



GRANITE LINKS

TAVERN MENU

APPETIZERS

NEW ENGLAND CLAM CHOWDER | 9

TOMATO BISQUE focaccia croutons, crème fraiche | 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

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

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-crusted 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

THANKSGIVING SPECIALS

ANTIPASTO baby field greens, genoa salami, prosciutto di parma, ciliegine fresh mozzarella, kalamata olives, roasted red pepadew peppers, marinated artichoke hearts, pepperoncini, chickpeas, red wine vinaigrette | 17

ROASTED BUTTERNUT BISQUE fuji apples, toasted pumpkin seeds, cider reduction, crème fraiche | 10

BACON-WRAPPED PORK TENDERLOIN pomegranate-fig glaze, jalapeño-cornbread stuffing, sweet potato mashed, haricot verts | 26

TURKEY DINNER roasted breast and thigh meat, pan gravy, apple-brioche stuffing, mashed potatoes, roasted butternut squash, haricot verts, orange-cranberry chutney | 26
children | 15

🌱 Can be prepared gluten free

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

MS. BRADSHAW

deep eddy lemon vodka, orange liqueur, blood orange, lime

LIQUID GOLD

woodford reserve bourbon, honey, lemon

SCARLET SPICE

cazadores reposado tequila, st. germain, aperol, lemon, house-made simple syrup, muddled jalapeño

CIDER MIMOSA

chloe prosecco, spiced cider, cinnamon sugar rim

SWIZZLE

PEARFECTLY LEGAL

grey goose la poire vodka, pear, spiced simple, lemon, chloe prosecco

MAPLE GIMLET

bombay sapphire gin, maple, spiced simple syrup, lime, angostura bitters

COLD TODDY

slane irish whiskey, iced earl grey tea, maple, lemon

MADE YOU BLUSH

patron silver tequila, spiced cider, lemon, spiced simple, ginger beer, bantam cider float, cinnamon sugar rim

BANANA OLD FASHIONED

woodford reserve bourbon, banana liqueur, chocolate bitters

ROSALITA

hendrick's gin, blood orange, pomegranate, lemon, honey, sparkling rosé blanc

SANGRIA

HARVEST RED

merlot, stoli salted karamel vodka, orange liqueur, butterscotch liqueur, brandy, spiced cider, pear, fall spices

WHITE PEAR & FIG

sauvignon blanc, captain morgan spiced rum, grey goose la poire vodka, st. germain, spiced cider, pear, fig

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 10 | 42

CHAMPAGNE

veuve clicquot yellow label | france - | 100

l.r. cristal | france - | 300

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

darioush | napa valley, ca - | 120

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