

STARTER DIPS

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

WHITE BEAN 🍷 cannellini beans, maple tahini, lemon, cracked pepper, extra virgin olive oil, rosemary crostini | 12

HOLIDAY BAKED BRIE 🍷 puff pastry, brown sugar pecans, hot honey, cranberries, orange zest, assorted bread + crackers | 16

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

WARM CRAB spinach, artichoke, green onion, aged white cheddar, pita | 18

APPETIZERS

FRENCH ONION SOUP gruyere, crostini | 8

NEW ENGLAND CLAM CHOWDER | 9

ARANCINI fontina, creamy risotto, panko, san marzano tomato sauce, parmesan | 16

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

SCALLOPS + BACON maple-chili glaze | 18

STEAK + CHEESE SPRING ROLLS provolone, mozzarella, bell pepper, onion, bbq sauce, horseradish crema | 18

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

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

TAVERN BRUSSELS SPROUTS pickled butternut squash, prosciutto crumble, pomegranate balsamic | 15

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 | 19

SALADS + BOWLS

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

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

CHOPPED COBB 🍷 romaine, bacon, crumbled bleu cheese, tomato, grilled corn, hard-boiled egg, brown derby dressing | 17

WILTED SPINACH 🍷 caramelized onion, baby swiss, crispy prosciutto, white beans, spicy cashew dressing | 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, tortilla strips | 17

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 +3 | gluten free bun +3

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

add cheese +1 | *bacon, fried egg* +3 each

sautéed mushroom, pepper, onion +1 each

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

GOBBLER roasted turkey, apple-brioche stuffing, cranberry-orange compote, pan gravy, open-faced sourdough | 17

substitute side mashed +3

TUNA MELT lemon-pepper albacore tuna, swiss, tomato, red onion, marble rye | 15

add bacon +3

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

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

PRIME RIB provolone, caramelized vidalia onion, rosemary au jus, horseradish crema, toasted baguette | 21

GRILLED CHICKEN 🍷 caramelized onion, creamy brie, cranberry compote, sliced apple, mixed greens, parmesan focaccia | 18

PIZZA

BLACK + BLEU horseradish spread, filet mignon, red onion, gorgonzola, arugula | 21

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

CHICKEN ROMESCO pesto, roasted red pepper, fontina, romano, extra virgin olive oil | 19

PASTA

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

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

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

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

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

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

ENTRÉES

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

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

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

CHICKEN POT PIE roasted chicken, pearl onions, peas, celery, carrot, chicken gravy, puff pastry, garlic mashed, green beans, cranberry compote | 24

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

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

STUFFED MEATLOAF aged cheddar, guinness gravy, creamy mashed, green beans, jumbo onion rings | 24

ROASTED 1/2 CHICKEN 🍷 madeira mushroom au jus, brussels sprouts, truffle potato spears, cranberry-balsamic | 28

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

CHOCOLATE OLD FASHIONED | 14

woodford reserve, cherry syrup, chocolate + angostura bitters

LEMON DRIZZLE G + T | 13

sipsmith lemon drizzle gin, tonic water

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

PEPPERMINT MOCHA MARTINI | 15

peppermint bark rumchata, deep eddy vodka, crème de cacao, espresso

TAVERN 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

🍷 WINTER PUNCH BOWL | 72 *serves 6-8*

bacardi, rosemary simple, pomegranate, orange, cranberry

DRAFT

BOULEVARD 'TANK 7' | AMERICAN SAISON | kansas city, mo | 8.5% abv | 9

BRECKENRIDGE | VANILLA PORTER | littleton, co | 5.4% abv | 8.5

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

CASTLE ISLAND 'WINNER' | IPA | south boston, ma | 6% abv | 9

CISCO 'GREY LADY' | WHEAT ALE | nantucket, ma | 4% abv | 9

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

SEADOG 'BLUE PAW' | WILD BLUEBERRY ALE | portland, me | 4.6% abv | 8

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

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

DOWNEAST WINTER CIDER | 8

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 - | 13

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 15 | 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 - | 110

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

quattro theory | napa valley, ca - | 105

caymus | napa valley, ca - | 125

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

faust | napa valley, ca - | 150

dariouh | napa valley, ca - | 160

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