

SOUPS, SNACKS + DIPS

FRENCH ONION SOUP gruyere, crostini | 9

NEW ENGLAND CLAM CHOWDER | 10

CHIPS + DIP 🍃 housemade potato chips, french onion dip, chive | 11

LOBSTER SLIDERS celery, lettuce, mayo, hawaiian bun | market price

FAVA BEAN HUMMUS 🍃 ricotta, pickled onion, toasted pistachios, sesame seeds, pita chips, carrots + celery | 14

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

BAKED BRIE 🍃 creamy brie, strawberry, ciabatta crostini | 16

APPETIZERS

BURRATA prosciutto, heirloom tomato, pesto, balsamic, extra virgin olive oil, crushed pistachio, garlic crostini | 18

CRAB CAKES panko-crust lump jonah crab, old bay, citrus aioli, baby arugula, pickled onion, chive | 22

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 | 18

SCALLOPS + BACON maple-chili glaze | 19

STEAK + CHEESE SPRING ROLLS provolone, mozzarella, bell pepper, onion, bbq sauce, horseradish crema | 18

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

ARUGULA SALAD 🍷 🍃 watermelon, red onion, feta, candied walnuts, poppy seed dressing | 15

MIXED GREENS SALAD 🍷 🍃 spring mix, red onion, cucumber, cherry tomatoes, shredded carrot, balsamic vinaigrette | 12

BEET SALAD 🍷 🍃 roasted red + gold beets, baby arugula, whipped ricotta, grapefruit, orange, pistachio vinaigrette | 16

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

GREEK BOWL 🍷 🍃 quinoa, chopped romaine, feta, kalamata olives, banana pepper, cucumber, artichoke hearts, cherry tomatoes, pickled onion, house greek dressing, tzatziki, pita chips | 18

MEXICAN BOWL 🍷 🍃 cilantro-lime rice, chopped romaine, cotija, street corn, bell pepper, cilantro, avocado, pico de gallo, black beans, sour cream, 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 | salmon +13 | steak tips +14
grilled shrimp +12 | pan-seared scallops +13
blackened chicken +8 | lobster salad +18



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

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

ITALIAN 🍷 prosciutto, salami, capicola, provolone, roasted red pepper, arugula, pesto, red wine vinaigrette, toasted ciabatta | 18

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

BLACKENED GRILLED CHICKEN 🍷 avocado, english cucumber, bibb lettuce, tomato, whipped feta, alfalfa sprouts, toasted seven grain | 17

GRILLED FLATBREADS

FOUR CHEESE 🍃 san marzano tomato sauce, mozzarella, provolone, parmesan, romano, extra virgin olive oil | 16 add pepperoni +2

CHICKEN BACON RANCH 🍷 crispy tenders, bacon, lettuce, spicy ranch | 19

PASTA

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

CHICKEN + BROCCOLI sautéed chicken, broccoli, romano, mezzi rigatoni, choice of garlic cream sauce or oil | 26

BLACKENED CHICKEN PASTA 🍷 blistered tomato, bacon, sweet corn, jalapeño, parmesan cream sauce, mezzi rigatoni | 27

ENTRÉES

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

BAKED SCALLOPS 🍷 buttery ritz crumb, creamy mashed, haricot verts | 32

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

EGGPLANT MILANESE 🍃 panko + sesame-crust, arugula, tomato, red onion, lemon zest, extra virgin olive oil | 26

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
TOMAHAWK 36 oz | 108

select one:

tarragon compound butter
gorgonzola cream sauce
🍷 cognac peppercorn sauce

add lobster tail +22 | grilled shrimp +12 | pan-seared scallops +13 | au poivre +2

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

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

CRAB CAKE PO' BOY lump jonah crab, arugula, tomato, onion, garlic aioli, ciabatta | 24

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

BURRATA CIABATTA 🍃 burrata mozzarella, tomato, basil pesto, arugula, extra virgin olive oil, balsamic reduction, toasted ciabatta | 18
add prosciutto +4

TUNA MELT lemon-pepper albacore tuna, swiss, tomato, red onion, marble rye | 15 add bacon +3

🦞 **LOBSTER ROLL** 🍷 1/4 or 1/2 lb | market price
claw + knuckle meat, mayo, celery, lettuce, buttered brioche

FENWAY san marzano tomato sauce, four cheese blend, italian sausage, bell pepper, onion, extra virgin olive oil | 19

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

VEAL SALTIMBOCCA veal francaise, provolone, roasted pepper, sage, prosciutto, baby arugula, mushroom madeira sauce, spaghetti | 32

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

BAKED MAC + CHEESE 🍃 half 15 | full 22
cheddar, parmesan, cavatappi, cheez-it crumble
add buffalo chicken +8 | bacon +4 | lobster +18
short rib +13

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

FISH + CHIPS fried cod, fries, slaw, tartar | 24

GRILLED SWORDFISH red pepper coulis, prosecco beurre blanc, jasmine rice, baby carrots, lemon-chive oil | 33

ROASTED 1/2 CHICKEN 🍷 brushed black garlic, truffle potato wedges, broccolini, charred tomato, lemon-thyme jus | 27



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

MARTINIS

SPARKLING PEAR | 14

deep eddy, pear, lemon, vanilla, prosecco

ESPRESSO MARTINI | 16

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

HORSE SOLDIER | 16

horse soldier straight bourbon, carpano antica vermouth, bitters

90'S PINEAPPLE | 16

stoli, pineapple-infused syrup, lime, simple

WATERMELON | 16

grey goose, fresh watermelon juice, elderflower, simple

THE DON | 18

don fulano reposado, caffè borghetti, espresso

SPECIALTY COCKTAILS

SKY'S ON FIRE 🔥 | 15

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

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

SOUTHERN HOSPITALITY | 15

woodford reserve, lemon, honey, peach tea

TAVERN MARGARITA | 13

herradura blanco, lime, agave *make it strawberry or mango + 2*

GETTIN' SPICY 🔥 | 14

infused cazadores blanco, giffard pineapple liqueur, pineapple, lime, ginger beer

SUMMER BERRY LEMONADE | 14

deep eddy lemon, blueberry + strawberry puree, lemonade

COFFEE OLD FASHIONED | 16

american woman whiskey, kahlua, bitters

SANGRIA *glass 13 | pitcher 49*

house red or seasonal

ZERO PROOF CREATIONS

PERFECT ORDER | 10

pear, lemon, vanilla, soda

KICK BACK + RELAX | 10

guava, orange, lime, coconut, soda

SMOKIN'HOT 🔥 | 10

mango, jalapeño, soda

CLEAR SKIES | 10

blueberry, honey, thyme, soda

DRAFT

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

 CASTLE ISLAND 'BUCKY' | LIGHT LAGER | norwood, ma | 4.2% abv | 9

CISCO 'GREY LADY' | WHEAT ALE | nantucket, ma | 4% abv | 9

FIDDLEHEAD | IPA | shelburne, vt | 6.2% abv | 9

GOLDEN ROAD 'MANGO CART' | WHEAT ALE | los angeles, ca | 4% abv | 8

GOOSE ISLAND | IPA | chicago, il | 5.9% abv | 8

GUINNESS | IRISH STOUT | dublin, ireland | 4.2% abv | 9

HARPOON | ROTATING SELECTION | boston, ma | varying abv | 8

KONA 'BIG WAVE' | GOLDEN ALE | kailua kona, hi | 4.4% abv | 8

MAINE BEER COMPANY 'LUNCH' | IPA | freeport, me | 7% abv | 12

SAM ADAMS 'BOSTON LAGER' | boston, ma | 5% abv | 8.5

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

SEADOG '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

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

WORMTOWN 'BE HOPPY' | IPA | worcester, ma | 6.5% 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

CORONA PREMIER | 7.5

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 26 | 98

l.r. cristal | france - | 325

PROSECCO

chloe | italy 12 | 46

la marca (split) | italy - | 13

BLUSH

ROSÉ

chloe | north coast, ca 12 | 46

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

CHIANTI

banfi | chianti, italy 10 | 38

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 | tuscan, italy 15 | 57

TEMPRANILLO

finca nueva | rioja, spain 14 | 53

ZINFANDEL

terra d'oro | sierra foothills, ca 16 | 61

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