

SIGNATURE COCKTAIL

Loris Liquid

house vodka, muddled citrus, soda water - 10

Sour Patch Pear Martini

pear vodka, fresh lemon juice, splash of  
cranberry with a sugar rim - 12

Millbury Street Mule

bulleit rye, fresh lime juice, ginger beer - 11

Bridge Street Boozer

tito's vodka, chambord, fresh lime juice, soda water - 11

Far East Grafton Mai Tai

bacardi silver rum, zaya dark rum, amaretto, orange  
liqueur, pineapple juice & lemon juice - 12

Crosby Street Cosmo

tito's vodka, chambord, fresh lime juice,  
cranberry juice -12

Riverlin Gin Fizz

bombay sapphire, st. germain elderflower,  
lemon-lime soda - 12

White Sangria

rotates seasonally - 9

FLIGHTS

Beer

choose any 4 beers from our draft list - 9

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

Bottled Water

Saratoga flat water - 2.50/4.5  
pellegrino sparkling - 2.50/5

Tea

assorted regular & decaffeinated - 3

Coffee

regular & decaffeinated - 3



Grafton Grill

AMERICAN GRILL *Crust* WOOD-FIRED PIZZA

ESTABLISHED 2016

STARTERS

Grilled Peaches Wrapped In Prosciutto *GF*

arugula, burrata cheese, red wine syrup,  
olive oil - 13

Ahi Tuna Poke-Wonton Tacos *GF*

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

Cauliflower Cracker *GF*

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

Fried Brussels Sprouts *GF*

sea salt, parmesan dipping sauce - 9

Grilled Sweet Chili-Miso Wings *GF*

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

Buffalo Chicken Meatballs *GF*

buffalo-blue cheese sauce, green onions,  
carrots, celery, garlic bread - 12

Truffle Fries *GF*

green onion, parmesan dipping  
sauce - 8

GREENS

Add - grilled chicken - 6    grilled salmon - 9    grilled steak tips - 9    anchovies - 4

Simple Greens *GF*

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

Farm House Salad *GF*

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

Strawberry Crunch Salad *GF*

romaine, arugula, radicchio, edamame,  
celery, almonds, wontons, red peppers,  
scallions, strawberry-champagne  
vinaigrette - 11

Southwest Cobb Salad *GF*

romaine, arugula, black beans, corn,  
tomatoes, onions, cilantro, tortilla strips,  
cheddar-jack, bacon, hard boiled egg,  
avocado, buttermilk-chipotle dressing,  
honey-lime vinaigrette -12

Classic Caesar *GF*

romaine, parmesan,  
croutons, crispy polenta croutons - 11

DRESSINGS

lemon-basil, caesar, balsamic, blue cheese, buttermilk ranch, honey-lime,  
strawberry-champagne vinaigrette, 1000 island

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

## Hand Helds

served with your choice of hand cut fries, or  
kettle 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 - 13

### Grilled Chicken Sandwich GF

lettuce, red onion, tomato, brioche roll - 12

options - 1 ea.

cheddar, swiss, American, blue cheese  
goat cheese fondue, fresh mozzarella,  
caramelized onions, sautéed mushrooms, fried egg

add applewood smoked bacon - 2  
add smashed avocado - 2

### Crispy Fish Tacos GF

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

### Roasted Turkey Sandwich GF

herbed goat cheese, stone fruit chutney, arugula,  
brioche roll - 12

### Crispy Panko Chicken Sandwich GF

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

### Black Bean & Quinoa Burger GF

whipped feta, paprika mayo, arugula  
honey-lime vinaigrette, brioche roll - 11

### Pulled BBQ Chicken Sandwich GF

fried onions, honey-lime coleslaw, house BBQ sauce,  
brioche roll - 12

## Sides

### Cilantro-Lime Rice GF - 6

### Roasted Potatoes GF

truffle oil, parmesan dipping sauce - 6

### Green Bean Almandine GF

garlic & crushed red pepper - 8

### Roasted Baby Carrots GF

goat cheese & lavender honey - 8

## Main Eats

Add a simple greens or caesar salad to your entrée - 4

### Grilled-Marinated Steak Tips GF

mashed potatoes, baby carrots, house made BBQ sauce - 26

### Grilled Sweet Chili-Miso Salmon GF

cilantro-lime rice, pineapple & cucumber salad, green beans, scallions - 24

### Panko Crusted Haddock GF

roasted potatoes, watercress, marinated tomatoes, lemon-caper sauce - 24

### Bolognese Tagliatelle GF

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

### Shrimp Cavatappi GF

roasted tomatoes, peas, basil pesto cream, arugula,  
parmesan, garlic bread - 26

### Buffalo Chicken Mac & Cheese GF

buffalo cheese sauce, carrots, celery, blue cheese, green onions,  
garlic bread - 22

### Vegetable Pad Thai GF

stir fried vegetables, rice noodles, palm sugar & tamarind broth  
scramble eggs, chopped peanuts, lime - 22  
add chicken - 25  
add shrimp -26

## 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.