

LATE MENU

APPETIZERS

Local Oysters \$1
shallot mignonette, tabasco cocktail sauce

New England Clam Chowder \$8
smoked bacon, fresh clams

Kale Caesar \$11
romaine, kale, diced apple, parmesan, croutons

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

Nachos \$12
roasted tomatillo salsa, queso fundido, diced avocado, corn tortilla chips

Chicken Wings \$12
house-made carolina gold bbq sauce, blue cheese dressing, carrot & celery sticks

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

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

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

RUSTIC PIZZA

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

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

Pepperoni \$14
fresh mozzarella, parmesan, crispy pancetta

Margherita \$13
fresh mozzarella, basil

BURGERS & SANDWICHES

Thin-Cut Fries or Mixed Greens

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