

GRANITE LINKS

TAVERN MENU

STARTERS

NEW ENGLAND CLAM CHOWDER | 9

CHIPS & DIP 🌟 housemade potato chips, french onion dip, chive | 9

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

QUESADILLA mojo chicken, street corn, monterey jack, fire-roasted salsa, lime crema, flour tortilla | 15

FISH TACOS 🌟 monterey jack, cotija, pico de gallo, pickled cabbage, radish, chipotle-lime crema | 16

SHORT RIB SLIDERS braised short rib, bourbon bbq sauce, horseradish crème, crispy onion strings, hawaiian roll | 17

LETTUCE WRAPS 🌟 sesame chicken, bibb lettuce, avocado, red pepper, carrot, pickled ginger, pickled cabbage, wonton crisps, peanut sauce | 16

COCONUT SHRIMP sweet chili drizzle, piña colada crème, lime | 16

BUFFALO MAC & CHEESE BITES frank's red hot, bleu cheese crème | 14

CHICKEN TENDERS 🌟 carrot, celery | 15
plain or choice of:

bbq + ranch

sweet chili + lime crema

buffalo + gorgonzola crumbs + banana pepper

RED PEPPER HUMMUS 🌟 crumbled feta, kalamata olives, pine nuts, pita, carrot, celery | 14

FRIED CALAMARI banana pepper, preserved lemon aioli, roasted tomato sauce | 17

PIZZA

BBQ PULLED PORK PJ's pulled pork, monterey jack, cheddar, caramelized onion, bacon, chipotle ranch, crispy onion strings | 18

FOUR CHEESE 🌟 san marzano tomato sauce, mozzarella, provolone, parmesan, romano, extra virgin olive oil | 15
add pepperoni +2

FENWAY san marzano tomato sauce, italian sausage, sliced bell pepper, onion, four cheese blend, extra virgin olive oil | 17

MUSHROOM & BRIE 🌟 creamy brie, roasted mushroom, romano, truffle oil | 16

🌿 Vegetarian

🌟 Can be prepared gluten free

Modifications and charges may apply.

SANDWICHES

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

TAVERN BURGER 🌟 hand-pressed 8 oz burger, tavern sauce, bibb lettuce, tomato, onion, brioche bun | 17

burger add ons:

*cheese +1 | applewood bacon, fried egg +2 each
sautéed mushrooms, peppers, onions +1 each*

STEAK & CHEESE shaved prime rib, provolone, caramelized vidalia onion, rosemary au jus, french baguette | 19

CAPRESE CHICKEN 🌟 fresh mozzarella, baby arugula, sliced tomato, basil pesto, balsamic glaze, extra virgin olive oil, focaccia | 16

TAVERN TURKEY 🌟 oven roasted turkey, avocado, alfalfa sprouts, english cucumber, baby spinach, tomato jam, whipped feta, toasted seven grain | 15

QFC 🌟 fried or grilled chicken breast, applewood bacon, kale slaw, sriracha-maple aioli, brioche bun | 16

SMOKED SALMON 🌟 pickled red onion, tomato, cucumber, bibb lettuce, capers, lemon aioli, fresh dill, everything bagel | 18

FRIED FISH 🌟 crispy fried cod, lettuce, tomato, red onion, tartar, brioche | 15

TUNA MELT 🌟 lemon-pepper tuna salad, swiss, sliced red onion, marble rye | 14
add bacon +2

PJ's PULLED PORK apple-braised pork, house bbq, kale slaw, brioche bun | 15

LOBSTER ROLL 🌟 1/4 lb or 1/2 lb | market price
fresh lobster, mayo, celery, romaine, brioche

SALADS & POWER BOWLS

add ons: *grilled chicken +7 | blackened chicken +7 | salmon +12 | shrimp +10 | steak tips +14 | pan-seared scallops +11 | lobster +16*

CAESAR SALAD 🌟 romaine, garlic croutons, shaved parmesan, house caesar dressing | 13

CAPRESE SALAD 🌟🌿 lemon-dressed arugula, sliced tomato, fresh mozzarella, basil pesto, balsamic glaze, extra virgin olive oil, ciabatta crostini | 15

MEXICAN BOWL 🌟🌿 street corn, bell pepper, chopped romaine, cilantro, avocado, pico de gallo, black beans, brown rice, cilantro-lime vinaigrette, sour cream | 17

MIXED GREENS 🌟🌿 english cucumber, carrot, cherry tomatoes, raisins, watermelon radish, goat cheese, balsamic vinaigrette | 12

ASIAN BOWL 🌟🌿 brown rice, seaweed salad, shaved carrot, english cucumber, pickled cabbage, radish, sesame seeds, chopped almonds, sweet soy | 17

GREEK BOWL 🌟🌿 quinoa, kalamata olives, banana pepper, artichoke hearts, cherry tomatoes, cucumber, pickled onion, feta, pita crisps, greek dressing | 17

PASTA

CHICKEN PARMESAN italian breaded chicken, roma tomato, fresh mozzarella, basil pesto, shaved parmesan, spaghetti | 24

SHRIMP & SCALLOP sautéed shrimp, scallops, english peas, applewood bacon, baby spinach, shaved parmesan, poached egg, mezz rigatoni | 28

SESAME-CRUSTED AHI TUNA 🌟 cucumber, shaved carrot, bell pepper, radish, cilantro, wasabi crema, buckwheat soba noodles | 29

VEGETABLE STIR FRY 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 ons:

shrimp +10 | scallops +11 | lobster +16 | sesame chicken +7

BAKED MAC & CHEESE 🌟 cheddar, parmesan, cavatappi, cheez-it crumble | 17

add ons:

buffalo chicken +8 | lobster +16 | pulled pork +7

ENTRÉES

FISH & CHIPS crispy fried cod, fries, kale slaw, tartar | 22

GRILLED STEAK TIPS 🌟 marinated sirloin tips, house bbq sauce, french fries, kale slaw | 28

ROASTED CHICKEN 🌟 lemon-thyme au jus, broccolini, blistered tomato, jasmine rice, black garlic | 25

BAKED HADDOCK 🌟 buttery ritz crumb, lobster sherry cream, herbed rice, asparagus | 27

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

BLACKENED SALMON 🌟 summer citrus aioli, fire-roasted pepper, creamed corn, roasted broccolini, jasmine rice | 27

EXCLUSIVE CUTS

PETITE FILET MIGNON

6 oz | 39

FILET MIGNON

10 oz | 48

NEW YORK SIRLOIN *house favorite!*

12 oz | 46

BONE-IN RIBEYE

20 oz | 56

choose one:

tarragon compound butter | gorgonzola cream sauce
cognac peppercorn sauce

sides:

for 'exclusive cuts' only

\$8 each | serves two

ASPARAGUS 🌟 parmesan, lemon

CREAMED CORN 🌟 cotija

SUMMER RICE 🌟 fresh herbs

HARICOT VERTS 🌟 garlic butter

MAC & CHEESE cheez-it crumble

add lobster +16

BRUSSELS SPROUTS balsamic

TRUFFLE FRIES romano

CREAMY MASHED 🌟

BAKED POTATO 🌟 sour cream, chive

add ons:

pan-seared scallops +11 | grilled shrimp +10

lobster +16 | au poivre +2

COCKTAILS

CART PATH ONLY

grey goose essences white peach & rosemary,
fresh peach, soda
14

WHISKEY IN THE SUMMER

slane irish whiskey, st. germain, cucumber,
lemon, simple
13

WATERMELON MARTINI

new amsterdam vodka, watermelon juice,
orange liqueur, simple
14

HERE COMES THE SUN

sipsmith lemon drizzle, st. germain,
lemon juice, soda
14

VACATION

bacardi coconut, orange juice, pineapple juice,
coconut cream, myers's float, nutmeg
13

MIDNIGHT IN MANHATTAN

angel's envy, carpano antica vermouth, bitters
16

SANGRIA

red, white or watermelon
glass 13 | pitcher 48

TAVERN MARGARITA

el jimador, orange liqueur, lemon, agave, lime
13

WATERMELON MARGARITA

el jimador blanco, watermelon, agave, lime
14

BEE STING

habanero-infused patron, muddled cucumber,
grapefruit, honey simple, lime, soda
15

ESPRESSO MARTINI

stoli vanil, kahlua, molly's irish cream,
fresh espresso
14

DRAFT

BARREL HOUSE Z | SUNNY & 79° | PILSNER | weymouth, ma | 8.0% abv | 9

BUD LIGHT | LIGHT LAGER | st. louis, mo | 4.2% abv | 6.5

CASTLE ISLAND | ROTATING | norwood, ma | varying abv | 8

CISCO | GREY LADY | WHEAT ALE | nantucket, ma | 4.0% abv | 8

CISCO | ROTATING | nantucket, ma | varying abv | 8

GOOSE ISLAND | BEER HUG rotating | IPA | chicago, il | varying abv | 8

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

HARPOON | IPA | boston, ma | 5.9% abv | 7

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

MICHELOB ULTRA | LIGHT LAGER | st. louis, mo | 4.2% abv | 6.5

SAM ADAMS | BOSTON LAGER | boston, ma | 5.0% abv | 7.5

SAM ADAMS | SEASONAL | boston, ma | varying abv | 7.5

SHIPYARD | SEASONAL | portland, me | varying abv | 7.5

SHOCKTOP | BELGIAN WHITE | st. louis, mo | 5.2% abv | 7

STELLA ARTOIS | BELGIAN LAGER | st. louis, mo | 5.0% abv | 7

WORMTOWN | BE HOPPY | IPA | worcester, ma | 6.5% abv | 8

ASK YOUR SERVER ABOUT OUR ROTATING SEASONAL CRAFT OPTIONS

BOTTLES & CANS

AMSTEL LIGHT	6.5	HEINEKEN 0.0 N/A	5.5
BUD LIGHT	6.5	HIGH NOON varying flavors	8.5
BUDWEISER	6.5	MICHELOB ULTRA	6.5
COORS LIGHT	6.5	MICHELOB ULTRA CUCUMBER LIME SELTZER	6.5
CORONA	7	MILLER LITE	6.5
CORONA PREMIER	7	SAM ADAMS 'JUST THE HAZE' N/A	6
FAR FROM THE TREE varying selection	9		
HEINEKEN	6.5		

SPARKLING

BLANC DE BLANCS			
charles de fere brut (split) france		- 12	
CHAMPAGNE			
veuve clicquot yellow label france		- 95	
l.r. cristal france		- 300	
PROSECCO			
chloe italy	10 38		
la marca (split) italy		- 12	

WHITE

CHARDONNAY			
tribute monterey country, ca	11 42		
william hill central coast, ca	12 46		
sonoma cutrer russian river ranches, ca	14 54		
cakebread cellars napa valley, ca	- 80		
MOSCATO			
castello del poggio italy	12 46		
PINOT GRIGIO			
chloe italy	10 38		
maso canali italy	- 46		
santa margherita alto adige, italy	14 54		
RIESLING			
kung fu girl columbia valley, wa	9 34		
SAUVIGNON BLANC			
chloe marlborough, new zealand	10 38		
whitehaven marlborough, new zealand	12 46		
kim crawford marlborough, new zealand	13 50		
craggy range marlborough, new zealand	- 57		

BLUSH

ROSÉ			
chloe north coast, ca	10 38		
whispering angel france	18 68		

RED

CABERNET SAUVIGNON			
chloe monterey, ca	10 38		
louis martini sonoma, ca	12 46		
daou paso robles, ca	15 58		
orin swift "palermo" napa valley, ca	24 90		
raymond napa valley, ca	- 88		
jordan alexander valley, ca	- 92		
stag's leap "artemis" napa valley, ca	- 95		
caymus napa valley, ca	- 120		
justin "isosceles" paso robles, ca	- 125		
faust napa valley, ca	- 140		
darioush napa valley, ca	- 150		
CHIANTI			
banfi chianti, italy	10 38		
MALBEC			
trapiche medalla mendoza, argentina	12 46		
MERLOT			
chloe monterey, ca	10 38		
benziger sonoma, ca	11 42		
cakebread cellars napa valley, ca	- 120		
PINOT NOIR			
chloe monterey, ca	10 38		
alexana willamette valley, or	13 50		
meiomi sonoma, ca	14 54		
talbott "sleepy hollow" monterey, ca	22 80		
deloach russian river valley, ca	- 61		
RED BLEND			
lyeth sonoma county, ca	11 42		
orin swift "abstract red" napa valley, ca	- 60		
prisoner wine co. "the prisoner" napa valley, ca	- 68		
opus one "overture" napa valley, ca	- 196		
opus one napa valley, ca	- 470		