

DINNER

Daily 5PM to 11PM

SHAREABLES

Mezze Platter	\$16
hummus, tzatziki, red pepper, feta, marinated beets & olives, pita chips	
Cheese Board	\$18
spiced nuts, seasonal preserves, grilled baguette Bijou Extra-Aged Gouda Bayley Hazen Blue	
Spinach & Artichoke Dip	\$16
melted cheddar, pita chips	
Moules Frites	\$17
steamed mussels, chorizo, hand-cut fries, house aioli	

SMALL PLATES

Vine-Ripened Tomato Gazpacho	\$11
avocado toast, spicy aioli, grated pecorino	
Steak Tartare	\$15
crispy fried egg, salsa verde	
Fried New England Oysters	\$15
preserved lemon, shaved fennel, lemon caper aioli	
Wild Mushroom Arancini	\$13
truffled celery root	
Chickpea Fritters (df)	\$12
pickled shallots, harissa aioli	
Spicy Meatballs	\$12
tomatillo sauce, feta	
Smoked Wings	\$15
dry rub, poblano-buttermilk dip	
Potato & Ricotta Gnocchi	\$19
lobster, kale & peas, saffron beurre blanc	
Tuna Crudo	\$15
yuzu avocado, soy-ginger vinaigrette, beet chips	
Salmon Poke (df)	\$14
shishitos, sea beans, cucumber, crispy wontons	
Grilled Lobster Tail (gf)	\$16
low-country corn pudding	
Coconut Curry Shrimp	\$12
kaffir lime oil, curry sauce, aleppo	

BIG PLATES

Bar Steak	\$35
10oz strip loin, confit potatoes, grilled onion, house steak sauce	
Slow-Roasted Half Chicken (gf)	\$26
whipped potatoes, brussels sprouts, roasted carrots, cipollini onions, lemon butter	
Sautéed Atlantic Salmon	\$27
fingerling potatoes, braised kale & cabbage, saffron-tomato broth	
House-Made Ziti	\$23
roasted eggplant and zucchini, heirloom tomato, ricotta	
Short Rib Cottage Pie	\$22
root vegetables, peas, mushrooms	
Fish & Chips (df)	\$22
black kale & brussels slaw, lemon-caper tartar	
Apple Cider-Braised Farro (df)	\$22
roasted corn & mushrooms, black kale, crispy garbanzos +chicken \$6 +shrimp \$9 +salmon \$14 + steak \$14	
Grafton Burger	\$17
white cheddar, pickled shallots, b&b pickles, shredded iceberg, special sauce, south shore bun	
Spicy Fried Chicken Sandwich	\$16
pickled green tomatoes, jicama slaw	
Summer Panzanella	\$16
heirloom tomatoes, cucumbers, red onions, olives, fresh mozzarella, basil, toasted ciabatta +chicken \$6 +shrimp \$9 +salmon \$14 + steak \$14	
Caesar Salad	\$14
romaine & black kale, radicchio, spicy croutons +chicken \$6 +shrimp \$9 +salmon \$14 + steak \$14	
Harvard Beet Salad	\$15
goat cheese, dried cherries, candied pistachios	
SIDES	
Roasted Brussels Sprouts	\$6
Mashed Potatoes	\$6

Hand-Cut Fries	\$6
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Coleslaw	\$6
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(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.