

GRANITE BRUNCH

BREAKFAST

Traditional Eggs Benedict

Hollandaise Sauce, Hash Browns and Chive Crème Fraîche ~ \$12

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 Pumpernickel Toast ~ \$7

Smoked Turkey & Sweet Potato Hash

Two Cage Free Eggs Prepared to Your Liking, 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

Blueberry, Almond, and Cream Cheese Stuffed French Toast

Spiced Maple Syrup ~ \$10

Crab Cake Oscar

Two Eggs Poached or Fried, Fresh Tomato, Roasted Asparagus and Sauce Bearnaise served with Hash Browns and Chive Crème Fraîche ~ \$16

Egg or Tofu Scramble

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

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, NH Maple Syrup ~ \$9

Steak and Eggs

Pan Roasted Angus Sirloin Tournedoes, Two Poached Eggs, Sautéed Spinach and Sun-Dried Tomatoes, Grilled Brioche, Sauce Bearnaise, Hash Browns and Chive Crème Fraîche ~ \$20 full / \$12 half

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
Pumpernickel Toast ~ \$3
English Muffin ~ \$1.25

Bagels: Plain, Sesame, Multigrain or
Cinnamon Raisin with
Low Fat Cream Cheese ~ \$3
Pancakes ~ \$2.25
Seasonal Fruit ~ \$5
Grapefruit Brulee ~ \$3

SOUP AND SALAD

Chef's Soup Selection ~ Market Price

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

Watermelon, Feta, and Almond Salad

Baby Arugula, Cucumber and a
Gewürztraminer Honey Vinaigrette
~ \$8 full / \$4.50 half

Vegetable Ranch Organic Salad

Local Farm Lettuces and Seasonal Salad
Vegetables, Champagne, Herb and Lemon
Vinaigrette ~ \$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, Macadamia Nut Chicken Tenders ~ \$4, Grilled Salmon ~ \$4, Grilled Shrimp ~ \$4, Grilled Angus Sirloin ~ \$6

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

Grilled Chicken Cobb Wrap

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

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

Sun Dried Tomato Tortellini

Olive Oil Stewed Squashes, Cherry Tomatoes, Capers
and Basil Pesto ~ \$16 full / 11 half
Add Grilled Shrimp, Chicken, or Salmon ~ \$4

Rosemary Grilled Salmon

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

*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