

GRANITE LUNCH

APPETIZERS

Pan Roasted Crab Cakes

Grapefruit, Toasted Hazelnuts, Arugula and
Vanilla Bean Citrus Vinaigrette ~\$12

Mussels Gremolata

White Wine Broth with Garlic, Citrus Zest, Herbs Parmesan
Grilled Bread and Saffron Aioli ~ \$10

Yellow Fin Tuna Tataki

Black Pepper and Fennel Crusted, Soba Noodle Vegetable Salad,
Citrus Lemongrass Vinaigrette and Pickled Ginger ~\$12

Duck Confit and Wild Mushroom Flatbread

Goat Cheese, Red Peppers, Shaved Parmesan
and Parsley Pesto ~ \$9

Grilled Steak Carpaccio

Caramelized Pearl Onions, Roasted Red Peppers,
Arugula and Blue Cheese, Maldon Sea Salt Flakes,
Crostini, Garlic and Chive Oils ~ \$13

Artisanal Cheese Plate

A selection of Three Specialty Cheeses Accompanied by
Dried Fruit, Nuts, Baguette and Crackers ~ \$14

SOUP AND SALAD

Chef's Soup Selection ~ Market Price

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

Granite Caesar

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

Asparagus, Goat Cheese and Red Pepper

Arugula, Prosciutto Bits, Chickpeas and
Lemon Rosemary White Balsamic Vinaigrette
~ \$8 full / \$4.50 half

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 Baguette ~ \$14

Roast Beef Sandwich Melt

Caramelized Onion, Gruyere, Tomato, Arugula and
Whole Grain Mustard Aioli on Rye ~ \$9

Roast Turkey Club with Candied Bacon

Cranberry-Lemon Aioli, Lettuce and Tomato on
Your Choice of Bread or Wrap ~ \$10

Granite Burger

Pickles, Red Onion, Lettuce, Tomato and Mayonnaise
Choice of Vermont Cheddar or Gruyere ~ \$9
Add Bacon or Mushrooms ~ \$1 each

Falafel Wrap

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

Rosemary Grilled Salmon

Pepper, Olive, and Sun Dried Tomato Fregola
Broccolini and Parsley Pesto ~ \$14

Grilled Chicken Cobb Wrap

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

Seasonal Vegetable and Tofu Stir Fry

Jasmine Scallion Rice Cake, Shoyu Sauce and
Toasted Sesame Seeds ~ \$10
Add Chicken, Beef, or Shrimp ~ \$14

Lemon Linguini

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

Hot Black Forest Ham and Brie Sandwich

Apples, Red Onion, Spinach and
Honey Mustard on Brioche ~ \$10

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

*Vegan and vegetarian options available.

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

Corey Fletcher ~ Executive Chef
Shawn Flattery ~ Sous Chef