

GRANITE NOSH

House Made Trail Mix ~ \$5

House Marinated French Olives ~ \$5

Yellow Fin Tuna Tataki

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

Oysters on the Half Shell

Pink Peppercorn Mignonette and Lemon
~ Local Varieties at Market Price

Trio of Shellfish

Lemon Poached Shrimp Cocktail with
Gran Marnier Cocktail Sauce
Oyster on the Half Shell with Mignonette and Lemon
Maine Lobster Salad Profiterole ~ \$13

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

SALAD

Additions to Salads:

Grilled Chicken Breast ~ \$4, Grilled Salmon ~ \$4,
Grilled Shrimp ~ \$4, Grilled Beef Tenderloin ~ \$7

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

Granite Burger

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

Grilled Chicken Cobb Wrap

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

Mussels Gremolata

White Wine Broth with Garlic, Citrus Zest, Herbs and
Parmesan, Grilled Bread and Saffron Aioli ~ \$11

Duck Confit and Wild Mushroom Flatbread

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

Grilled Marinated Lamb Kabob

Barrel Aged Feta, Raisins, Curry Toasted Almonds,
Micro Greens and a Cucumber Mint Sour Cream ~\$12

Artisanal Cheese Plate

A Selection of Three Specialty Cheeses accompanied by
Dried Fruits, Nuts, Baguette and Crackers ~ \$14

Hand Cut Yukon Gold Fries

Lemon Basil Aioli ~ \$7

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

**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