

BRUNCH

GRANITE LINKS

SNACKS + APPS

CANDIED BACON ✨ | 10

GRIDDLED FRESH MUFFIN

choice of blueberry, raisin bran or chocolate chip | 6

SMOOTHIES ✨

choice of strawberry, blueberry or blackberry | 7

GREEK YOGURT ✨

fresh berries | 7

CHICKEN TENDERS ✨

carrots, celery, choice of buffalo topped with gorgonzola crumbs and banana pepper slices, bbq or sweet chili | 14

SHRIMP COCKTAIL ✨

dozen shrimp, grapefruit cocktail sauce, lemon | 16

LETTUCE WRAPS ✨

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

SCALLOPS + BACON

maple-chili glaze | 15

MAINS

BAGEL & LOX

griddled everything bagel, smoked salmon, whipped cream cheese, pickled onions, fried capers, fresh dill, baby arugula | 15

CLASSIC BUTTERMILK WAFFLES

buttermilk waffles, pure maple syrup, chantilly cream, fresh berries | 13

BREAKFAST BOWL ✨

scrambled eggs, turkey sausage, quinoa, avocado, roasted yukon potatoes | 12

PAR FIVE ✨

two scrambled eggs, bianco sausage, applewood bacon, roasted yukon potatoes, charred tomato, portuguese english muffin | 15

FRENCH TOAST

french toast sticks, walnut maple syrup, crème brûlée schmear, strawberry whipped cream | 14

SEARED SALMON ✨

maple-chili glaze, creamed corn, broccolini | 27

MEDITERRANEAN OMELET ✨

cremini mushroom, roasted red pepper, artichoke hearts, baby spinach, feta cheese, balsamic drizzle, lemon-dressed arugula, roasted yukon potatoes | 14

GRILLED STEAK TIPS ✨

marinated sirloin tips, house bbq sauce, french fries, baby kale slaw | 26

BAKED HADDOCK ✨

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

SANDWICHES

BREAKFAST SANDO ✨

applewood bacon, over-easy egg, american cheese, portuguese english muffin | 12

SIGNATURE TURKEY ✨

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

TAVERN BURGER ✨

hand-pressed 8 oz burger, tavern sauce, bibb lettuce, tomato, onion, brioche bun | 16

burger add ons:

cheese +1

applewood bacon, fried egg +2 ea

sautéed mushrooms, peppers,

onions +1 ea

All sandwiches served with choice of french fries or kale coleslaw.

Substitute sweet potato fries or roasted yukon potatoes +1

BRUNCH FAVORITES

AVOCADO TOAST

grilled multi-grain, avocado, pickled cabbage, shaved radish, heirloom tomato, alfalfa sprouts, sunny side up eggs | 15

EGGS BENEDICT

two poached eggs, country ham, baby arugula, english muffin, hollandaise, roasted yukon potatoes | 15

STRAWBERRY WAFFLE

buttermilk waffles, fresh strawberries, strawberry whipped cream, pure maple syrup | 14

SALADS

WALDORF SALAD ✨

wilted baby kale, granny smith apple, toasted walnuts, swiss, warm bacon vinaigrette | 12

AUTUMN BEET SALAD ✨

baby spinach, granny smith apple, candied pumpkin seeds, butternut squash, dried cranberries, goat cheese, tahini-maple vinaigrette | 14

CAESAR SALAD ✨

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

salad add ons:

grilled chicken +6 | shrimp +8

pan-seared scallops +10 | steak tips +14

panko chicken +7 | salmon +12

PIZZA

BREAKFAST PIZZA

applewood bacon, caramelized onion, hash brown, sunny side up eggs, chipotle aioli | 15

TAILGATOR PIZZA

san marzano tomato sauce, grilled hamburger, bacon, american, cheddar, diced onion, dill pickle, shredded lettuce, tomato, thousand island drizzle | 15

FOUR CHEESE PIZZA

san marzano tomato sauce, mozzarella, provolone, parmesan, romano, extra virgin olive oil | 14
add pepperoni +2

MUSHROOM & BRIE PIZZA

creamy brie, roasted mushroom, romano, truffle oil | 15

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

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.

COCKTAILS

PUMPKIN PIE MARTINI

v-one vanilla vodka, captain morgan, cream, pumpkin puree, whipped cream, pumpkin spice | 14

VACATION

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

ESPRESSO MARTINI

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

THE HAZARD

casamigos mezcal, cointreau, apple cider, maple simple, cinnamon | 14

BACON + EGGS BLOODY

deep eddy vodka, house bloody mix, candied bacon, deviled egg | 13

OUT OF BOUNDS

rumchata, fireball, cinnamon toast crunch, whipped cream | 11

GOLF BALL

prosecco, grey goose l'orange vodka, triple sec, orange juice | 14

CARAMEL APPLE CIDER MIMOSA

prosecco, apple cider, caramel, cinnamon rim | 10

BUCKY'S BRAMBLE

bombay sapphire, briottet crème de mûre, sweet apricot jam, greek yogurt, lemon juice | 13

SANGRIA

red, white or seasonal glass 13 | pitcher 48

"PAR THREE" sangria sampler | 21

DRAFT

GOOSE ISLAND ipa	5.9% abv 7	CARLSON ORCHARD oak hill blend cider	4.5% abv 9
SHOCKTOP belgian white	5.2% abv 7	CASTLE ISLAND ipa	6.3% abv 7
BUD LIGHT light lager	4.2% abv 6	SAM ADAMS boston lager	5.0% abv 7
SWITCHBACK ale	5.0% abv 7	SAM ADAMS SEASONAL	varying abv 7
GUINNESS irish stout	4.2% abv 8.5	STELLA ARTOIS	5.0% abv 7
HARPOON ipa	5.9% abv 7	WORMTOWN be hoppy ipa	6.5% abv 7
ENTITLED ipa	7.2% abv 7	SWEETWATER 420 extra pale ale	5.7% abv 7
BARREL HOUSE Z townie strong ale	7.0% abv 9	SHIPYARD seasonal	varying abv 7

Ask your server about our rotating seasonal craft options

BOTTLES + CANS

AMSTEL LIGHT	3.5% abv 6.5
BUD LIGHT	4.2% abv 6
BUDWEISER	5.0% abv 6
COORS LIGHT	4.2% abv 6
CORONA	4.5% abv 6.5
CORONA LIGHT	4.1% abv 6.5
HEINEKEN	5.0% abv 6.5
HEINEKEN 0.0 N/A	0.0% abv 5.5
MICHELOB ULTRA	4.2% abv 5.5
MILLER LITE	4.2% abv 6

SPARKLING + BLUSH

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

WHITE

CHARDONNAY	
cupcake monterey country, ca	10 34
william hill central coast, ca	10 38
simi sonoma, ca	- 46
sonoma cutrer russian river ranches, ca	14 54
cakebread cellars napa valley, ca	- 80
MOSCATO	
castello del poggio italy	12 46
RIESLING	
kung fu girl columbia valley, wa	9 34

PINOT GRIGIO	
cupcake italy	10 34
chloe italy	10 38
zonin classico italy	- 42
maso canali italy	- 46
santa margherita alto adige, italy	14 54
SAUVIGNON BLANC	
cupcake marlborough, new zealand	10 34
bonterra california	11 39
kim crawford marlborough, new zealand	13 50
craggy range marlborough, new zealand	- 53

RED

CABERNET SAUVIGNON	
cupcake central coast, ca	10 34
louis martini sonoma, ca	12 46
daou paso robles, ca	15 57
swanson napa valley, ca	- 59
buena vista napa valley, ca	- 68
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	
ruffino chianti, italy	9 34
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
rainstorm willamette valley, or	12 45
meiomi sonoma, ca	14 52
deloach russian river valley, ca	- 61
resonance willamette valley, or	- 70
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, ca	- 68
opus one napa valley, ca	- 470