



APPETIZERS

Butternut Squash Bisque	10	Steak Tartare	15
<i>brown butter mascarpone, pomegranate, baguette toast</i>		<i>crispy fried egg, salsa verde</i>	
Steak & Stout Pie	16	Tuna Crudo	16
<i>braised beef, swiss chard, brown gravy</i>		<i>yuzu avocado, soy-ginger vinaigrette, beet chips</i>	
Spicy Meatballs	12	Salmon Poke	14
<i>tomatillo sauce, feta</i>		<i>shishitos, sea beans, cucumber, crispy wontons</i>	
Smoked Wings	15	Grilled Lobster Tail (gf)	16
<i>dry rub, poblano-buttermilk dip</i>		<i>low-country corn pudding</i>	
Chickpea Fritters (df)	12	Coconut Curry Shrimp	12
<i>pickled shallots, harissa aioli</i>		<i>kaffir lime oil, curry sauce, aleppo</i>	
Harvard Beet Salad	15	Potato & Ricotta Gnocchi	19
<i>goat cheese, dried cherries, candied pistachios</i>		<i>lobster, kale, peas, saffron beurre blanc</i>	

SHAREABLES

Spinach & Artichoke Dip	16	Moules Frites	17
<i>melted cheddar, pita chips</i>		<i>steamed mussels, chorizo, hand-cut fries, house aioli</i>	
Mezze Platter	16	Cheese Board	18
<i>hummus, tzatziki, red pepper feta, marinated beets & olives, pita chips</i>		<i>spiced nuts, seasonal preserves</i>	
		<i>Bijou Aged Gouda Bayley Hazen</i>	

ENTRÉES

Bar Steak	37	Sesame-Seared Tuna	37
<i>10oz strip loin, confit potatoes, smoked onion rings, creamed spinach, house steak sauce</i>		<i>lo mein noodle salad, bean sprouts, snow peas, cucumber, mushroom, peanuts</i>	
Slow-Roasted Half Chicken	26	Apple Cider-Braised Farro (df)	23
<i>whipped potato, brussels sprouts, roasted carrots, cipollini onions, lemon butter</i>		<i>roasted corn & mushrooms, black kale, garbanzos</i>	
Sautéed Atlantic Salmon	27	Grafton Burger	17
<i>fingerling potatoes, braised kale & cabbage, saffron-tomato broth</i>		<i>white cheddar, pickled shallots, b&b pickles, shredded iceberg, special sauce, seeded bun</i>	
Spinach Fettuccine	23	Spicy Fried Chicken Sandwich	16
<i>grilled mushrooms, sautéed swiss chard, truffle butter</i>		<i>pickled green tomatoes, jicama slaw, brioche bun</i>	
Fish & Chips	22	Autumn Salad	15
<i>black kale & brussels slaw, lemon-caper tartar</i>		<i>apples, pomegranate, candied pecans, red onion, great hill blue cheese, crème fraîche dressing</i>	
Short Rib Cottage Pie	22	Caesar Salad	14
<i>root vegetables, peas, mushrooms</i>		<i>romaine, black kale, radicchio, spicy croutons</i>	

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

SIDES

Brussels Sprouts	6	Mashed Potatoes	6	French Fries	6
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* 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.