

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 - 11

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

titos vodka, chambord, fresh lime juice,
cranberry juice -11

Riverlin Gin Fizz

bombay sapphire, st. germain elderflower,
lemon-lime soda - 11

GRAFTON GRILL SANGRIA

Red Sangria

red wine, blackberry brandy,
peach schnapps, orange juice, splash of lime - 8

White Sangria

rotates seasonally - 9

FLIGHTS

Beer

choose any 4 beers from our draft list - 9

Sangria & Beer

choose any 2 draft beers
red & white sangria - 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.

polar orange soda•polar root beer
3

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

Bottled Water

acqua panna toscana - 4.5
pellegrino sparkling - 5

Tea

assorted regular & decaffeinated - 3

Coffee

regular & decaffeinated - 3



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, jalapeños, green onions - 10

Add grilled chicken - 2 beef - 4
side of smashed avocado - 4

Fried Brussels Sprouts GF

sea salt, parmesan dipping sauce - 8

Warm Salted Pretzels

bacon horseradish cheese sauce
honey-mustard ale sauce - 8

GREENS

Add - grilled chicken - 6 steak tips - 8

grilled salmon - 9 grilled shrimp - 8 anchovies - 4 scallops - 11

Simple Greens GF

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

Wedge GF

iceberg, tomatoes, bacon, red onions
blue cheese crumbles
buttermilk ranch dressing - 11

Farm House Salad GF

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

Classic Caesar GF

romaine, parmesan,
croutons, crispy polenta croutons - 11

DRESSINGS

lemon-basil, caesar, balsamic, blue cheese, buttermilk ranch, honey-lime

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

HAND HELDS

served with your choice of hand cut fries,
kettle chips or tater tots & 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 - 12

options - 1 ea.

Cheddar, Swiss, American, Blue Cheese

Goat Cheese Fondue, Mozzarella

Horseradish-Bacon 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

Roasted Turkey Sandwich GF

fresh mozzarella, tomatoes, arugula, balsamic
vinaigrette, basil mayo, ciabatta roll - 12

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, ciabatta roll - 12

Black Bean & Quinoa Burger GF

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

Corned Beef Sandwich

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

SIDES

Truffle Fries Cauliflower “Mac & Cheese”

6 ea.

Broccolini
Baby Carrots
Mashed Potatoes
Wild Rice
Roasted Potatoes

4 ea.

GRILLED 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

Pear & Arugula GF

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

Pierogi GF

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

Margherita GF

marinara, fresh mozzarella
basil leaves - 11

Mediterranean GF

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

Bolognese GF

beef, veal, pork, spinach
mozzarella cheese - 12

MAIN EATS

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

Grilled-Marinated Pub Steak*GF

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

Grilled Statler Chicken GF

mashed potatoes, baby carrots, lavender honey, jus - 23

Grilled Coffee-Crusted Pork Chop* GF

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

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

Bolognese Tagliatelle GF

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

Pan Seared Scallops GF

miso-mushroom risotto, roasted butternut squash, arugula - 30

Braised Beef Short Rib

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

Vegetable Pad Thai GF

stir fried vegetables, rice noodles, palm sugar & tamarind broth
scramble eggs, chopped peanuts, lime - 22
add crispy chicken - 25
add shrimp –28

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.