

GRANITE LINKS

TAVERN MENU

APPETIZERS

NEW ENGLAND CLAM CHOWDER | 9

SHRIMP COCKTAIL 🌟 dozen shrimp, grapefruit cocktail sauce, lemon | 16

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 | 14

COCONUT SHRIMP sweet chili drizzle, piña colada crème, lime | 15

HUMMUS PLATE crumbled feta, kalamata olives, toasted pine nuts, warm pita | 13

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

QUESADILLA roasted chicken, grilled onion, pickled jalapeño, monterey jack, cotija, chipotle crema | 14

BUFFALO MAC & CHEESE BITES frank's red hot, bleu cheese crème | 13

FISH TACOS crispy haddock, pico de gallo, pickled cabbage, shaved radish, cotija, chipotle-lime crema | 16

TOMATO & MOZZARELLA SLIDERS vine-ripened tomato, fresh mozzarella, pesto, aged balsamic, extra virgin olive oil, hawaiian roll | 13

LETTUCE WRAPS 🌟 sesame chicken, bibb lettuce, avocado, red pepper, carrot, pickled ginger, pickled cabbage, wonton crisps, peanut sauce | 15

PIZZA

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

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, sliced onion, four cheese blend, extra virgin olive oil | 15

CHICKEN, SPINACH & FETA san marzano tomato sauce, roasted chicken, baby spinach, roma tomato, feta, romano, balsamic drizzle | 16

PASTA

CAPRESE CHICKEN chicken francaise, roma tomato, fresh mozzarella, pesto, baby arugula, tomato-basil butter sauce, mezza rigatoni | 24

VEGETABLE STIR FRY baby corn, carrots, sugar snap peas, red bell pepper, shiitake mushrooms, bok choy, lo mein noodles, pineapple sweet chili sauce, wonton crisps, sesame seeds | 22

add ons: shrimp +8 | lobster +14
scallops +10 | sesame chicken +7

SHRIMP & SCALLOP sautéed shrimp, scallops, english peas, applewood bacon, baby spinach, shaved parmesan, poached egg, mezza rigatoni | 26

BAKED MAC & CHEESE cheddar, parmesan, cavatappi, cheez-it crumble | 17
add buffalo chicken +6 | add lobster +14

ENTRÉES

STEAK TIPS 🌟 grilled marinated sirloin tips, house bbq sauce, french fries, baby kale slaw | 26

CHICKEN MILANESE pan-fried chicken cutlet, grated romano, marinated heirloom cherry tomatoes, lemon-dressed arugula | 25

ROASTED CHICKEN 🌟 lemon-thyme au jus, tomato jam, creamy mashed, baby spinach, black garlic | 27

BAKED HADDOCK 🌟 buttery ritz crumb, lobster sherry cream, herbed rice, asparagus | 26

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

PISTACHIO-CRUSTED SALMON 🌟 tomato jam, creamy mashed, baby spinach, creamed corn | 27

BRANDT BEEF CUTS



PETITE FILET MIGNON 6 oz | 39

FILET MIGNON 8 oz | 44

NEW YORK SIRLOIN 12 oz | 46

BONE-IN RIBEYE 16 oz | 52

add lobster +14 | au poivre +2

sides (serves two):

ASPARAGUS parmesan, lemon | 8

HARICOT VERTS garlic butter | 7

CREAMED CORN cotija | 6

BRUSSELS SPROUTS balsamic | 7

TRUFFLE FRIES romano | 8

CREAMY MASHED drawn butter | 7

SUMMER RICE fresh herbs | 4

MAC & CHEESE cheez-it crumble | 7

add lobster + 14

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

burger add ons:

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

STEAK & CHEESE shaved prime rib, caramelized vidalia onion, provolone, rosemary au jus, french baguette | 16

SIGNATURE TURKEY 🌟 oven-roasted turkey, cucumber, applewood bacon, bibb lettuce, vine-ripened tomato, cranberry mayo, toasted ciabatta | 15

ROASTED BEET WRAP baby arugula, quinoa, pickled carrot, sunflower seeds, whipped feta, tortilla crisps, green goddess dressing, flour tortilla | 13

QFC 🌟 fried or grilled chicken breast, applewood bacon, kale slaw, sriracha-maple aioli, brioche bun | 15

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

BLT 🌟 applewood bacon, bibb lettuce, tomato, roasted garlic mayo, sourdough | 14

LOBSTER ROLL 🌟 claw & knuckle meat, citrus mayo, bibb lettuce, buttered brioche bun
1/4 lb or 1/2 lb | MARKET PRICE

SHRIMP WRAP bibb lettuce, pickled ginger, avocado, carrot, red bell pepper, pickled cabbage, wonton crisps, peanut sauce, flour tortilla | 15

SALADS

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

STRAWBERRY-AVOCADO 🌟 mixed greens, red onion, cucumber, radish, crumbled goat cheese, white balsamic vinaigrette | 14

TOMATO & MOZZARELLA 🌟 vine-ripened tomato, fresh mozzarella, pesto, aged balsamic, extra virgin olive oil, garlic crostini | 14

ROASTED BEETS 🌟 baby arugula, quinoa, pickled carrot, sunflower seeds, whipped feta, tortilla crisps, green goddess dressing | 14

SUMMER COBB 🌟 romaine, applewood bacon, cherry tomatoes, english cucumber, avocado, corn, pickled onion, hard boiled egg, crumbled bleu cheese, brown derby dressing | 15

add ons:

grilled chicken +6 | salmon +12 | shrimp +8
steak tips +14 | panko chicken +7 | lobster +14
pan-seared scallops +10

🌟 Can be prepared gluten free.
Modifications and charges may apply.

COCKTAILS

HONEY BEE MINE

hendrick's gin, honey, lemon juice | 12

WATERMELON MARTINI

new amsterdam vodka, watermelon juice, triple sec, simple | 11

VACATION

bacardi coconut, orange juice, pineapple juice, coconut cream, myers's float, nutmeg | 11

THREE BEANS

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

EL PINA

cazadores tequila, triple sec, muddled jalapeño, simple, pineapple juice | 12

CUCUMBER MULE

v-one cucumber vodka, ginger beer, lime | 14

WHISKEY IN THE SUMMER

jameson irish whiskey, st. germain, cucumber, lemon juice, simple | 12

SANGRIA

house recipe, red or white
glass 13 | pitcher 48

DRAFT

BARREL HOUSE Z | SUNNY & 79° | PILSNER | 5.4% ABV | 10

GOOSE ISLAND | IPA | 5.9% ABV | 7

SHOCKTOP | BELGIAN WHITE | 5.2% ABV | 7

BUD LIGHT | LIGHT LAGER | 4.2% ABV | 6

SWITCHBACK | ALE | 5.0% ABV | 7

GUINNESS | IRISH STOUT | 4.2% ABV | 8.5

HARPOON | IPA | 5.9% ABV | 7

CISCO | GREY LADY | WHEAT ALE | 4.5% ABV | 7

ENTITLED | IPA | 7.2% ABV | 7

CASTLE ISLAND | AMERICAN LAGER | 5.2% ABV | 7

SAM ADAMS | BOSTON LAGER | 5.0% ABV | 7

SAM ADAMS SEASONAL | VARYING ABV | 7

STELLA ARTOIS | 5.0% ABV | 7

WORMTOWN | BE HOPPY | IPA | 6.5% ABV | 7

SWEETWATER | 420 | EXTRA PALE ALE | 5.7% ABV | 7

BANTAM | BUZZWIG | CIDER | 5.5% ABV | 9

SHIPYARD | SUMMER ALE | 5.1% ABV | 7

BOTTLES & CANS

AMSTEL LIGHT 6.5 HEINEKEN 6.5

BUD LIGHT 6 HEINEKEN 0.0 N/A 5.5

BUDWEISER 6 MICHELOB ULTRA 5.5

COORS LIGHT 6 MILLER LITE 6

CORONA 6.5

CORONA LIGHT 6.5

SPARKLING

BLANC CAVA DE NIT ROSADO

raventos | spain 12 | 46

CHAMPAGNE

veuve clicquot yellow label | france - | 95
l.r. cristal | france - | 300

PROSECCO

chloe | italy 10 | 38
la marca (split) | italy - | 12

BLUSH

ROSÉ

chloe | north coast, ca 10 | 38
villa maria | new zealand 11 | 42

WHITE

CHARDONNAY

cupcake | monterey country, ca 10 | 34
william hill | central coast, ca 10 | 38
simi | sonoma, 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

cupcake | italy 10 | 34
chloe | italy 10 | 38
zonin classico | italy 11 | 42
maso canali | italy 12 | 46
santa margherita | alto adige, italy 14 | 54

RIESLING

kung fu girl | columbia valley, wa 9 | 34

SAUVIGNON BLANC

cupcake | marlborough, new zealand 10 | 34
whitehaven | marlborough, new zealand 12 | 46
kim crawford | marlborough, new zealand 13 | 50
craggy range | marlborough, new zealand - | 52

RED

CABERNET SAUVIGNON

cupcake | central coast, ca 10 | 34
louis martini | sonoma, ca 12 | 46
daou | paso robles, ca 14 | 54
jordan | alexander valley, ca - | 92
stag's leap "artemis" | napa valley, ca - | 95
caymus | napa valley, ca - | 120
darioush | napa valley, ca - | 140

CHIANTI

ruffino | chianti, italy 9 | 34
santa margherita classico riserva | chianti, italy 14 | 54

MALBEC

trapiche medalla | mendoza, argentina 12 | 46

MERLOT

cupcake | central coast, ca 10 | 34
benziger | sonoma, ca 10 | 38
cakebread cellars | napa valley, ca - | 120

PINOT NOIR

cupcake | central coast, ca 10 | 34
chloe | monterey, ca 10 | 38
macmurray | central coast, ca 11 | 40
meiomi | sonoma, ca 14 | 52

RED BLEND

the dreaming tree "crush" | north coast, ca 10 | 38
orin swift "abstract red" | napa valley, ca - | 60
prisoner wine co. "the prisoner" | napa valley, ca - | 65