

# DINNER

Daily 5PM to 11PM

## SHAREABLES

<b>Mezze Platter</b>	<b>\$18</b>
hummus, tzatziki, red pepper, feta, marinated beets & olives, pita chips	
<b>Cheese Board</b>	<b>\$24</b>
spiced nuts, seasonal preserves Prufrock   Westcombe Cheddar   Bijou   Aged Gouda   Bayley Hazen	
<b>Spinach &amp; Artichoke Dip</b>	<b>\$16</b>
melted cheddar, pita chips	
<b>Moules Frites</b>	<b>\$17</b>
steamed mussels, chorizo, hand-cut fries, house aioli	
<b>Caesar Salad</b>	<b>\$16</b>
romaine & black kale, radicchio, spicy croutons +chicken \$6   +shrimp \$9   +salmon \$14   steak +\$14	
<b>Summer Panzanella</b>	<b>\$17</b>
heirloom tomatoes, cucumbers, red onions, olives, fresh mozzarella, basil, toasted ciabatta +chicken \$6   +shrimp \$9   +salmon \$14   steak +\$14	

## SMALL PLATES

<b>Spinach Linguini</b>	<b>\$15</b>
heirloom tomatoes, green beans, basil, pesto, ricotta	
<b>Tomato Gazpacho</b>	<b>\$12</b>
avocado toast, spicy aioli, grated pecorino	
<b>Fried Green Tomatoes</b>	<b>\$14</b>
Jonah crab, smoked tomato aioli	
<b>Deep Fried Fresh Mozzarella</b>	<b>\$15</b>
tomato sauce, pesto, toasted baguette	
<b>Harvard Beet Salad</b>	<b>\$15</b>
goat cheese, dried cherries, candied pistachios	
<b>Chickpea Fritters (df)</b>	<b>\$12</b>
pickled shallots, harissa aioli	
<b>House Poutine</b>	<b>\$12</b>
hand-cut fries, cheese curds, brown gravy	
<b>Smoked Wings</b>	<b>\$15</b>
dry rub, poblano-buttermilk dip	
<b>Fried Calamari</b>	<b>\$15</b>
sweet pickled peppers, garlic oil, spicy aioli	

<b>Salmon Poke (df)</b>	<b>\$14</b>
shishitos, sea beans, cucumber, crispy wontons	
<b>Coconut Curry Shrimp</b>	<b>\$15</b>
kaffir lime oil, curry sauce, aleppo	

## BIG PLATES

<b>Bar Steak</b>	<b>\$37</b>
10oz strip loin, confit potatoes, smoked onion rings, creamed spinach, house steak sauce	
<b>Slow-Roasted Half Chicken (gf)</b>	<b>\$26</b>
whipped potatoes, brussels sprouts, roasted carrots, cipollini onions, lemon butter	
<b>Potato &amp; Ricotta Gnocchi</b>	<b>\$23</b>
pancetta, braised artichokes, peas	
<b>Braised Monkfish</b>	<b>\$24</b>
littlenecks, chickpeas, smoked tomatoes, garlic bread	
<b>Sautéed Atlantic Salmon</b>	<b>\$27</b>
fingerling potatoes, braised kale & cabbage, saffron-tomato broth	
<b>Shepherd's Pie</b>	<b>\$23</b>
lamb, root vegetables, peas, mushrooms	
<b>Fish &amp; Chips (df)</b>	<b>\$23</b>
black kale & brussels slaw, lemon-caper tartar	
<b>Apple Cider-Braised Farro (df)</b>	<b>\$23</b>
roasted corn & mushrooms, black kale, crispy garbanzos +chicken \$6   +shrimp \$9   +salmon \$14   steak +\$14	
<b>Grafton Burger</b>	<b>\$17</b>
double burger, white cheddar, bacon jam, special sauce, house-made pickles	
<b>Spicy Fried Chicken Sandwich</b>	<b>\$16</b>
pickled green tomatoes, jicama slaw	
<b>SIDES</b>	
<b>Roasted Brussels Sprouts</b>	<b>\$6</b>
<b>Mashed Potatoes</b>	<b>\$6</b>
<b>Hand-Cut Fries</b>	<b>\$6</b>

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**Creamed Spinach**

**\$6**

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**(df) - Dairy Free**

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**(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.