

Grafton Grill

EAT · DRINK · GATHER

ESTABLISHED 2016





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



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 - II

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 - I I

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



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 - I I

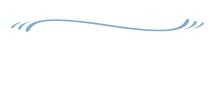
Crispy Panko Chicken Sandwich *GF* coleslaw, pickled onions, sriracha mayo, brioche roll - 12

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

$G_{ ext{rilled}}$ $P_{ ext{izza}}$



*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 - II

Pierogi GF

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

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.