOVESE

san polo rubio | tuscan, italy 15 | 57

TEMPRANILLO

finca nueva | rioja, spain 14 | 53