

DINNER

Daily 5PM to 11PM

SHAREABLES

Mezze Platter	\$16
hummus, tzatziki, red pepper, feta, marinated beets & olives, pita chips	
Cheese Board	\$22
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	

SMALL PLATES

Potato Leek Soup	\$10
winter truffles, crème fraîche	
Fried Green Tomatoes	\$14
Jonah crab, smoked tomato aioli	
Deep Fried Fresh Mozzarella	\$13
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	
Potato & Ricotta Gnocchi	\$16
sweet Italian sausage, broccoli rabe, brown butter	
Fried Calamari	\$15
sweet pickled peppers, garlic oil, spicy aioli	
Salmon Poke (df)	\$14
shishitos, sea beans, cucumber, crispy wontons	
Coconut Curry Shrimp	\$12
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	
Braised Monkfish	\$24
littlenecks, chickpeas, smoked tomatoes, garlic bread	
Sautéed Atlantic Salmon	\$27
fingerling potatoes, braised kale & cabbage, saffron-tomato broth	
Herb Fettuccini Bolognese	\$25
mascarpone, sage	
Shepherd's Pie	\$22
lamb, root vegetables, peas, mushrooms	
Fish & Chips (df)	\$22
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
white cheddar, pickled shallots, b&b pickles, shredded iceberg, special sauce, south shore bun	
Spicy Fried Chicken Sandwich	\$16
pickled green tomatoes, jicama slaw	
Winter Salad	\$15
apples, pomegranate, candied pecans, great hill blue cheese, crème fraîche dressing +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	
SIDES	
Roasted Brussels Sprouts	\$6
Mashed Potatoes	\$6

Hand-Cut Fries	\$6
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Creamed Spinach	\$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.