



Grafton Grill

EAT · DRINK · GATHER

ESTABLISHED 2016

STARTERS

Sticky Coconut Shrimp

sweet & sour-pineapple sauce, chopped peanuts, cilantro, lime - 13

Flight of Spuds *GF*

truffle fries, kettle chips, tots, horseradish-bacon cheese sauce, parmesan dip, green onions - 10

Cauliflower Cracker *GF*

roasted corn, marinated tomatoes, arugula, whipped goat cheese, lemon-basil dressing served on a cauliflower crust - 11

Crab Cakes

corn relish, pickled onions, lemon-caper tartar - 12

Grilled Sweet Chili-Miso Wings *GF*

bone-in or boneless, carrots, celery, blue cheese sauce, green onions - 12

Ahi Tuna Poke-Wonton Tacos *GF*

pickled ginger & cucumber salad, green onions, soy-lime syrup, togarashi mayo - 14

Break Your Own Nachos *GF*

black beans, cheddar-jack, sour cream, pico de gallo, green onions - 10

add: grilled chicken - 2, beef - 4, smashed avocado - 4

Fried Brussels Sprouts *GF*

sea salt, parmesan dipping sauce— 8

***GF** indicates items that can be prepared gluten free with slight adjustments*

GREENS

ADD:

add grilled chicken - 6, steak tips - 8, grilled salmon - 9,
grilled shrimp - 8, anchovies - 4

Simple Greens *GF*

mixed greens, tomatoes, cucumbers, red onions, carrots,
croutons, choice of dressing - 9

Classic Caesar *GF*

romaine, parmesan, croutons - 11

Farm House Salad *GF*

arugula, roasted corn, avocado, quinoa, goat cheese fondue,
sunflower seeds, lemon basil dressing - 12

Bibb Salad *GF*

green apples, dried cranberries, toasted walnut, blue cheese,
cider-dijon dressing - 12

Wedge Salad *GF*

Iceberg, tomatoes, red onion, bacon, blue cheese crumble,
buttermilk ranch dressing - 11

*dressings: lemon-basil, caesar, balsamic, blue cheese,
buttermilk ranch, cider-dijon, honey-lime*

HAND HELDS

served with your choice of hand cut fries,
kettle chips or tater tots and pickles
substitute a caesar, simple green salad or truffle fries - 2
substitute gluten free roll for - 2

Grafton Grill Burger * *GF*

half pound angus beef, lettuce,
red onion, tomato, brioche roll - 12

Options - \$1 ea

Cheddar, Swiss, American, Blue Cheese, Goat Cheese Fondue,
Mozzarella, Bacon Cheddar Cheese Sauce, Applewood Smoked
Bacon, Caramelized Onions, Sautéed Mushrooms, Fried Egg
Add Smashed Avocado - \$2

Crispy Fish Tacos *GF*

haddock, smashed avocado, cabbage, fresh tomato salsa,
tangy sauce, corn tortillas, limes - 15

Grilled Portobello Mushroom *GF*

fresh mozzarella, tomatoes, arugula, balsamic vinaigrette,
basil mayo, ciabatta roll - 11

Crispy Panko Chicken Sandwich *GF*

coleslaw, pickled onions, sriracha mayo, brioche roll - 12

Grilled Chicken Sandwich

lettuce, tomato, sharp cheddar, honey mustard ale sauce,
brioche roll - 12

Roasted Turkey Melt *GF*

whipped goat cheese, red onion & raisin-jam, arugula,
ciabatta roll - 12

Corned Beef Sandwich

ale braised cabbage, swiss cheese, stone ground mustard,
pretzel roll - 13

GRILLED PIZZA

All flatbreads can be *GF

add a cauliflower crust for an additional - 3

Grilled Buffalo Chicken *GF*

mozzarella, blue cheese, hot sauce, green onions, arugula,
buttermilk ranch - 12

Pear & Arugula *GF*

mozzarella, goat cheese fondue, red onion & raisin-jam - 12

Margherita *GF*

marinara, fresh mozzarella, torn basil leaves - 11

Pierogi *GF*

mashed potatoes, mozzarella, cheddar-jack,
caramelized onions, bacon, chives - 11

MAIN EATS

Add A Simple Greens or Caesar Salad To your Entrée - 4

Grilled-Marinated Steak Tips * *GF*

wild rice, cauliflower “mac & cheese”, bourbon steak sauce - 25

Grilled Statler Chicken *GF*

butternut squash, brussels sprout & potato hash, cranberry relish- 23

Grilled-Coffee Crusted Tomahawk Pork Chop * *GF*

roasted potatoes, green apple & radish-arugula salad,
goat cheese fondue, bacon & onion jam - 28

Grilled Coriander Crusted Salmon *GF*

roasted potatoes, corn & watercress salad, honey-lime vinaigrette,
pickled onions - 23

Panko-Parmesan Crusted Haddock

mashed potatoes, baby broccoli, lemon-caper tartar sauce - 24

Bolognese Tagliatelle *GF*

ground beef, veal, pork, tomato-basil ragu, parmesan, garlic bread - 22

Roasted Vegetables Wrapped in Phyllo

fall vegetables, wild rice, braised red cabbage - 22

Braised Beef Short Rib *GF*

couscous, sweet potato, roasted mushrooms, cabernet demi - 28

**GF* indicates items can be prepared gluten free with slight adjustments*

**State Warning: Consuming raw or undercooked meat or seafood can increase your risk of food borne illness.
Before placing your order, please inform your server if you or a person in your party has a food allergy.*