

DINNER

Daily 5PM to 11PM

SHAREABLES

Mezze Platter \$18

hummus, tzatziki, red pepper, feta, marinated beets & olives, pita chips

Cheese Board \$24

spiced nuts, seasonal preserves
Prufrock | Westcombe Cheddar | Bijou | Aged Gouda | Bayley Hazen

Spinach & Artichoke Dip \$16

melted cheddar, pita chips

Moules Frites \$17

steamed mussels, chorizo, hand-cut fries, house aioli

Caesar Salad \$16

romaine & black kale, radicchio, spicy croutons
+chicken \$6 | +shrimp \$9 | +salmon \$14 | steak +\$14

Summer Panzanella \$17

heirloom tomatoes, cucumbers, red onions, olives, fresh mozzarella, basil, toasted ciabatta
+chicken \$6 | +shrimp \$9 | +salmon \$14 | steak +\$14

SMALL PLATES

Spinach Linguini \$15

heirloom tomatoes, green beans, basil, pesto, ricotta

Tomato Gazpacho \$12

avocado toast, spicy aioli, grated pecorino

Fried Green Tomatoes \$14

Jonah crab, smoked tomato aioli

Deep Fried Fresh Mozzarella \$15

tomato sauce, pesto, toasted baguette

Harvard Beet Salad \$15

goat cheese, dried cherries, candied pistachios

Chickpea Fritters (df) \$12

pickled shallots, harissa aioli

House Poutine \$12

hand-cut fries, cheese curds, brown gravy

Smoked Wings \$15

dry rub, poblano-buttermilk dip

Fried Calamari \$15

sweet pickled peppers, garlic oil, spicy aioli

Salmon Poke (df) \$14

shishitos, sea beans, cucumber, crispy wontons

Coconut Curry Shrimp \$15

kaffir lime oil, curry sauce, aleppo

BIG PLATES

Bar Steak \$37

10oz strip loin, confit potatoes, smoked onion rings, creamed spinach, house steak sauce

Slow-Roasted Half Chicken (gf) \$26

whipped potatoes, brussels sprouts, roasted carrots, cipollini onions, lemon butter

Potato & Ricotta Gnocchi \$23

pancetta, braised artichokes, peas

Braised Monkfish \$24

littlenecks, chickpeas, smoked tomatoes, garlic bread

Sautéed Atlantic Salmon \$27

fingerling potatoes, braised kale & cabbage, saffron-tomato broth

Shepherd's Pie \$23

lamb, root vegetables, peas, mushrooms

Fish & Chips (df) \$23

black kale & brussels slaw, lemon-caper tartar

Apple Cider-Braised Farro (df) \$23

roasted corn & mushrooms, black kale, crispy garbanzos
+chicken \$6 | +shrimp \$9 | +salmon \$14 | steak +\$14

Grafton Burger \$17

double burger, white cheddar, bacon jam, special sauce, house-made pickles

Spicy Fried Chicken Sandwich \$16

pickled green tomatoes, jicama slaw

SIDES

Roasted Brussels Sprouts \$6

Mashed Potatoes \$6

Hand-Cut Fries \$6

Creamed Spinach

\$6

(df) - Dairy Free

(GF) - Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please notify our staff of any allergies. *An 18% gratuity will be added to a party of 6 or more. *To help bridge the wage gap between front of the house team members and our back of the house cooks and dishwashers we apply a 3% kitchen fee. The fee will primarily benefit all non-tipped members of our kitchen team. Under current MA state law kitchen employees cannot share in the restaurant's tip pool. This charge is voluntary and as our guest, you have the right to opt out of it. Simply inform your server and we will remove the charge. Thank you for your understanding and support.