

GRANITE BRUNCH

BREAKFAST

Eggs Benedict
Hollandaise Sauce, Hash Browns and Chive Crème Fraîche
Traditional ~ \$12
Smoked Salmon with Spinach, Tomato and Capers ~ \$14
Grilled Beef Tenderloin with Caramelized Onions
and Peppers ~\$16

Two Cage Free Eggs
Prepared to Your Liking with Hash Browns and Chive Crème
Fraîche, Choice of 12 Grain, Old Fashioned White,
Cinnamon Raisin or Pumpkinnickel Toast ~ \$7

Smoked Turkey & Sweet Potato Hash
Two Cage Free Eggs Prepared to Your Liking with Poblano Aioli ~ \$10

Belgian Waffle
Seasonal Berry Compote, Whipped Cream, Toasted Almonds,
and NH Maple Syrup ~ \$7.25

Brioche French Toast
Strawberries, Bananas, and NH Maple Syrup ~ \$9

**Pistachio, Dried Cherry and
Mascarpone Stuffed French Toast**
Spiced Maple Syrup ~ \$10

Granite Scrambled Eggs
Goat Cheese, Bacon, Grilled Portabella Mushroom,
Caramelized Onions, and Roasted Red Peppers
Hash Browns and Chive Crème Fraiche ~\$9

Three Egg Omelet or Frittata
Made with Your Choice of Three Fillings: Caramelized Onions,
Tomatoes, Grilled Portobello Mushrooms, Roasted Red Peppers,
Spinach, Black Forest Ham, Sausage, Bacon, Gruyere or Goat
Cheese, Vermont Cheddar. Each additional filling \$.75
Served with Hash Browns and Chive Crème Fraîche ~ \$9

Smoked Scottish Salmon
Potato Cake, Arugula, Black Olive Caper Relish, Chive Crème
Fraîche, Choice of 12 Grain, Old Fashioned White
or Cinnamon Raisin Toast ~ \$14
Apple Pancakes
Maple-Pecan Butter and NH Maple Syrup ~ \$9

Side Orders
Applewood Smoked Bacon (4) ~ \$4
All Natural Smoked Ham (2) ~ \$3
Country Sausage (3) ~ \$5
Hash Browns ~ \$2
12 Grain, Old Fashioned White,
Cinnamon Raisin or
Pumpnickel Toast ~ \$3
English Muffin ~ \$1.25
Bagels: Plain, Sesame, Multigrain
or Cinnamon Raisin with
Low Fat Cream Cheese ~ \$3
Pancakes ~ \$3
Seasonal Fruit ~ \$5
Grapefruit Brulee ~ \$3
Seasonal Donuts ~ \$4

SOUP AND SALAD

Granite Caesar
Shaved Parmesan Reggiano and
Olive Oil Croutons ~ \$7 full / \$4 half

Chef's Soup Selection ~ Market Price
Asparagus, Goat Cheese and Red Pepper
Arugula, Prosciutto Bits, Chickpeas and
Lemon Rosemary White Balsamic Vinaigrette
~ \$8 full / \$4.50 half

New England Clam Chowder ~ \$5.95 cup / \$7.95 bowl

Cucumber, Carrot and Tomato
Artisan Lettuce, Crispy Onions and
a Buttermilk Herb Dressing
~ \$8 full / \$4.50 half

**Great Hill Blue Cheese,
Smoked Bacon and Spinach**
Cracked Pepper Sour Cream Dressing, Pickled Red
Onions, Hard Boiled Egg ~ \$8 full / \$4.50 half

Additions to Salads:
Grilled Chicken Breast ~ \$4, Grilled Salmon ~ \$4, Grilled Shrimp ~ \$4, Grilled Beef Tenderloin ~ \$7

ENTRÉES AND SANDWICHES

All sandwiches served with your choice of side Salad of the day, Steamed Vegetables, or Hand Cut Yukon Fries with Lemon Basil Aioli

Crab Cake BLT
Apple Wood Smoked Bacon, Romaine, Beef Steak Tomato,
and Red Pepper Remoulade on a Baguette ~ \$14

Roast Turkey Club with Candied Bacon
Cranberry-Lemon Aioli, Lettuce and Tomato on
Your Choice of Bread or Wrap ~ \$10

Falafel Wrap
Tzaziki sauce, Asparagus, Cherry Tomatoes and Baby Spinach ~ \$9

Grilled Chicken Cobb Wrap
Apple Wood Smoked Bacon, Tomato, Avocado,
Spinach and Blue Cheese in a Whole Wheat Wrap ~ \$10

Lemon Linguini
Wild Mushrooms, Seasonal Vegetables,
Vanilla Bean Citrus Vinaigrette and Chive Crème Fraiche ~ \$10
Add Grilled Shrimp, Chicken or Salmon ~\$4

*Vegan and vegetarian options available

*Egg Beaters available upon request ~ Sugar free syrup available upon request

*Consuming raw or uncooked fish, meat or egg may increase the risk of food born illness.

**10% Gratuity may be added to parties of six or more.*

Corey Fletcher ~ Executive Chef
Shawn Flattery ~ Sous Chef