

Wine by the Bottle

House selection by the glass/bottle

Sparkling

VILLA JOLANDA BRUT, Italy
 CHANDON Rose, Ca
 CRISTALINO, Brut Cava, Cava, Spain
 SEGURA VIUDAS, Brut Cava, Spain

White Varietals/Rose

SASSI, Pinot Grigio, Italy
 KRIS, Pinot Grigio, Italy
 DR HANS VAN MULLER, Riesling, Germany
 SOLE BEECH, Sauvignon Blanc, Marlborough, NZ
 OYSTER BAY, Chardonnay, Marlborough, NZ
 WILLIAM HILL, Chardonnay, Central Coast, CA
 SONOMA CUTRER, Russian River, California '15
 LANDMARK, Chardonnay, Sonoma Valley, CA
 CONUNDRUM 25, California White Blend, Napa Valley CA
 SANCERRE, Petite, Henri Bourgeois, Chavignol, France'15
 ALBARINO, Martin Codax, Spain
 MANSON, Grenache, Rose, France

Red

ANGELINE, Pinot Noir, CA
 BRIDLEWOOD, Pinot Noir, CA
 HACIENDA LOPEZ DE HARO, Rioja, Gran Reserva 2008
 MAGNOLIA GROVE, Cabernet Sauvignon, CA
 LOUIS MARTINI, Cabernet Sauvignon, CA
 JUSTIN, Cabernet Sauvignon, Paso Robles, CA
 JUSTIN ISOSCELES, Paso Robles, CA 2012
 HAVENSCOURT, Merlot, CA
 GOUGUENHEIM, Malbec, Argentina
 TIERRA DE PIEDRA, Malbec Blend, Mendoza, Argentina
 OUT KASTE, Red Blend, Lake County, CA 2011
 TERRA Di BO, Chianti Toscana, Italy, '12
 ZACCAGNINI CANTINA, Montepulciano D' Abruzzo, Italy

Champagne & Sparkling

MOET & CHANDON IMPERIAL BRUT, Epernay France (N.V.)
 KRUG GRAND CUVÉE BRUT, Champagne, France (N.V.)
 DOM PERIGNON, Champagne France
 LOUIS ROEDERER Cristal Brut, Champagne, France 750ML 395 1.5L
 VEUVE CLICQUOT Yellow Label, Champagne, France 750ML 105 1.5L
 VEUVE CLICQUOT Rose, Champagne, France
 PERRIER JOUET "Belle Epoque" Brut Champagne France 2006

Chardonnay

FERRARI CARANO "Tre Terre" Russian River, CA 2011
 CHATEAU MONTELENA, Chardonnay, Napa, CA 2013
 CAKEBREAD, Napa Valley, California 2015
 BOUCHARD PERE & FILS Reserve, Bourgogne, France 2015
 COEUR de CHARMES, Macon-Lugny, Bourgogne, France 2013
 JOSEPH DROUHIN, Puligny- Montrachet, Bourgogne, France 2012

Other White Varietals/Rose

SANTA MARGHERITA, Pinot Grigio, Trentino, Italy 2014
 MARCO FELLUGA, Pinot Grigio, Collio, Italy 2015
 DOMAINE GIRARD, La Garenne, Sancerre, France 2016
 NOBILO 'ICON', Sauvignon Blanc, Marlborough, New Zealand 2014
 MATANZAS CREEK, Sauvignon Blanc, Sonoma, CA 2016
 GIRARD, Sauvignon Blanc, Napa Valley, California 2015
 CHATEAU STE. MICHELLE "EROICA" Riesling, Columbia Valley, WA
 A TO Z, Riesling, Oregon

Pinot Noir

ROSE ROCK, Drouhin Oregon, Eola-Amity Hills '14
 ERATH, Oregon 2015
 STEELE, Sangiacomo Vineyards, Carneros Ca 2013
 LA CREMA, Russian River, California 2013
 DAVID BRUCE, Sonoma, California 2013
 CAYMUS BELLE GLOS "Clark & Telephone," Santa Maria Valley, CA, 2014
 ROBERT SINISKY, Napa, CA 2013
 CAKEBREAD CELLARS, Napa Valley 2015

Merlot

SHAFER, Napa Valley, California 2013
 DUCKHORN, "DECOY" MERLOT, Napa Valley, California 2012
 STAGS LEAP WINERY, Napa, California 2012
 DUCKHORN, Napa, California 2012

Zinfandel

Ridge "three valleys", Sonoma, California 2011
 BERAN, ZINFANDEL, CA 2012
 KLINKER BRICK, ZINFANDEL, Lodi, CA 2013
 BUEHLER, ZINFANDEL, Napa Valley, CA 2013

Other Red

MCWILLIAM'S HANWOOD ESTATE, Shiraz, 2013
 MARIETTA CELLARS, Christo Lot Number 3
 DONATI PAICINES Claret, Central Coast, CA, 2012
 CHATEAU CASTERA Cru Bourgeois, Medoc, Bordeaux, France 2010
 CHATEAU BOUTISSE Saint-Emilion Grand Cru, Bordeaux, France 2011
 VILLA BARBI, Umbria Rosso, Italy 2013

Vintages Are Subject To Change

Italian

295 CAPARZO, Brunello Di Montalcino, Tuscany, Italy 2011 90
 295 MICHELE CHIARLO, Barbera d' Asti, Piedmont, Italy 2011 52
 850 RECCHIA, Ca Bertoldi Amarone della Valpolicella, Italy 2010 80
 245 GAJA "Promis" Ca marcanda, Tuscany, Italy 2014 117
 145 SEGHESSIO, Barolo, Peidmont, Italy 2011 75
 275 CANTINA DEL NEBBIOLO, Barolo, Italy 2011 64
 TENUTA DI NOZZOLE, Chianti Classico, Italy 2013 55
 49 IL FAUNO, Toscana, Italy 2010 75
 92 BRUSCO, Toscana, Italy 2013 48
 95
52 Cabernet Sauvignon
 60 CHATEAU ST. MICHELE "Indian Wells" Columbia Valley, WA' 2013 53
 130 JORDAN, Alexander Valley, CA 2012 125
 CHATEAU MONTELENA, Napa Valley, California 2013 102
 SILVERADO ESTATE, Napa Valley, California 2012 85
 60 FAUST, Napa, California 2014 108
 44 GROTH, Napa, California 2012 132
 56 DUCKHORN, Napa, California 2013 150
 53 CAKEBREAD, Napa, California 2013 162
 40 LA VILLETTE Vin De France, France 2014 48
 48 KENDAL-JACKSON, Alexander Valley, Ca 2012 70
 54 SEQUOIA GROVE, Napa Valley, Ca 2013 75
 48 CAYMUS "42", Napa, CA 2014(1 Liter Bottle) 165
 QUILT, Napa Valley, CA 2014 56

Draught Beer

Peach Wheat, Half Full Brew, CT
 Blue Moon, CO
 Stella Artois, Belgium
 Sam Adams Seasonal, MA
 Allagash White, ME
 Coors Light, CO
 Long Trail Ale, VT
 Lil' Heaven, IPA, 2 Roads, CT
 Down East Cider (special edition), MA
 Sea Hag IPA, NEBCO, CT
 Guinness
 Copper Legend, Jack's Abby, MA
 Shipyard Pumpkinhead Ale, ME
 Midnight Muse, DIPA, Relic, CT
 #NoFilter, Hooker, IPA, CT
 Crimson Pistil Hibiscus, IPA, Troegs, PA

October Fest (\$4 Cans)

FERAL KING (DIPA) RELIC (CT)
 BOOM! TOPAZ (IPA) STEADY HABIT (CT)
 FISHER ISLAND LEMONADE (SPIKED LEMONADE)(NY)
 CITRA LAKA (DIPA) STEADY HABIT (CT)

Bottle Beer

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

Craft Beer Flights 10

(choice of 4 draught beers)



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STARTERS

- AUTUMN SPICED BUTTERNUT SQUASH SOUP 8
crème fraiche, sage brown butter
- NEW ENGLAND CLAM CHOWDER *onions, celery, bacon* 8
- THAI STYLE MAINE WHITE WATER MUSSELS 10
coconut - curry, onion, garlic, ginger, Thai basil cilantro & chili gf
- RHODE ISLAND FRIED CALAMARI *sriracha aioli* 12
- GRILLED PORTUGUESE OCTOPUS 12
almond romesco, piquillo peppernotta, parsley, lemon gf
- TUNA TARTARE 12
lime, sea salt, avocado, ginger vinaigrette & rice crackers
- CAMELIZED BRUSSEL SPROUTS 8
pomegranate, bacon, cider-raisin vinaigrette
- BLISTERED SHISHITO PEPPERS 8
piquillo pepper whipped chickpea hummus
- SMOKED BLACK ANGUS STRIP LOIN "CARPACCIO" 10
house smoked beef, arugula salad, lemon & shaved parmigiano gf
- SPICED STICKY GLAZED PORK BELLY 9
apple butter mustarda, crushed hazelnuts & local apple frisé salad

ARTISANAL CHEESE BOARD

MELINDA MAE *Mystic Cheese Company, Lebanon, CT*
THE TWAIN *Mystic Cheese Company, Lebanon, CT*
NEHANTIC ABBEY, *Broad Brook Farm, Lyme, CT*
CONNECTICUT BLUE *Arethusa Farm, Bantam, CT*
fresh honey, quince paste & grilled country bread 16

SALUMI & CHEESE BOARD

Chef Selection
marinated olives, pickled shallots,
candied nuts & grilled country bread 16

- HOUSE SMOKED CHICKEN WINGS *dirty sauce* 10
- PARMESAN TRUFFLE FRIES 6
- BUFFALO SHRIMP 10
- EGGPLANT FRIES *spicy tomato & parmigiano* 6

GRANTS

RESTAURANT and BAR

Raw BAR

- OYSTERS ON THE HALF SHELL 2.75 each
Shiny Sea (Prince Edward Island, Canada)
Blue Point (Long Island Sound, Connecticut)
- JUMBO WHITE SHRIMP 3.95 each
Served with cocktail sauce & cucumber mignonette

DAILY SPECIALS

MONDAY- ½ off wine (\$30-\$100)

TUESDAY \$1 oysters all day

WEDNESDAY

Filet Mignon & Crab 39

FRIDAY

Catch of the Day MP

THURSDAY

Chicken Milanese 20

SATURDAY

House Smoked Prime Rib 35

ENTREES

MUSTARD BBQ GLAZED ORGANIC BLACK PEARL SALMON 27
black lentil vinaigrette, charred brussel sprouts & crispy bacon

DAY BOAT SCALLOPS 26
cauliflower puree, roasted carrots & beets, parsley & pistachio caper raisin sauce gf

OUR BAKED MAC'N CHEESE 17
duck confit, Taleggio cheese, Fotina, parmesan & bread crumbs gf

LEMON RICOTTA GNOCCHI 18
ragu of braised lamb, horseradish gremolata, tomato, parmigiano

SPICY RIGATONI VODKA 17
San Marzano tomatoes, cream & parmigiano
add chicken 4 / add shrimp 5

MISO GLAZED TOFU 17
pumpkin seed quinoa, roasted beets & sesame vinaigrette

SPICE ROASTED BELL AND EVANS FREE RANGE CHICKEN 23
black forbidden rice, charred broccoli & roasted chicken au jus

ROAST LONG ISLAND DUCK 28
lemon spätzle, roasted mushrooms, shaved brussel sprouts & huckleberry sauce

OUR SIGNATURE FILET MIGNON 35
melted blue cheese, potato puree & sticky green beans gf

14 OZ CERTIFIED BLACK ANGUS NEW YORK STRIP 36
red wine sauce, garlic smashed potatoes,
roasted farm onions gf

gf - gluten free upon request

SIMPLE ☆ FRESH ☆ DELICIOUS

SALADS

JAY'S SHREDDED SALAD 9
iceberg, Napa cabbage, cilantro, snow pea bean sprouts, wasabi peas,
roasted peanuts & sesame vinaigrette gf

BABY LETTUCES 8
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

BURGERS & SANDWICHES

BACON DOUBLE ¼ LB. CHEESEBURGER 13
aged cheddar, romaine, tomato & spicy aioli

4 MILE RIVER FARM BURGER 15
sweet pepper relish, romaine, peppercorn ranch & porter cheddar

LOBSTER BURGER 18
green chili citrus aioli, havarti cheese, lettuce & tomato

CRISPY FISH TACOS 15
Atlantic pollock, mango salsa, crème fraiche, lime marinated cabbage

**Gluten free rolls available*

DESSERT

APPLE CRISP *vanilla ice cream gf* 8

WARM CHOCOLATE PUDDING CAKE *chocolate ice cream* 9

PISTACHIO CRÈME BRULEE *lemon cookie gf* 8

WHITE CHOCOLATE CHEESECAKE *blueberry preserve*
& mascarpone whipped cream 9

HOT FUDGE SUNDAE *vanilla ice cream hot fudge*
& lots of fresh whipped cream gf 8

★ EXTRAS ★