



MONDAY-SATURDAY 4PM-6PM

PATIO 4-5PM

& SUNDAY 3-8PM

PATIO 3-5PM

### SMALL PLATES

<b>SALUMI &amp; CHEESE BOARD</b> <i>Chef Selection, marinated olives, pickled shallots, candied nuts &amp; grilled country bread</i>	10
<b>RHODE ISLAND FRIED CALAMARI</b> <i>sriracha aioli</i>	6
<b>CHILLED EAST COAST OYSTERS</b>	1 each
<b>THAI STYLE MAINE MUSSELS</b> <i>coconut, curry, onion, garlic, ginger, Thai basil, cilantro &amp; chili</i>	6
<b>CANDIED SPICED PISTACHIOS &amp; WALNUTS</b>	4
<b>BAKED MAC 'N CHEESE</b> <i>Taleggio cheese, Fotina, parmesan &amp; bread crumbs</i>	5
<b>HAPPY HOUR CHEESEBURGER</b> <i>aged cheddar, 1/4 LB burger, lettuce, tomato &amp; potato bun</i>	5
<b>HOUSE SMOKED WINGS</b> <i>dirty bourbon buffalo sauce</i>	6
<b>TRUFFLE FRIES</b>	4
<b>ORANGE GLAZED SESAME BONELESS CHICKEN</b>	6
<b>BUFFALO SHRIMP</b> <i>buttermilk ranch</i>	6
<b>CRISPY FISH TACO</b> <i>mango salsa, crème fraiche, lime marinated cabbage</i>	6
<b>JAY'S SHREDDED SALAD</b> <i>iceberg, Nappa cabbage, snow pea, bean sprouts, wasabi peas, roasted peanuts &amp; honey mustard vinaigrette</i>	5

Instagram



@grantsrestaurant



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## COCKTAILS 6

- PYRAT PUNCH** *Pyrat Rum, Patron Citronage Mango, Blood Orange & Pineapple Juice*
- APPLE PIE MULE** *Absolut Vodka, apple cider, fresh lime, ginger beer & cinnamon touch*
- CUCUMBER COLLINS** *Prairie Cucumber Vodka, Seltzer, Fresh Lime & Cucumbers*
- GRANT'S FLIRTINI** *Absolut Raspberry, Lime & Cranberry Juice & Prosecco*
- TRATTORIA APPLE CRISP SANGRIA**  
*Pinot Gris, Absolut, Rattlesnake Rosie Whiskey, Local Apple Cider, White Cranberry, House-made Spiced Honey Syrup*
- JOHN DALY** *Fire Fly Sweet Tea Vodka, Lemonade & Fresh Mint*
- SPICY MARGARITA** *Tanteo Jalapeno Tequila, Patron Citronage, Fresh Mango & Lime*
- SMOKIN' GREEN TEA BULLET** *served over dry ice*
- SMOKIN' BLUE KAMIKAZE BULLET** *served over dry ice*

## FEATURING

### \*TROPIC OF HOPE\*

*100% of proceeds to unidos for Puerto Rico/United Puerto Rico Relief*  
*Bacardi Limon, pamplemousse liquor, fresh lemon juice*  
*& white cranberry \$10*

## HOUSE WINE 6

**PROSECCO • PINOT GRIGIO • SAUVIGNON BLANC • CHARDONNAY**  
**CABERNET SAUVIGNON • MERLOT • PINOT NOIR • MALBEC**

## DRAFT BEER

- BLUE MOON 3 • LONG TRAIL ALE 3
- COORS LIGHT 3 • SAM SEASONAL 4

## CRAFT CANS 4

**HOPSTILLO (IPA) BROD BROOK (CT)**  
**FISHER ISLAND LEMONADE (SPIKED LEMONADE) (NY)**



MICHELLE@BILLYGRANT.COM



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