

LUNCH

Monday - Friday 11AM to 4PM

SALADS & APPETIZERS

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

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

Caesar Salad \$11
romaine, kale, diced apples, croutons, aged parmesan

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

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

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

Chicken Wings \$13
house-made carolina gold bbq sauce, blue cheese dressing,
carrot & celery salad

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

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

Meatball Grinder \$14
basil pesto, provolone, marinara, hoagie roll

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

Classic Reuben \$13
corned beef, sauerkraut, gruyere, smokey russian dressing,
caraway rye

ENTRÉES

Steak Tips \$18
grilled asparagus, mashed potatoes, herb butter

Shepherd's Pie \$16
lamb, english peas, carrots, onions, mashed potatoes

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

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

Traditional Fish & Chips \$18
tartar sauce, cole slaw

RUSTIC PIZZA

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

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

Pepperoni \$14
fresh mozzarella, parmesan, crispy pancetta

Margherita \$13
fresh mozzarella, basil