

# GRANITE LINKS

## TAVERN MENU

✔ Vegetarian

★ Can be prepared gluten free  
*Modifications and charges may apply.*

### 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 choice of buffalo topped with gorgonzola crumbs and banana pepper, bbq or sweet chili | 15

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

TOMATO & MOZZ SLIDERS vine-ripened tomato, fresh mozzarella, pesto, aged balsamic, extra virgin olive oil, hawaiian roll | 13  
*add prosciutto +4*

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

### PIZZA

CAESAR roasted chicken, shaved parmesan, romaine, caesar dressing, lemon | 17

FOUR CHEESE ★ san marzano tomato sauce, mozzarella, provolone, parmesan, romano, extra virgin olive oil | 14  
*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 | 15

### 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

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

CAPRESE CHICKEN ★ fresh mozzarella, baby arugula, sliced tomato, basil pesto, balsamic glaze, extra virgin olive oil, focaccia | 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 | 17

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 ★ citrus mayo, bibb lettuce, buttered brioche  
*1/4 lb or 1/2 lb | market price*

### SALADS & POWER BOWLS

**add ons:** *grilled chicken +6 | salmon +12 | shrimp +9 | blackened chicken +6 | steak tips +14 | pan-seared scallops +11 | lobster +16*

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

ROASTED BEET SALAD ★ arugula, grapefruit, shaved fennel, mandarin orange, whipped feta, toasted pistachios | 14

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

ASIAN BOWL ★ brown rice, seaweed salad, shaved carrot, english cucumber, pickled cabbage, radish, sesame seeds, almonds | 16

MEXICAN BOWL ★ street corn, bell pepper, romaine, cilantro, avocado, pico de gallo, black beans, brown rice, sour cream | 16

GREEK BOWL ★ quinoa, kalamata olives, banana pepper, artichoke hearts, cherry tomatoes, cucumber, pickled onion, feta, pita crisps | 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 | 24

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

**add ons:** *shrimp +9 | scallops +11 | lobster +16 | sesame chicken +7*

BAKED MAC & CHEESE ★ cheddar, parmesan, cavatappi, cheez-it crumble | 17  
**add ons:** *buffalo chicken +6 | lobster +16*

### ENTRÉES

FISH & CHIPS crispy fried cod, fries, kale slaw, tartar | 21

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 | 26

BAKED SCALLOPS ★ buttery ritz crumb, haricot verts, creamy mashed | 28

BLACKENED SALMON ★ citrus aioli, creamed corn, roasted broccolini, romesco | 27

### EXCLUSIVE CUTS

PETITE FILET MIGNON

6 oz | 39

FILET MIGNON

10 oz | 48

NEW YORK SIRLOIN

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 ★ drawn butter

**add ons:**

pan-seared scallops +11 | grilled shrimp +9  
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  
12

## WATERMELON MARTINI

new amsterdam vodka, watermelon juice,  
orange liqueur, simple  
13

## 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, lime,  
agave nectar  
13

## 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

GOOSE ISLAND | 312 | LEMONADE SHANDY | chicago, il | 4.2% abv | 7.5

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	HIGH NOON varying flavors	8.5
BUDWEISER	6	MICHELOB ULTRA	6
COORS LIGHT	6	MICHELOB ULTRA CUCUMBER LIME SELTZER	6
CORONA	7	MILLER LITE	6
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
resonance   willamette valley, or			-   70
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