



## SMALL PLATES

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

## SHAREABLES

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

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

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.