



SMALL PLATES

Butternut Squash Bisque	11	Tuna Crudo	15
pork carnitas fritter, crème fraîche		yuzu avocado, soy-ginger vinaigrette, beet chips	
French Onion Soup	10	Salmon Poke	14
brioche crouton, gruyere		shishitos, sea beans, cucumber, crispy wontons	
Wild Mushroom Arancini	13	Spicy Marinated Calamari (df)	13
truffled celery root		crispy shallots, tajín	
Chickpea Fritters (df)	12	Steamed Mussels	15
pickled shallots, harissa aioli		chorizo, mariner sauce, grilled baguette	
Smoked Wings	15	Potato and Ricotta Gnocchi	19
dry rub, poblano-buttermilk dip		lobster, kale, peas, saffron beurre blanc	
Spicy Meatballs	12	Grilled Lobster Tail (gf)	16
tomatillo sauce, feta		low-country corn pudding	
Coconut Curry Shrimp	12		
kaffir lime oil, curry sauce, aleppo			

SHAREABLES

Cheese Board 18	Spinach & Artichoke Dip 16	Mezze Platter 16
spiced nuts, seasonal preserves	melted cheddar, pita chips	hummus, tzatziki, red pepper feta,
Bijou Aged Gouda Bayley Hazen		marinated beets and olives, pita

BIG PLATES

Bar Steak	35	Short Rib Cottage Pie	22
10oz strip loin, confit potatoes,		root vegetables, peas, mushrooms	
grilled onion, house steak sauce			
Sautéed Atlantic Salmon	27	Grafton Burger	17
curried golden lentils, swiss chard, apples		white cheddar, pickled shallots, b&b pickles,	
		shredded iceberg, special sauce, south shore bun	
Slow-Roasted Half Chicken	26	Spicy Fried Chicken Sandwich	16
whipped potato, brussels sprouts, roasted carrots,		pickled green tomatoes, jicama slaw	
cipollini onions, lemon butter			
Herbed Pappardelle	25	Warm Panzanella	16
saffron & sausage sugo, ricotta, fried bread crumbs		smoked mozzarella, brussels sprout leaves,	
		grilled mushrooms, rosemary balsamic	
Fish & Chips	22	Caesar Salad	14
black kale & brussels slaw, lemon-caper tartar		romaine, black kale, radicchio, spicy croutons	
Apple Cider-Braised Farro (df)	22	Harvard Beet Salad	15
roasted corn and mushrooms, black kale, garbanzos		goat cheese, dried cherries, candied pistachios	

chicken +6 | shrimp +9 | salmon +14 | steak +14

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any allergies prior to ordering.
* An 18% gratuity will be added to parties of 6 or more.
* A 3% kitchen fee will be applied to benefit our back of house cooks and dishwashers. This charge is voluntary so simply inform your server and we will remove the charge.