

STARTERS

Ladel of the Day - 8

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

Grilled Sweet Chili-Miso Wings GF

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

Fried Brussels Sprouts GF

sea salt, parmesan dipping sauce – 8

Warm Salted Pretzel

bacon horseradish cheese sauce, honey-mustard ale sauce - 8

GREENS

Add - grilled chicken- 6   grilled salmon - 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

Classic Caesar GF

romaine, parmesan, croutons – 11

**DRESSINGS:   lemon-basil, Caesar, balsamic, blue cheese, buttermilk ranch**

FLATBREADS

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

Margherita GF

marinara, fresh mozzarella, basil leaves – 11

Bolognese GF

beef, veal, pork, spinach, mozzarella cheese – 12

Mediterranean GF

red sauce, mozzarella cheese, kalamata olives, feta, red onions, tomatoes, mixed greens, lemon basil dressing – 12

Classic Cheese GF

red sauce, mozzarella and parmesan cheeses– 10

HAND HELDS

served with your choice of hand cut fries or kettle chips & pickles.

substitute a small caesar, small simple green salad or truffle fries - 2

substitute gluten free roll – 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 Panko Chicken Sandwich GF

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

Grilled Chicken Sandwich

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

Corned Beef Sandwich

ale braised cabbage, swiss cheese, stone ground mustard, brioche roll – 13

Black Bean & Quinoa Burger GF

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

MAIN EATS

Grilled Coriander Crusted Salmon GF

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

Panko-Parmesan Crusted Haddock

mashed potatoes, broccolini, lemon-caper tartar sauce – 24

Braised Beef Short Rib

mashed potatoes, broccolini, cabernet demi – 28

Bolognese Tagliatelle GF

ground beef, veal, pork, tomato-basil ragu, parmesan, 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 – 28

DESSERT

Peanut Butter Pie, Apple Crisp or Crustless Cheesecake GF – 7

GF indicates items that 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