

Instagram



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House selection by the glass/bottle

Sparkling

VILLA JOLANDA BRUT, Italy	10	40
CHANDON Rose, Ca	10	40
MOET "mini" & CHANDON Rose, Epernay France	20	
CHRISTALINO, Brut Cava, Cava, Spain	10	40

White Varietals/Rose

SASSI, Pinot Grigio, Italy	9	36
KRIS, Pinot Grigio, Italy	12	48
DR HANS VAN MULLER, Riesling, Germany	9	36
LITTLE SHEEPS OF NEW ZEALAND, Sauvignon Blanc, Marlborough, NZ	9	36
EDNA VALLEY, Sauvignon Blanc, Central Coast, CA	12	48
OYSTER BAY, Chardonnay, Marlborough, NZ	9	36
WILLIAM HILL, Chardonnay, Central Coast, CA	12	48
MEIOMI, Chardonnay, California, '16	12	48
SONOMA CUTRER, Russian River, California '15	14	56
ALBARINO, Martin Codax, Spain	9	36
BERTANI BERTAROSE, Rose, Verona, Italy	9	36
MEIOMI, Rose, Sonoma County, CA 2017	11	44
SANCERRE, Petite, Henri Bourgeois, Chavignol, France '15	9	36

Red

GUENOC, Pinot Noir, CA	9	36
J VINEYARDS, Pinot Noir, Sonoma County, CA	12	48
HACIENDA LOPEZ DE HARO, Rioja, Gran Reserva 2008	11	44
MAGNOLIA GROVE, Cabernet Sauvignon, CA	9	36
LOUIS MARTINI, Cabernet Sauvignon, CA	12	48
JUSTIN, Cabernet Sauvignon, Paso Robles, CA	17	68
JUSTIN ISOSCELES, Paso Robles, CA 2012	25	119
HAVENSCOURT, Merlot, CA	9	36
LOS AILOS, Syrah, Malbec Blend, San Juan, Argentina 2015	9	36
SUR DE LOS ANDES, Malbec, Mendoza, Argentina 2014	9	36
BRICCOTONDO, Piemonte, Barbera '15	11	44
TERRA Di BO, Chianti Toscana, Italy, '12	9	36
ZACCAGNINI CANTINA, Montepulciano D' Abruzzo, Italy 2014	12	48
SASYR Blend, Toscana, Italy 2014	10	

Wine by the Bottle

Champagne & Sparkling

MOET & CHANDON IMPERIAL BRUT, Epernay France (N.V.)	110	
KRUG GRAND CUVÉE BRUT, Champagne, France (N.V.)	295	
LOUIS ROEDERER Cristal Brut, Champagne, France	750ML	395
SANTA MARGHERITA BRUT, Rose, Trentino, Italy	68	
VEUVE CLICQUOT Yellow Label, Champagne, France	750ML	105
VEUVE CLICQUOT Rose, Champagne, France	1.5L	245
PERRIER JOUET "Belle Epoque" Brut Champagne France 2006	145	275

Chardonnay

CAKEBREAD, Napa Valley, California 2015	95	
FERRARI CARANO "Tre Terre" Russian River, CA 2011	49	
CHATEAU MONTELENA, Chardonnay, Napa, CA 2013	92	
SHAFER, Red Shoulder Ranch, Napa Valley, 2013	150	
JOSEPH DROUHIN, Puligny- Montrachet, Bourgogne, France 2012	130	
ORIN SWIFT, MANNEQUIN, CA, 2014	65	
LANDMARK, Chardonnay, Sonoma Valley, CA	64	

Other White Varietals/Rose

SANTA MARGHERITA, Pinot Grigio, Trentino, Italy '14	60	
PACIFIC PINOT, Pinot Gris, willamette valley '15	36	
NOBILO 'ICON', Sauvignon Blanc, Marlborough, New Zealand '14	53	
CHATEAU STE. MICHELLE "EROICA" Riesling, Columbia Valley, WA	54	
A TO Z, Riesling, Oregon	48	
BLINDFOLD "Prisoner", White Blend, Oakville, CA 2016	60	

Pinot Noir

CAKEBREAD CELLARS, Napa Valley 2016	78	
HAMILTON RUSSELL VINEYARDS, Hemel-En-Aarde Valley, South Africa '16	80	
LA CREMA, Russian River, California 2014	81	
DAVID BRUCE, Sonoma, California 2015	75	
CAYMUS BELLE GLOS "Clark & Telephone," Santa Maria Valley, CA, 2016	112	
WILLAMETTE VALLEY "Whole Cluster" Oregon 2016	60	
MEIOMI, Pinot Noir, Sonoma County CA 2016	54	

Merlot

SHAFER, Napa Valley, California 2013	95	
DUCKHORN, "DECOY" MERLOT, Napa Valley, California 2016	56	
STAGS LEAP WINERY, Napa, California 2014	99	

Zinfandel

RIDGE "three valleys", Sonoma, California 2015	66	
RAVENSWOOD, Old Wine Zinfandel, Lodi, CA, 2015	42	
SALDOR "Prisoner", Oakville, CA 2016	72	

Other Red

MARIETTA CELLARS, Christo Lot Number 3	75	
DONATI PAICINES Claret, Central Coast, CA, 2012	48	
CHATEAU BOUTISSE Saint-Emilion Grand Cru, Bordeaux, France 2011	68	
VILLA BARBI, Umbria Rosso, Italy 2014	48	

Italian

CAPARZO, Brunello Di Montalcino, Tuscany, Italy 2013	90	
MICHELE CHIARLO, Barbera d' Asti, Piedmont, Italy 2014	52	
GAJA "Promis" Ca marcanda, Tuscany, Italy 2016	117	
SEGHESSIO, Barolo, Peidmont, Italy 2012	75	
IL FAUNO, Toscana, Italy 2010	75	
BRUSCO, Toscana, Italy 2013	48	

Cabernet Sauvignon

CHATEAU ST. MICHELE "Indian Wells" Columbia Valley, WA' 2015	53	
SELECTED, Carmel Winery, Shomron, Israel 2014	36	
SHAFER, "One Point Five", Napa Valley, CA 2013	240	
QUILT, Napa Valley, California 2016	57	
CHATEAU MONTELENA, Napa Valley, California 2015	102	
GROTH, Napa, California 2013	132	
CAKEBREAD, Napa, California 2014	162	
DUCKHORN, Napa, California 2014	150	
LA VILLETTE Vin De France, France 2014	48	
CAYMUS "43" Napa, California, 2016(1 Liter Bottle)	165	
JORDAN, Alexander Valley, CA 2015	125	
FAUST, Napa, California 2016	108	
SILVERADO Estate, Napa Valley, CA 2015	85	

Vintages Are Subject To Change

Draught Beer

Blue Moon, CO
Stella Artois, Belgium
Sam Adams Seasonal, MA
Copper Legend Lager, Jacks Abby, MA
Coors Light, CO
Super Cluster, IPA, Lagunitas, CA
Allagash White, ME
Sea Hag, New England Brewery, CT
Pepperell Pilsner, Banded Brewing Co., ME
Down East Cider, MA
Ace of Aces, CT Valley Brewery, CT
Guinness
No Resolutions IPA, Bronx Brewery., NY
Long Trail, VT
Harpy's Hex IPA, Relic Brewing, CT
Two Roads, American IPA, New England, CT

Bottle Beer

Budweiser
Bud Light
Corona, Mexico
Heineken, Holland
Amstel, Holland
Michelob Ultra
Coor's Light
Miller Light
Sofie Farmhouse Ale
St. Pauli Girl Non-Alcoholic

***Subject to change upon availability**

Craft Beer Flights 10

(choice of 4 draught beers)

Instagram



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Follow Chef Billy Grant @chef_billy_grantiii

GRANTS

RESTAURANT and BAR

**Raw
BAR**

OYSTERS ON THE HALF SHELL 2.75 each

*Shiny Sea (PEI)
Patriot (Massachusetts)*

JUMBO WHITE COCKTAIL SHRIMP 3.95 each

Served with cocktail sauce & cucumber mignonette

SMALL PLATES

NEW ENGLAND CLAM CHOWDER 8

FRENCH ONION SOUP *Havarti cheese grilled crostini* 8

TRUFFLE FRIES 6

SWEET CHILI LIME GLAZED CHICKEN WINGS 10

shishito & sweet chili peppers, sesame, cilantro

PORK BELLY & CRISPY BRUSSELS SPROUTS 11

apple butter and braised onions

CRISPY FISH TACOS 15

fresh Pollock, mango salsa, crème fraiche, lime marinated cabbage

MAINE WHITE WATER MUSSELS 10

saffron-dijon white wine broth & crostini ^{gf}

KANI SALAD 12

*jumbo lump crab, English cucumber, green mango,
enoki mushrooms, panko crunch*

RHODE ISLAND FRIED CALAMARI *sriracha aioli* 12

GRILLED OCTOPUS & BRAVAS 12

chorizo piquillo sauce, olive aioli & crispy potatoes ^{gf}

BUFFALO SHRIMP 10

lime marinated cabbage, ranch dressing

BLISTERED SHISHITO PEPPERS 8

creamy grits, spicy marinara, parmesan

ARTISANAL CHEESE BOARD

MELVILLE *Mystic Cheese Company, Lebanon, CT*

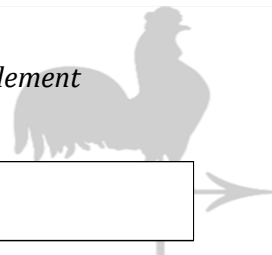
CRY BABY *Arethusa Farm, Bantam, CT*

NEHANTIC ABBEY *Broad Brook Farm, Lyme, CT*

CONNECTICUT BLUE *Arethusa Farm, Bantam, CT*

fresh honey, candied nuts 12

Add **Chef's Selection of cured meats** \$4 supplement



Billy Grant • Chef/Owner | Jay Groten • Executive Chef
Our kitchen will gladly accommodate dietary restrictions

CONNECTICUT
Restaurant
ASSOCIATION
OCTOBER 9TH-14TH
\$30.18

Tuesday – ½ off wine bottle

Thursday – \$5 Beer Buckets

Sunday – ½ off wine bottles &
happy hour 2pm - close

ENTRÉES

-MUSTARD GLAZED CEDAR PLANK ORGANIC BLACK PEARL SALMON- 27
lemon spaetzle, braised red cabbage, pickled granny smith apple

-DAY BOAT SEA SCALLOPS- 28

cauliflower risotto, mascarpone, Marcona almonds, golden raisins & capers ^{gf}

-PISTACHIO CRUSTED IDAHO RAINBOW TROUT- 22

lentil vinaigrette, radish and frisee salad ^{gf}

-LONG ISLAND DUCK - 28

Colgan farm rutabaga, roasted root vegetables & port wine sauce ^{gf}

- OUR BAKED MAC'N CHEESE - 17

duck confit, smoked gouda, Parmesan & bread crumbs

-SPICY RIGATONI- 17

San Marzano tomatoes, cream & Parmigiano

add hot Italian sausage 5

- HANDMADE LEMON RICOTTA GNOCCHI - 18

butternut squash, sage brown butter, local mushrooms, pumpkin seeds & ricotta salata

- ROASTED BELL AND EVANS ALL- NATURAL CHICKEN - 23

roasted potatoes, piperade, Spanish olive relish, & red wine sauce ^{gf}

THE STEAKS

-OUR SIGNATURE FILET MIGNON - 35

Arethusa bleu cheese, creamed spinach, potato puree, red wine sauce

- NEW YORK STRIP AU POIVRE - 33

*12 oz. certified black angus, local mushrooms, potato puree,
creamy cognac sauce*

*gf – gluten free upon request**

SALADS

RED QUINOA TABBOULEH SALAD 9

Halloumi cheese, arugula, pomegranate dressing

BEETS & BABY LETTUCES 10

blue cheese stuffed date fritters, radish, white wine vinaigrette ^{gf}

KALE "CAESAR" 9

*red onion, toasted pumpkin seeds, cranberries,
goat cheese caesar dressing & warm chickpea polenta croutons ^{gf}*

SIMPLE CHOPPED 10

*cucumber, radish, carrot, chick pea, tomato, olives, red onion,
feta cheese, white balsamic dressing ^{gf}*

Grilled Chicken 6 ^{gf} Grilled Shrimp 9 ^{gf} Mustard BBQ Salmon 10 ^{gf}

Buffalo Chicken 6 Buffalo Shrimp 9 Strip Steak 9

BURGERS & SANDWICHES

served with fries, truffle fries or sweet potato fries

SMOKED PULLED PORK 14

Mystic Cheese Company Melville cheese, coleslaw, BBQ aioli

BACON DOUBLE ¼ LB. CHEESEBURGER 13

aged cheddar, shredded greens, tomato jam, spicy aioli

ALL NATURAL SIRLOIN BURGER 15

*sweet pepper relish, shredded greens, peppercorn ranch,
Irish porter cheddar cheese*

LOBSTER BURGER 18

*green chili citrus aioli, havarti cheese, shredded greens,
tomato jam*

**Gluten free rolls available*

SIDES

POTATO PUREE 5

BAKED MAC'N CHEESE 8

SAUTEED LOCAL MUSHROOMS 7

SHISHITO PEPPERS *with Parmesan cheese* 5

CARAMELIZED BRUSSELS SPROUTS 6

PARMESAN GRITS 6

BLACK & WILD RICE 5