



SMALL PLATES

Honey Yogurt <i>house-made granola, blueberries & raspberries</i>	7	French Onion Soup <i>brioche crouton, gruyere</i>	10
Biscuits & Gravy <i>sausage gravy</i>	9	Chickpea Fritters (df) <i>pickled shallots, harissa aioli</i>	12
Cinnamon French Toast Sticks <i>fresh berries, maple syrup</i>	8	Smoked Wings <i>dry rub, poblano-buttermilk dip</i>	15
Grilled Lobster Tail (gf) <i>low-country corn pudding</i>	16	Spicy Meatballs <i>tomatillo sauce, feta</i>	12

SHAREABLES

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

Egg Tostadas 15 <i>two eggs, corn tostadas, tomatillo & dried chili sauces</i>	Steak & Eggs 18 <i>grilled sirloin, two eggs, sweet potato home fries, buttermilk biscuit, rosemary balsamic</i>
Spinach & Feta Omelet 16 <i>sweet potato home fries, buttermilk biscuit</i>	Corned Beef Hash 15 <i>crispy fried eggs, hollandaise</i>
Irish Breakfast 18 <i>two eggs, baked beans, rasher bacon, irish sausage, black & white pudding, grilled tomato, soda bread</i>	Short Rib Cottage Pie 22 <i>root vegetables, peas, mushrooms</i>
The O.G. Benny 16 <i>poached eggs, sausage, spinach, citrus hollandaise, sweet potato home fries</i>	Fish & Chips 22 <i>black kale & brussels slaw, lemon-caper tartar</i>
Redline Breakfast 16 <i>two eggs, sweet potato home fries, sausage & bacon, buttermilk biscuit</i>	Apple Cider-Braised Farro (df) 22 <i>roasted corn and mushrooms, black kale, garbanzos</i>
Chicken & Waffles 19 <i>fried half chicken, bacon & scallion waffles, sausage gravy, sweet potato purée, bourbon-pecan syrup</i>	Grafton Burger 17 <i>white cheddar, pickled shallots, b&b pickles, shredded iceberg, special sauce, south shore bun</i>
Blueberry Pancakes 15 <i>maple syrup, honey butter</i>	Spicy Fried Chicken Sandwich 16 <i>pickled green tomatoes, jicama slaw</i>
Breakfast Sandwich 15 <i>house-cured ham, egg, cheddar, breakfast mustard, south shore bun, sweet potato home fries</i>	Harvard Beet Salad 15 <i>goat cheese, dried cherries, candied pistachios</i>
Brunch Sides 6 each <i>eggs bacon sausage sourdough toast biscuits sweet potato home fries hand-cut fries</i>	Caesar Salad 14 <i>romaine, black kale, radicchio, spicy croutons</i>

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

COCKTAILS

House Bloody Mary 11 <i>tito's vodka, paul's classic mix, sriracha salt</i>	Medium Regular 12 <i>coconut rum, hazelnut liqueur, coconut milk, cold brew</i>
Mimosa 5 <i>fresh oj & prosecco pitcher - 30</i>	Bellini 10 <i>peach nectar, lemon, prosecco pitcher - 40</i>

* 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.