

DINNER

Daily 5PM to 11PM

SALADS & APPETIZERS

Local Oysters

shallot mignonette, tabasco cocktail sauce single 3 // dozen 30

N.E. Clam Chowder \$8
fresh clams, smoked bacon

Beet Salad \$12
fresh grapefruit, goat cheese, arugula, frisee, walnut vinaigrette

Kale Ceasar \$11
romaine, kale, diced apple, croutons, aged parmesan

Ploughman's Board \$16
selection of cured meats, local cheeses, seasonal accompaniments, crostini

Hummus Plate \$12
vegetable crudite, za'atar-spiced pita chips

Steamed Mussels \$13
cider broth, shaved fennel, cilantro, grilled ciabatta

Chicken Wings \$13
house-made carolina gold bbq sauce, carrot & celery sticks

Nachos \$13
roasted tomatillo salsa, queso fundido, diced avocado

Roasted Squash Salad \$13
seasonal squash, toasted pepitas & pistachios, great hill blue cheese, maple vinaigrette

Fried Calamari \$13
pickled peppers, fresh herbs, spicy marinara

ENTREES

Shepherd's Pie \$18
lamb, english peas, carrots, onions, mashed potatoes

Oven-Roasted Salmon \$24
roasted carrots, wheat berries, frisee, lavender-honey vinaigrette

Traditional Fish & Chips \$18
hand-cut fries, coleslaw, tartar sauce

Chopped Salad \$16
romaine, grilled chicken, bacon, fried chickpeas, tomato, onion, cucumber, citrus-ranch dressing

Statler Chicken \$23
heirloom grits, broccolini, cipollini onion, pan jus

Sirloin Steak \$29
asparagus, mashed potatoes, truffle butter

Roasted Duck Breast \$27
sweet potato & beet hash, mache salad, fennel-blood orange broth

Warm Grain Bowl \$16
ancient grain blend, brussels sprouts, butternut squash, toasted pepitas, pumpkin vinaigrette

Pappardelle Bolognese \$21
braised pork, beef & veal ragu, aged parmesan

SANDWICHES

Hand-Cut Fries or Mixed Greens

Grafton Burger \$15
aged irish cheddar, applewood-smoked bacon, caramelized onions, toasted brioche

Black Bean Burger \$13
quinoa, curried-cashew pesto, pickled carrot, cilantro, harissa aioli, toasted brioche

Blackened Chicken \$14
lettuce, tomato, pickled red onion, avocado aioli, toasted brioche

RUSTIC PIZZA

Buffalo Chicken \$15
pickled onions, blue cheese crumbles, ranch dressing

Pulled Pork \$15
bbq sauce, red onions, cheddar, green garlic crema

Pepperoni \$14
fresh mozzarella, parmesan, crispy pancetta

Margherita \$13
fresh mozzarella, basil

SIDES

5 dollars each

Grilled Asparagus

Broccolini

Mashed Potatoes

Hand-Cut Fries