

## SOUPS, SNACKS + DIPS

**FRENCH ONION SOUP** gruyere, crostini | 12

**NEW ENGLAND CLAM CHOWDER** | 11

**CRAB RANGOON DIP** cream cheese, green onion, sweet chili, celery, wonton chips | 14

**BAKED BRIE** 🍷 creamy brie, cranberry chutney, granny smith apple, warm focaccia | 16

**STUFFED MUSHROOMS** 🍷 cremini mushrooms, french onion + focaccia stuffing, gruyere, onion crema | 12

**SPINACH + ARTICHOKE DIP** 🍷 parmesan, celery, tortilla chips, crackers | 15

## APPETIZERS

**GRANDMA'S MEATBALLS** san marzano tomato sauce, romano, extra virgin olive oil, garlic bread | 16

**EGGPLANT ROLLATINI** 🍷 fried eggplant, spinach, ricotta, marinara, mozzarella, parmesan, wild mushroom | 17

**CHEESE + CHARCUTERIE BOARD** *chef's selection* imported meats + local cheeses, pickled vegetables, red pepper jelly, whole grain mustard, olives, assorted crackers | 36  
*Larger group? Make it a BIG BOARD | 64 (for 6+ guests)*

**CRAB CAKES** old bay, preserved lemon aioli, baby arugula, pickled onion, chive | 24

**CHICKEN TENDERS** celery | 17  
choice of  
**plain** + honey mustard  
**tavern fever** 🍷 + cajun ranch  
**sweet chili** + lime crema  
**buffalo** 🍷 + bleu cheese, gorgonzola crumbs, banana pepper

**SHRIMP COCKTAIL** 🍷 dozen shrimp, grapefruit cocktail sauce, lemon | 19

**SCALLOPS + BACON** maple-chili glaze | 19

**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

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

## SALADS + BOWLS

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

**WINTER BEET SALAD** 🍷 🍷 red beets, butternut squash, pickled onion, pear, candied pecans, dried cranberries, whipped goat cheese, dijon vinaigrette | 17

**CHOPPED COBB SALAD** 🍷 romaine, bacon, crumbled bleu cheese, tomato, grilled corn, hard-boiled egg, green goddess dressing | 17

**CHICKPEA + HUMMUS CRUNCH BOWL** 🍷 🍷 hummus, tomato, cucumber, pickled cabbage, shredded carrot, banana pepper, chickpeas, crispy shallot, toasted garlic panko, lemon balsamic | 17

**MEXICAN BOWL** 🍷 🍷 cilantro-lime rice, chopped romaine, cotija, street corn, bell pepper, cilantro, avocado, pico de gallo, black beans, jalapeño ranch, tortilla strips | 18

**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

**add**

grilled chicken +8 | blackened chicken +8 | steak tips +14  
grilled shrimp +12 | pan-seared scallops +13 | salmon +13  
crab cake +12



# GRANITE LINKS

## TAVERN MENU

### 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 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

**SIGNATURE TURKEY** 🍷 sliced turkey breast, applewood bacon, bibb lettuce, cucumber, tomato, cranberry mayo, toasted ciabatta | 17

**CHICKPEA + HUMMUS CRUNCH WRAP** chopped romaine, hummus, cucumber, pickled cabbage, shredded carrot, roasted chickpeas, crispy shallot, toasted garlic panko, lemon balsamic, flour tortilla | 17

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

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

**GOBBLER** roasted turkey, apple-brioche stuffing, cranberry-orange compote, pan gravy, open-faced sourdough | 18 **substitute** mashed potato +3

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

**FRIED HADDOCK** lettuce, tomato, red onion, tartar, brioche | 18

**TAVERN FEVER CAESAR WRAP** fried tavern fever tenders, romaine, garlic croutons, grated romano, cracked pepper, house caesar dressing, flour tortilla | 18

### GRILLED FLATBREADS

**FOUR CHEESE** 🍷 san marzano tomato sauce, mozzarella, provolone, parmesan, romano, extra virgin olive oil | 17 **add** pepperoni +2

**TAILGATER** san marzano tomato sauce, ground sirloin, bacon, american-cheddar blend, diced pickle, onion, tomato, thousand island | 18

**FIG + PROSCIUTTO** smoked gouda, ricotta, roasted butternut squash, caramelized onion, baby arugula, shaved parmesan, cinnamon-cider aioli | 20

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

### PASTA

**BUTTERNUT RAVIOLI** 🍷 roasted butternut squash, sage, shallot, baby kale, sherry brown butter, toasted pine nuts, shaved parmesan | 24

**BLACKENED CHICKEN PASTA** 🍷 blistered tomato, bacon, sweet corn, jalapeño, parmesan cream sauce, mezzis rigatoni | 27 **substitute** shrimp +5

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

**SAL'S STUFFED SHELLS** jumbo shells, italian sausage, spinach, italian cheeses, fresh herbs, caesar salad | 24

**SCALLOP SALTIMBOCCA** 🍷 seared scallops, wild mushroom + red pepper risotto, crispy prosciutto, sage, mascarpone, madeira porcini butter, pecorino, truffle oil | 36

**SHRIMP + SCALLOP PASTA** sautéed shrimp, scallops, english peas, bacon, baby spinach, garlic cream sauce, poached egg, shaved parmesan, mezzis rigatoni | 32

**BAKED MAC + CHEESE** 🍷 half 16 | full 23  
cheddar, parmesan, cavatappi, cracker crumble  
**add** buffalo chicken +8 | bacon +4 | short rib +13  
seafood (scallops, shrimp, lobster sherry cream) +15

### ENTRÉES

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

**TAVERN MEATLOAF** ketchup glaze, guinness gravy, mashed potato, green beans, jumbo onion rings | 23

**GRILLED SWORDFISH** 🍷 red pepper coulis, prosecco beurre blanc, jasmine rice, baby carrots, lemon-chive oil | 34

**SHEPHERD'S PIE** ground lamb, carrot, peas, guinness gravy, parmesan mashed potato | 24

**GRILLED STEAK TIPS** 🍷 marinated sirloin tips, house bbq sauce, fries, slaw | 32

**BAKED SCALLOPS** 🍷 buttery ritz crumb, creamy mashed, green beans | 32

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

**ROASTED 1/2 CHICKEN** 🍷 brushed black garlic, truffle potato wedges, broccolini, wild mushroom, marsala wine sauce, charred tomato | 27

### EXCLUSIVE CUTS



**PETITE FILET MIGNON** 6 oz | 42  
**FILET MIGNON** 10 oz | 48  
**NEW YORK SIRLOIN** 12 oz | 46  
**BONE-IN RIBEYE** 20 oz | 58

**select one:**

tarragon compound butter  
gorgonzola cream sauce  
🍷 cognac peppercorn sauce

**SIDES** for 'exclusive cuts' only  
**BRUSSELS SPROUTS** balsamic | 10 serves two  
**ASPARAGUS** 🍷 parmesan, lemon | 10 serves two  
**CREAMED CORN** 🍷 cotija | 10 serves two  
**CREAMED SPINACH** 🍷 romano cream sauce | 10 serves two  
**TRUFFLE FRIES** romano | 10 serves two  
**CREAMY MASHED** 🍷 | 10 serves two  
**BAKED POTATO** 🍷 sour cream, chive | 5 serves one  
**MAC + CHEESE** cracker crumble | 10 serves two  
**add** bacon +3

**add** lobster tail +22 | grilled shrimp +12 | pan-seared scallops +13 | crab cake +12 | au poivre +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

## ON THE ROCKS

### SKY'S ON FIRE 🍷 | 15

ghost spicy tequila, orange liqueur, blood orange cordial, agave, citrus

### WINTER OLD FASHIONED | 16

woodford reserve, brown sugar, maple, orange bitters

### CRANBERRY MULE | 14

deep eddy, cranberry, lime, ginger beer

### SPICED BOURBON SPRITZ | 16

american woman whiskey, aperol, cider, lemon, soda

### SANGRIA *glass 13 | pitcher 49*

house red or seasonal

### TAVERN MARGARITA | 13

herradura blanco, lime, agave  
*make it cranberry or coconut + 1*

### STRAWBERRY GIN FIZZ | 15

sipsmith strawberry smash, giffard pamplemousse, lemon, strawberry simple, soda

### VACATION | 14

bacardi coconut, orange juice, pineapple juice, coconut cream, dark rum, nutmeg

### FROSTED MARGARITA | 15

patron silver, pomegranate, coconut cream, orange liqueur, lime

## STRAIGHT UP

### SPARKLING PEAR MARTINI | 14

deep eddy, pear, lemon, vanilla, prosecco

### WHITE COSMO | 16

grey goose, orange liqueur, white cranberry juice, lime

### MAPLE BOURBON MANHATTAN | 16

horse soldier straight bourbon, maple, black walnut bitters, vermouth

### PEPPERMINT MOCHA | 14

deep eddy, peppermint rumchata, crème de cacao, fresh espresso

### ESPRESSO MARTINI | 16

stoli vanilla, kahlua, molly's irish cream, fresh espresso

### GIN SOUR MARTINI | 14

sipsmith gin, lemon, blood orange, egg whites, angustora bitters

## ZERO PROOF CREATIONS

### PERFECT ORDER | 10

pear, lemon, vanilla, soda

### CRIMSON MULE | 10

cranberry, blood orange, lime, sage, rose hip, ginger beer

### SMOKIN' HOT 🍷 | 10

mango, jalapeño, soda

### CLEAR SKIES | 10

blueberry, honey, thyme, soda

## DRAFT

BOULEVARD 'TANK 7' | AMERICAN SAISON | kansas city, mo | 8.5% abv | 9.5

BUD LIGHT | LIGHT LAGER | st. louis, mo | 4.2% abv | 7.5

CASTLE ISLAND 'MERRY MEN' | VANILLA PORTER | norwood, ma | 5.6% abv | 9\*  
*\*\$1 of every beer sold goes to the Merry Men Foundation!*

CISCO | ROTATING | nantucket, ma | varying 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 | 9

HARPOON | SEASONAL | 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 | 8.5

SAM ADAMS | SEASONAL | boston, ma | varying abv | 8.5

SEA DOG '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 | 8.5

SULLIVAN'S BREWING CO 'MALTINGS' | RED ALE | kilkenny, ireland | 5% abv | 8

TRILLIUM 'FORT POINT' | IPA | boston, ma | 6.6% abv | 12

WHALERS 'RISE' | APA | south kingstown, ri | 5.5% abv | 9

## BOTTLES + CANS

AMSTEL LIGHT | 7

ATHLETIC BREWING N/A | 6

BUD LIGHT | 7

BUDWEISER | 7

COD'R | 10

'classic' vodka, cran, mint

COORS LIGHT | 7

CORONA | 7.5

DOWNEAST | 7.5

cider donut

HEINEKEN | 7

HEINEKEN 0.0 N/A | 5.5

HIGH NOON | 10

varying flavors

MICHELOB ULTRA | 7.5

MILLER LITE | 7

NUTRL | 10

varying flavors

SUN CRUISER VODKA ICED TEA | 10

VIVA TEQUILA SELTZER | 12

varying flavors

*Ask about our rotating cider selection!*

## SPARKLING

### CHAMPAGNE

veuve clicquot yellow label | france - | 95

lallier r.018 | france - | 98

l.r. cristal | france - | 325

### PROSECCO

chloe | italy 12 | 46

la marca (split) | italy 13 | -

## BLUSH

### ROSÉ

la marca (split) | italy 13 | -

whispering angel | france 18 | 68

## WHITE

### ALBARIÑO

abadía de san campio | galicia, spain 13 | 50

### CHARDONNAY

chloe | monterey county, ca 12 | 46

la crema | monterey, ca 13 | 50

sonoma cutrer | russian river ranches, ca 15 | 57

cakebread cellars | napa valley, ca - | 95

### MOSCATO

castello del poggio | italy 12 | 46

### PINOT GRIGIO

chloe | italy 12 | 46

maso canali | italy - | 46

santa margherita | alto adige, italy 16 | 60

### RIESLING

kung fu girl | columbia valley, wa 10 | 38

### SAUVIGNON BLANC

chloe | marlborough, new zealand 12 | 46

kim crawford | marlborough, new zealand 14 | 53

whitehaven | marlborough, new zealand 16 | 60

craggy range | marlborough, new zealand - | 59

## RED

### CABERNET SAUVIGNON

chloe | monterey, ca 12 | 46

silver palm | north coast, ca 14 | 53

daou | paso robles, ca 15 | 58

iron + sand | paso robles, ca 18 | 68

orin swift 'palermo' | napa valley, ca - | 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

darioush | napa valley, ca - | 160

### MALBEC

trapiche medalla | mendoza, argentina 12 | 46

### MERLOT

chloe | monterey, ca 12 | 46

cakebread cellars | napa valley, ca - | 120

### PINOT NOIR

chloe | monterey, ca 12 | 46

alexana | willamette valley, or 14 | 53

meiomi | sonoma, ca 15 | 57

talbott 'sleepy hollow' | monterey, ca - | 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 | tuscany, italy 15 | 57

### TEMPRANILLO

finca nueva | rioja, spain - | 53

### ZINFANDEL

terra d'oro | sierra foothills, ca - | 61