

SIGNATURE COCKTAIL

Bloody Mary's

Plain Jane - 9

garnished with green olives & celery

Grilled Shrimp-16

2 grilled shrimp, maple glazed bacon, cheese, basil, celery, olives

Antipasto-15

antipasto skewer ,celery

Mini Grilled Cheese-15

pepperoni straw, maple glazed bacon, celery, green olives

Mimosa

oj ,champange - 9

Blood Orange Rosemary Screwdriver

vodka, aperol, rosemary sprig - 12

Grapefruit Mojito

rum, lime juice, simple syrup, soda water, mint - 12

Seasonal Sangria

rotates seasonally - 10

Seasonal Mule

rotates seasonally - 11

FLIGHTS

Mimosa

4 samplings of seasonal juice flavors- 12

Beer

choose any 4 beers from our draft list - 10

Red or White Wine

4 house selected red or white - 12

Premium Wine

house selected 2 red & 2 white - 15

WE OFFER 10

ROTATING BEERS ON TAP



NON ALCOHOLIC DRINKS

Soda etc.

coke, diet coke, ginger ale, sprite, lemonade, unsweetened ice tea - 2.5

root beer – 3.50

Bottled Water

saratoga flat water - 2.00

pellegrino sparkling - 2.50/5

Tea

assorted regular & decaffeinated - 3

Coffee

regular & decaffeinated - 3

Juice

oj, cranberry, pomegranate, grapefruit, pineapple, mango

8oz - 4



Grafton Grill

AMERICAN GRILL & Crust WOOD-FIRED PIZZA

ESTABLISHED 2016

BRUNCH 10AM - 2PM

STARTERS

Fried Burrata Cheese

panko-parmesan crust, pomodoro, e.v.o.o, micro basil, garlic bread - 12

Fall Cauliflower Cracker GF

whipped goat cheese, roasted pears, red onion-raisin jam, arugula, served on a cauliflower crust - 12

Sweet Chili-Miso Wings GF

bone-in or boneless, blue cheese dressing, green onions - 12

Ahi Tuna Poke-Wonton Tacos GF

pickled ginger & cucumber salad, green onions, soy-lime syrup, togarashi mayo - 15

Crispy Brussels Sprouts GF

sea salt, parmesan dipping sauce - 10

Break Your Own Nachos GF

corn tortillas, cheddar-jack cheese, pico de gallo, sour cream, green onions - 10

add chicken, ground beef or smashed avocado \$3 each

Coconut Shrimp

sweet chili-pineapple sauce, green onions, chopped peanuts - 14

Truffle Fries GF

green onions, parmesan dipping sauce - 9

Ladle of the Day

ask your sever

GREENS

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

Simple Greens GF

mixed greens, tomatoes, cucumbers red onions, carrots, croutons choice of dressing - 10

Spinach & Pear Salad GF

bacon, golden raisins, blue cheese, walnuts, maple-red wine vinaigrette dressing - 12

Chinois Salad GF

romaine, cabbage, bell peppers, carrots, mango, cilantro, mint, lime, scallions, wontons, peanut-ginger dressing - 12

Roasted Harvest Salad GF

mixed greens, gala apples, butternut squash, dried cranberries, pumpkin seeds, goat cheese fondue, creamy apple cider dressing-12

Classic Caesar GF

romaine, parmesan, croutons, caesar dressing - 11

HOUSEMADE DRESSINGS

caesar, balsamic, blue cheese, buttermilk ranch, honey-lime vinaigrette, 1000 island, creamy apple cider , peanut-ginger, maple-red wine vinaigrette

GF indicates items that can be prepared gluten sensitive with slight adjustments

HAND HELDS

served with your choice of hand cut fries, or house-made chips & pickles.
substitute a small caesar, small simple greens salad or truffle fries - 2
substitute gluten free roll - 2

Grafton Grill Burger* GF

half pound angus beef, lettuce, red onion, tomato, brioche roll - 14

options - 1 ea.

cheddar, swiss, american, blue cheese goat cheese fondue, fresh mozzarella, caramelized onions, sautéed mushrooms, add fried egg - 2

add applewood smoked bacon - 2

add smashed avocado - 2

Grilled Chicken Sandwich GF

sharp cheddar, bacon, honey mustard ale sauce, lettuce, red onion, tomato, brioche roll - 13

Crispy Fish Tacos GF

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

Roasted Turkey Sandwich GF

sharp cheddar, bacon, cranberry relish, arugula, citrus mayo, brioche roll - 13

Crispy Panko Chicken Sandwich GF

coleslaw, pickled onions, sriracha mayo, brioche roll - 13

Black Bean & Quinoa Burger GF

whipped feta, smoked paprika mayo, arugula, honey-lime vinaigrette, brioche roll - 13

SWEET TOOTH

House Made Jumbo Doughnut Holes

cinnamon & sugar, raspberry-chambord sauce - 6

Basket Of Muffins

ask your server for today's flavor - 6

SIDES

Home Fries

Bacon

Sausage

4

House Made Corned Beef Hash

6

Ham Steak

5

BRUNCH

Two Eggs Any Style GF

two eggs, served with home fries, bacon or sausage, and toast - 10
add: egg whites - 2 steak tips - 6

Bridge Street Benedict

toasted english muffins topped with griddled ham, poached eggs and hollandaise sauce,
served with home fries - 12

Breakfast Tacos GF

two fried eggs on soft corn tortillas with cheddar-jack cheese, bacon, fresh tomato salsa and sriracha mayo, served with home fries - 12

Hash & Eggs GF

house made corned beef hash served with two poached eggs, hollandaise sauce, home fries and toast - 13

The North Grafton Omelet GF

three-egg omelet filled with griddled ham, onions, green peppers, american cheese served with home fries and toast - 13
add: egg whites - 2

Breakfast Quesadilla

scrambles eggs, sausage, cheddar-jack cheese, black beans, smashed avocado, fresh tomato salsa, sour cream, served with home fries - 12

Burger Benny

8oz burger, fried egg, hollandaise sauce served on a jumbo portuguese muffin with home fries - 15

Old Fashioned Pancakes

5 classic griddled cakes served with bacon or sausage - 11
add: chocolate chips or blueberries - 2

Monte Cristo Sandwich

ham steak, roast turkey, swiss cheese fried egg between french toast with home fries, maple syrup - 12

Vanilla-Bourbon French Toast

thick cut brioche, boozy batter, cinnamon, nutmeg, orange zest, strawberries
served with bacon or sausage- 12

WOOD-FIRED BREAKFAST PIZZA

Steak & Eggs Pizza GF

cheese sauce, mozzarella, cheddar jack cheese, scrambled eggs, shaved beef, hollandaise sauce, green onions- 15

South Street Breakfast Pizza GF

cheese sauce, smoked gouda, mozzarella cheese, peppers, onions, bacon, avocado, two fried eggs - 14

GF crusts are 10" made with cauliflower for a \$3 upcharge

ASK YOUR SERVER FOR OUR WOOD-FIRED PIZZA MENU

GF indicates items can be prepared gluten sensitive 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.