

GRANITE LINKS

TAVERN MENU

STARTERS

NEW ENGLAND CLAM CHOWDER | 9

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

SCALLOPS & BACON maple-chili glaze | 15

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

STEAK QUESADILLA barbacoa beef, aged cheddar, roasted shallot, pickled jalapeño, cilantro | 15

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

CHICKEN PARM SLIDERS italian breaded chicken, roma tomato, fresh mozzarella, basil pesto, hawaiian roll | 15

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

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

CHARRED BRIE cranberry-walnut caramel, granny smith apple, warm focaccia | 14

SHISHITO PEPPERS * romesco, marcona almonds, aged balsamic | 13

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

PIZZA

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

FIG & PROSCIUTTO ricotta spread, prosciutto, figs, butternut squash, fresh sage, shallot, dressed arugula, parmesan, balsamic drizzle | 17

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

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

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 | 16

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

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

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

QFC * fried or grilled chicken breast, applewood bacon, kale slaw, sriracha-maple aioli, brioche bun | 16

MEATLOAF house bbq sauce, aged cheddar, crispy onion strings, brioche | 15

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

ROASTED BEET WRAP * baby spinach, granny smith apple, candied pumpkin seeds, butternut squash, dried cranberries, goat cheese, tahini-maple vinaigrette, honey-wheat wrap | 14

GOBBLER roasted turkey, apple brioche stuffing, pan gravy, cranberry-orange compote, open-faced sourdough | 15

SALADS

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

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

MIXED GREENS * english cucumber, carrot, cherry tomatoes, dried cranberries, goat cheese, balsamic vinaigrette | 12

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

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

PASTA

BUTTERNUT RAVIOLI roasted butternut squash, sage, shallot, baby kale, sherry wine brown butter, toasted pumpkin seeds, shaved parmesan | 23

CHICKEN PARMESAN italian breaded chicken, roma tomato, fresh mozzarella, basil pesto, shaved parmesan, spaghetti | 24

BAKED MAC & CHEESE cheddar, parmesan, cavatappi, cheez-it crumble | 17

add ons: buffalo chicken +6 | short rib +9

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

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

add ons:

shrimp +8 | pan-seared scallops +10 | sesame chicken +7

ENTRÉES

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

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

SEARED SALMON * maple-chili glaze, creamed corn, broccolini | 27

BRAISED SHORT RIB port wine demi-glace, root vegetable mashed, haricot verts, crispy parsnip | 34

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

ROASTED CHICKEN * madeira wine sauce, sweet potato spears, broccolini, black garlic | 25

GRILLED MEATLOAF guinness gravy, cheddar-bacon mashed, haricot verts, baby carrots, crispy onion strings | 22

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

select 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

MAC & CHEESE cheez-it crumble

BRUSSELS SPROUTS balsamic

TRUFFLE FRIES romano

CREAMY MASHED * drawn butter

add ons:

pan-seared scallops +10 | grilled shrimp +8
au poivre +2

* 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

CHARLIE CHAPLIN

sloe gin, fresh lime, apricot brandy
11

THE HAZARD

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

ESPRESSO MARTINI

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

PISCO SOUR

barsol pisco, lemon juice, simple, egg white, bitters
11

CRANBERRY MARGARITA

patron silver tequila, flag hill cranberry liqueur, cointreau, lime, simple
13

LONGEST DRIVE

makers mark bourbon, pear, lemon, honey-ginger simple, ginger ale
12

HONEY BEE MINE

hendrick's gin, honey, lemon juice
12

SANGRIA

red, white or seasonal
glass 13 | pitcher 48
"PAR THREE" sangria sampler | 21

DRAFT

BARREL HOUSE Z | TOWNIE | STRONG ALE | weymouth, ma | 7.0% abv | 9

GOOSE ISLAND | IPA | chicago, il | 5.9% abv | 7

SHOCKTOP | BELGIAN WHITE | st. louis, mo | 5.2% abv | 7

BUD LIGHT | LIGHT LAGER | st. louis, mo | 4.2% abv | 6

SWITCHBACK | ALE | burlington, vt | 5.0% abv | 7

GUINNESS | IRISH STOUT | dublin, ireland | 4.2% abv | 8.5

HARPOON | IPA | boston, ma | 5.9% abv | 7

ENTITLED | IPA | hingham, ma | 7.2% abv | 7

CARLSON ORCHARD | OAK HILL BLEND | CIDER | harvard, ma | 4.5% abv | 9

CASTLE ISLAND | IPA | norwood, ma | 6.3% abv | 7

SAM ADAMS | BOSTON LAGER | boston, ma | 5.0% abv | 7

SAM ADAMS SEASONAL | boston, ma | varying abv | 7

STELLA ARTOIS | BELGIAN LAGER | st. louis, mo | 5.0% abv | 7

WORMTOWN | BE HOPPY | IPA | worcester, ma | 6.5% abv | 7

SWEETWATER | 420 | EXTRA PALE ALE | atlanta, ga | 5.7% abv | 7

SHIPYARD | SEASONAL | portland, me | varying abv | 7

ASK YOUR SERVER ABOUT OUR ROTATING SEASONAL CRAFT OPTIONS

BOTTLES & CANS

AMSTEL LIGHT	6.5	CORONA LIGHT	6.5
BUD LIGHT	6	HEINEKEN	6.5
BUDWEISER	6	HEINEKEN 0.0 N/A	5.5
COORS LIGHT	6	MICHELOB ULTRA	5.5
CORONA	6.5	MILLER LITE	6

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	
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
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
RIESLING	
kung fu girl columbia valley, wa	9 34
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

BLUSH

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

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	11 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 valley, ca	- 68
opus one napa valley, ca	- 470