



TUESDAY - SATURDAY 4PM - 6PM & SUNDAY 3 - 8PM

## FROM THE WATER

- FRIED CALAMARI *sriracha aioli* 6  
MAINE WHITE WATER MUSSELS *Thai style, red coconut curry* 6  
BUFFALO SHRIMP *crispy buffalo shrimp, buttermilk dressing* 10

## FROM THE LAND

- SALUMI & CHEESE BOARD *Chef Selection, marinated olives, candied nuts* 10  
BAKED MAC 'N CHEESE *gruyere, sharp cheddar, Parmesan, & bread crumbs* 5  
HAPPY HOUR CHEESEBURGER *aged cheddar, 1/4 LB burger, lettuce, tomato jam, spicy aioli* 5  
SWEET CHILI GLAZED WINGS *mixed peppers, sesame, cilantro* 6  
CRISPY HOISON RIBS *Asian slaw, sesame* 8  
DUCK EMPANADA *spiced duck confit, mole poblano, cilantro crema* 6  
SHORT RIB & OX TAIL *lemon ricotta gnocchi* 10  
PRIME RIB CHEESE STEAK SLIDERS *onions, peppers, cheddar cheese* 8

## FROM THE EARTH

- MOROCCAN HUMMUS *curried pita chips* 6  
QUINOA TABBOULEH *feta, cucumber, radishes, olives, red onion, chopped herbs,* 6  
*white balsamic vinaigrette*  
THAI CHICKEN BOWL *romaine, cashews, pickled cucumbers, ginger dressing* 8  
KALE "CAESAR" *red onion, toasted pumpkin seeds, cranberries, goat cheese* 5  
*caesar dressing & warm chickpea polenta croutons*  
BUFFALO CAULIFLOWER *crispy cauliflower, buttermilk dressing* 6  
TRUFFLE FRIES *parmesan, truffle oil* 4  
SWEET POTATO FRIES *apple cider crème fraiche* 4  
CANDIED SPICED PISTACHIOS & WALNUTS 4

## DESSERT

- BANANA POUND CAKE *caramel and whipped cream* 6  
AFFOGATO *salted caramel, Lavazzo espresso* 5

## COCKTAILS 6

**BRICCO ESPRESSO-TINI** absolute vanilla, Lavazzo espresso, Bepi Tosolini espresso liquor

**SPICY MANGO** tanteo Jalapeno tequila & Patron Mango Citronage

**THE 'SUBLIME' MULE** Absolute Lime vodka, ginger beer & Fresh Lime

**GRANT'S FLIRTINI** Absolut Raspberry, Lime & Cranberry Juice & Prosecco

**TRATTORIA RED SANGRIA** Merlot, Rose, Apricot Brandy, Ozone White Peach Vodka, White Cranberry

**GRAPEFRUIT GIMLET** Ruby Red Vodka, Fresh Lime, Grapefruit Juice & Agave Nectar

**JOHN DALY** Fire Fly Sweet Tea Vodka, Lemonade & Fresh Mint

## HOUSE WINE 6

PROSECCO • PINOT GRIGIO • SAUVIGNON BLANC • CHARDONNAY • ROSE

CABERNET SAUVIGNON • MERLOT • PINOT NOIR • MALBEC

## DRAFT BEER 3

• BLUE MOON • COORS LIGHT • COLLECTIVE ARTS •  
• BALLAST POINT • TWO ROADS • JACKS ABBEY •

## BEER BUCKET

MILLER HIGH LIFE PONIES 5 • CORONA-RITAS 10

*Follow us on Instagram!!*

@grantsrestaurant

@chef\_billy\_grantiii

