GRANITE LINKS
TAVERN

SOUPS, SNACKS + DIPS

FRENCH ONION SOUP gruyere, crostini | 15

NEW ENGLAND CLAM CHOWDER | 13

LOBSTER BISQUE knuckle + claw meat | 22

SPINACH + ARTICHOKE DIP parmesan, celery, tortilla chips, crackers | 17

CHIPS + DIP housemade chips, french onion dip | 11

OYSTERS ON THE HALF SHELL ✪ | 3.5 each
cocktail sauce, mignonette, horseradish, lemon *minimum order of 6*



BAKED BRIE DIP creamy brie, apple, cranberry chutney, ciabatta crostini | 16

STUFFED MUSHROOMS silver dollar mushrooms, french onion + focaccia stuffing, gruyere, onion crema | 15

BBQ CHICKEN TAQUITOS chicken, roasted corn, smoked gouda, cilantro, chipotle queso | 17

APPETIZERS

FAMOUS SHRIMP COCKTAIL ✪ dozen shrimp, grapefruit cocktail sauce, lemon | 22

COCONUT SHRIMP sweet chili drizzle, piña colada crema, lime | 20

GRANDMA'S MEATBALLS san marzano tomato sauce, romano, evoo, garlic bread | 16

CALAMARI crispy calamari, banana pepper, spicy vodka sauce, lemon aioli | 19

CRAB CAKES old bay, preserved lemon aioli, lemon-dressed arugula, chive | 24

SCALLOPS + BACON maple-chili glaze | 20

CHICKEN TENDERS celery | 18
choice of
plain + honey mustard
tavern fever + cajun ranch
sweet chili + lime crema
buffalo + bleu cheese, gorgonzola crumbs, banana pepper

SHORT RIB SLIDERS braised short rib, bourbon bbq sauce, horseradish crema, crispy onion strings, hawaiian rolls | 20

THAI LETTUCE WRAPS ✪ sesame chicken, bibb lettuce, avocado, pickled ginger, carrot, red pepper, pickled cabbage, wonton crisps, peanut sauce | 21

EGGPLANT ROLLATINI fried eggplant, spinach, ricotta, marinara, mozzarella, parmesan, wild mushrooms | 15

SALADS + BOWLS

CAESAR SALAD ✪ romaine, garlic croutons, grated romano, cracked pepper, house caesar dressing | 16

AUTUMN BEET SALAD ✪ roasted red beets, pear, baby arugula, butternut squash, pickled onion, candied pecans, whipped feta, ciabatta croutons, fuji apple cider vinaigrette | 19

CHOPPED COBB SALAD ✪ romaine, bacon, crumbled bleu cheese, tomato, grilled corn, hard-boiled egg, green goddess dressing | 18

MEXICAN BOWL ✪ cilantro-lime rice, cotija, chopped romaine, street corn, bell pepper, cilantro, avocado, pico de gallo, black beans, jalapeño ranch, spiced tortilla strips | 19

STIR FRY VEGETABLE LO MEIN sugar snap peas, baby corn, red pepper, carrot, shiitake mushroom, bok choy, lo mein noodles, pineapple sweet chili sauce, fried wontons, sesame seeds | 22

HARVEST BOWL pumpkin hummus, kale, quinoa, apple, sweet potato, dried cranberries, walnuts, goat cheese, cranberry balsamic vinaigrette | 19

add
grilled chicken +9 | blackened chicken +9
panko chicken +9 | steak tips +15 | salmon +13
pan-seared scallops +15 | crab cake +12
grilled shrimp +12 | lobster +mkt | ahi tuna +14

BURGERS, SANDWICHES + WRAPS

All served with choice of french fries or slaw. Substitute sweet potato fries or tots +3 | gluten free bun +3

TAVERN BURGER ✪ hand-pressed 8oz burger, tavern sauce, bibb lettuce, tomato, onion, brioche | 20
add cheese +1 | bacon, fried egg +3 each
sautéed mushroom, pepper, onion +1 each

QFC ✪ fried or grilled chicken breast, slaw, bacon, sriracha-maple aioli, brioche | 19

PRIME RIB provolone, caramelized vidalia onion, rosemary au jus, horseradish crema, toasted baguette | 22

TAVERN FEVER WRAP fried tavern fever tenders, romaine, garlic croutons, grated romano, cracked pepper, house caesar dressing, flour tortilla | 20

SIGNATURE TURKEY ✪ sliced turkey breast, applewood bacon, bibb lettuce, cucumber, tomato, cranberry mayo, toasted ciabatta | 19

FRIED HADDOCK lettuce, tomato, red onion, tartar, brioche | 19

GRILLED CHICKEN SANDWICH ✪ grilled chicken breast, basil pesto aioli, roasted red pepper, provolone, balsamic-dressed field greens, grilled rosemary focaccia | 19

GOBBLER roasted turkey, apple-brioche stuffing, cranberry-orange compote, pan gravy, open-faced sourdough | 20
substitute mashed potato +2

GRILLED FLATBREADS

FOUR CHEESE san marzano tomato sauce, mozzarella, provolone, parmesan, romano, evoo | 17 **add** pepperoni +2

TAILGATER san marzano tomato sauce, ground sirloin, american-cheddar blend, diced pickle, onion, tomato, tavern sauce | 19

FIG + PROSCIUTTO smoked gouda, ricotta, roasted butternut squash, caramelized onion, baby arugula, shaved parmesan, cinnamon cider aioli | 19

MUSHROOM + BRIE creamy brie, roasted mushroom, romano, truffle oil | 18

PASTA

SPICY VODKA PASTA tomato cream, calabrian chiles, burrata, mezzi rigatoni | 26
add panko chicken +9 | blackened chicken +9 | lobster +mkt

CHICKEN PARMESAN italian breaded chicken, vine-ripened tomato, pomodoro sauce, fresh mozzarella, basil pesto, shaved parmesan, spaghetti | 28

BAKED MAC + CHEESE half 17 | full 24
cheddar, parmesan, cavatappi, cracker crumble
add buffalo chicken +9 | bacon +4 | short rib +13
lobster +mkt

BUTTERNUT RAVIOLI roasted butternut squash, sage, shallot, baby kale, sherry brown butter, toasted pine nuts, shaved parmesan | 26

BLACKENED CHICKEN PASTA blistered tomato, bacon, sweet corn, jalapeño, parmesan cream sauce, mezzi rigatoni | 28 **substitute** shrimp +4

SHRIMP + SCALLOP PASTA sautéed shrimp, scallops, english peas, bacon, baby spinach, garlic cream sauce, poached egg, shaved parmesan, mezzi rigatoni | 36

ENTRÉES

MISO-GLAZED SALMON ✪ toasted sesame seeds, pickled cabbage, jasmine rice, broccolini, sweet soy | 33

BAKED SCALLOPS ✪ buttery ritz crumb, creamy mashed, green beans | 36

BAKED HADDOCK buttery ritz crumb, lobster sherry cream, long grain rice, asparagus | 29

ROASTED 1/2 CHICKEN ✪ apple butter schmear, fingerling potatoes, roasted brussels, cinnamon cider au jus, fig glaze | 30

GRILLED STEAK TIPS ✪ marinated sirloin tips, house bbq sauce, fries, slaw | 34

GRILLED SWORDFISH ✪ red pepper coulis, citrus beurre blanc, jasmine rice, baby carrots, lemon-chive oil | 36

FISH + CHIPS crispy fried haddock, fries, slaw, lemon | 29

TAVERN SIGNATURE MEATLOAF ketchup glaze, guinness gravy, mashed potato, green beans, jumbo onion rings | 25

EXCLUSIVE CUTS

BRANDT BEEF · THE TRUE NATURAL ·

PETITE FILET MIGNON	6 oz | 42
FILET MIGNON	10 oz | 52
NEW YORK SIRLOIN	12 oz | 46
BONE-IN RIBEYE	20 oz | 58

select one
cognac peppercorn sauce
tarragon compound butter
gorgonzola cream sauce

add
grilled shrimp +12
crab cake +12
pan-seared scallops +15
au poivre +2

SIDES for 'exclusive cuts' only

CREAMY MASHED ✪ | 10 *serves two*
BRUSSELS SPROUTS balsamic | 14 *serves two*
ASPARAGUS ✪ parmesan, lemon | 14 *serves two*
CREAMED CORN ✪ cotija | 10 *serves two*
SAUTÉED SPINACH ✪ tarragon compound butter | 10 *serves two*
TRUFFLE FRIES romano | 12 *serves two*
BAKED POTATO ✪ sour cream, chive | 5 *serves one*
MAC + CHEESE cracker crumble | 12 *serves two*
add bacon +3

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

ON THE ROCKS

FIRESIDE MULE | 15
deep eddy, simple, fresh blood orange juice, lime, cinnamon, ginger beer

COCO LOCO | 15
olmeca altos plata, coco lopez, lime, lemon, agave, toasted coconut

SKY'S ON FIRE | 15
ghost spicy tequila, orange liqueur, blood orange cordial, agave, citrus

BROWN BUTTER OLD FASHIONED | 16
angel's envy bourbon, fee brothers browned butter fat wash, molasses bitters

STAR STRUCK | 14
rumhaven, lemon, apple cider, cinnamon

TAVERN MARGARITA | 13
herradura blanco, lime, agave
make it mango, strawberry or pomegranate +1

HARVEST MARGARITA | 16
harvest-infused cazadores, triple sec, orange juice, lime, apple cider

VACATION | 14
bacardi coconut, pineapple juice, orange juice, coconut cream, dark rum, nutmeg

CLASSIC SOUR | 14
jameson, fresh lemon, simple

FLANNEL FIZZ | 14
sipsmith gin, apple cider, agave, lemon, soda

HARVEST SANGRIA glass 14 | pitcher 52
house red available

SPRITZIN' IT UP



HUGO SPRITZ | 14
prosecco, st. germain, mint, lemon, soda
make it pomegranate or blood orange +1

BERRY BOUJEE SPRITZ | 16
grey goose berry rouge, limoncello, strawberry, prosecco, soda

SPICED PEAR SPRITZ | 15
gin, vanilla, pear, lemon, prosecco, soda

SARTI SPRITZ | 15
sarti rosa, prosecco, mint, soda

STRAIGHT UP

ESPRESSO MARTINI | 16
vanilla vodka, kahlua, irish cream, fresh espresso
make it pumpkin!

BLOOD ORANGE COSMO | 16
grey goose l'orange, blood orange liqueur, natalie's blood orange juice, lime

BIRDIE THYME | 16
empress gin, rosemary-thyme syrup, apple cider, lemon

LONG DRIVE | 17
woodford rye, lemon, vermont maple syrup, orange bitters, egg white, thyme

ZERO PROOF CREATIONS

PEAR + GINGER RUSH | 10
red bull, pear puree, lemon, ginger

ZERO PROOF OF FALL | 10
plus & minus zero alcohol pinot grigio, apple cider, soda

SMOKIN' HOT | 10
mango, jalapeño, soda, tajin rim

AMALFI SPRITZ | 12
undone no.5 bittersweet aperitif, soda, orange

BOTTLES + CANS

amstel light | 7
angry orchard | 7
athletic brewing n/a | 6.5
bud light | 7
budweiser | 7
coors light | 7
corona | 7.5
corona light | 7.5
downeast cider varying flavors | 8
guinness 0 n/a | 7
heineken | 7.5
heineken 0.0 n/a | 6
high noon varying flavors | 11
michelob ultra | 8
miller lite | 7
nutrl vodka seltzer varying flavors | 10
sun cruiser classic iced tea or blueberry lemonade | 10
surfside iced tea vodka half + half | 10
viva tequila seltzer (16oz) jalapeño or huckleberry | 11

DRAFT

bud light | **light lager** | st. louis, mo | 4.2% abv | 7.5
castle island 'bucky' | **light lager** | norwood, ma | 4.2% abv | 9
cisco | **ipa** | nantucket, ma | 5.4% abv | 9
fiddlehead | **ipa** | shelburne, vt | 6.2% abv | 9
golden road 'mango cart' | **wheat ale** | los angeles, ca | 4% abv | 8.5
guinness | **irish stout** | dublin, ireland | 4.2% abv | 9.5
kona 'big wave' | **golden ale** | kailua kona, hi | 4.4% abv | 9
maine beer company 'lunch' | **ipa** | freeport, me | 7% abv | 13 (15oz)
michelob ultra | st. louis, mo | 4.2% abv | 8
newport craft 'rhode runner' | **lager** | newport, ri | 4.6% abv | 9
sam adams 'boston lager' | **vienna lager** | boston, ma | 5% abv | 9
sam adams | **seasonal** | boston, ma | varying abv | 9
shipyard 'pumpkinhead' | **wheat ale** | portland, me | 4.5% abv | 8
shocktop | **belgian white** | st. louis, mo | 5.2% abv | 8
stella artois | **belgian lager** | st. louis, mo | 5% abv | 9
trillium 'fort point' | **ipa** | boston, ma | 6.6% abv | 13
wormtown 'be hoppy' | **ipa** | worcester, ma | 6.5% abv | 9

SPARKLING + BLUSH WINE

VEUVE CLICQUOT YELLOW LABEL - | 95
champagne | france

L.R. CRISTAL - | 325
champagne | france

CHLOE 12 | 46
prosecco | italy

LA MARCA (split) 13 | -
prosecco | italy

JEIO 14 | 53
sparkling rosé | italy

CHATEAU SAINTE MARGUERITE 16 | 61
rosé | france

WHISPERING ANGEL 18 | 68
rosé | france

WHITE WINE

ABADÍA DE SAN CAMPIO 13 | 50
albariño | galicia, spain

DOMAINE PATERIANAKIS 16 | 61
assyrtiko | crete, greece

SAMUEL BILLAUD - | 108
chablis | burgundy, france

CHLOE 12 | 46
chardonnay | monterey county, ca

LA CREMA 15 | 57
chardonnay | monterey, ca

CHALK HILL 17 | 36 half bottle | 64 full bottle
chardonnay | sonoma coast, ca

SONOMA CUTRER - | 66
chardonnay | sonoma coast, ca

LA FIERA TERRE SICILIANE 11 | 38
moscato | sicily, italy

TRIMBACH 17 | 64
pinot blanc | alsace, france

CHLOE 12 | 46
pinot grigio | italy

PLUS & MINUS ZERO ALCOHOL 13 | 50
n/a pinot grigio | australia

SANTA MARGHERITA 17 | 64
pinot grigio | alto adige, italy

ACROBAT 13 | 49
pinot gris | oregon

KUNG FU GIRL 12 | 46
riesling | columbia valley, wa

JACQUES DUMONT 26 | 98
sancerre | sancerre, france

CHLOE 12 | 46
sauvignon blanc | marlborough, new zealand

KIM CRAWFORD 14 | 53
sauvignon blanc | marlborough, new zealand

WHITEHAVEN 16 | 34 half bottle | 61 full bottle
sauvignon blanc | marlborough, new zealand

GROTH 19 | 72
sauvignon blanc | napa valley, ca

RED WINE

CHLOE 12 | 46
cabernet sauvignon | monterey, ca

SILVER PALM 14 | 53
cabernet sauvignon | north coast, ca

DAOU 15 | 57
cabernet sauvignon | paso robles, ca

IRON + SAND 18 | 68
cabernet sauvignon | paso robles, ca

JORDAN - | 115
cabernet sauvignon | alexander valley, ca

JORDAN *2014 vintage* - | 295
cabernet sauvignon | alexander valley, ca

STAG'S LEAP 'ARTEMIS' - | 95
cabernet sauvignon | napa valley, ca

CAYMUS - | 125
cabernet sauvignon | napa valley, ca

JUSTIN 'ISOSCELES' - | 130
cabernet sauvignon | paso robles, ca

FAUST - | 150
cabernet sauvignon | napa valley, ca

DARIOUSH - | 160
cabernet sauvignon | napa valley, ca

ALTA VISTA 'ESTATE' 14 | 53
malbec | mendoza, argentina

CHLOE 12 | 46
merlot | monterey, ca

CAKEBREAD CELLARS - | 120
merlot | napa valley, ca

CHLOE 12 | 46
pinot noir | monterey, ca

ALEXANA 18 | 68
pinot noir | willamette valley, or

BLOODROOT 17 | 65
pinot noir | coastal, ca

DOMAINE MICHEL GOUBARD 'MONT AVRIL' 20 | 76
pinot noir | bourgogne côte chalonnaise, france

ORIN SWIFT 'ABSTRACT RED' - | 66
red blend | napa valley, ca

RUFFINO 'MODUS' TOSCANA 19 | 72
red blend | tuscany, italy

J LOHR 'PURE PASO' PROPRIETARY RED - | 74
red blend | paso robles, ca

PRISONER WINE CO. 'THE PRISONER' - | 84
red blend | napa valley, ca

OPUS ONE 'OVERTURE' - | 196
red blend | napa valley, ca

OPUS ONE - | 470
red blend | napa valley, ca

SAN POLO RUBIO 15 | 57
sangiovese | tuscany, italy

TERRA D'ORO - | 61
zinfandel | sierra foothills, ca

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