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 @grantsrestaurant
 @chef_billy_grantiii

GRANTS

RESTAURANT and BAR



SHAREABLE PLATES

| | |
|---|-----|
| SWEET CHILI LIME GLAZED CHICKEN WINGS <i>shishito peppers, sesame, cilantro</i> | 10 |
| SPICY CHICKEN & PEANUT NOODLES <i>scallions, thai chicken, thin egg noodles</i> | 11 |
| DUCK EMPANADAS <i>spiced duck confit, mole poblano, cilantro crema</i> | 12 |
| FRIED CALAMARI <i>preserved meyer lemon aioli, spicy marinara</i> | 12 |
| WHITE WATER MAINE MUSSELS <i>red coconut curry</i> | 10 |
| CRISPY ST. LOUIS STYLE HOISIN RIBS <i>cabbage slaw, sesame</i> | 11 |
| JUMBO LUMB CRAB & AVOCADO TOAST <i>grilled toast, pickled red onion</i> | 12* |
| BUFFALO CAULIFLOWER <i>crispy cauliflower, ranch dressing, blue cheese fritters</i> | 10 |
| MOROCCAN HUMMUS <i>pickled vegetables, curried chips</i> | 8* |
| CHICHARRON & PINEAPPLE <i>chimichurri, crispy pork belly, pineapple-red pepper relish</i> | 11 |
| TUNA TARTARE <i>wonton crisps, sesame dressing, gochujang aioli</i> | 13* |
| COCKTAIL SHRIMP <i>three jumbo cocktail shrimp, house made cocktail sauce</i> | 12* |
| BUFFALO SHRIMP <i>crispy buffalo shrimp, ranch dressing</i> | 12 |
| STEAK TARTARE <i>grilled bread, whipped truffle butter, meyer lemon vinaigrette</i> | 12* |

SOUP & SALADS

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| CLAM CHOWDER | 8 |
| THAI CHICKEN BOWL <i>romaine, cashews, pickled cucumbers, ginger dressing</i> | 12 |
| BABY LETTUCES <i>radish, soft herbs, white wine vinaigrette</i> | 8 |
| APPLE SALAD <i>baby greens, goat cheese fritter, candied nuts, cider vinaigrette</i> | 9 |
| QUINOA TABBOULEH <i>feta, cucumber, radishes, olives, red onion, chopped herbs, white balsamic vinaigrette</i> | 10 |
| KALE "CAESAR" SALAD <i>red onion, pumpkin seeds, cranberries, polenta croutons, goat cheese caesar dressing</i> | 9 |

Grilled Chicken 6 Grilled Shrimp 9 Mustard Glazed Salmon 9
 Buffalo Cauliflower 5 Grilled Buffalo Chicken 6 Strip Steak 12

ENTRÉES

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| CRAB STUFFED JUMBO SHRIMP <i>sautéed spinach, preserved Meyer lemon beurre blanc</i> | 32 |
| PISTACHIO CRUSTED IDAHO TROUT <i>friséé & radish salad, green lentils</i> | 22 * |
| MAPLE GLAZED BLACK PEARL SALMON <i>butternut squash puree, shaved brussels sprouts, red quinoa, spiced pumpkin seeds</i> | 27 * |
| PAN SEARED DAY BOAT SEA SCALLOPS <i>caramelized sunchoke puree, pepper stew, romesco sauce olive oil croutons</i> | 28* |
| OUR BAKED MAC 'N CHEESE <i>bacon, gruyere, sharp cheddar, scallions, toasted bread crumbs</i> | 17 |
| SPICY RIGATONI <i>creamy San Marzano tomato sauce & Parmesan add hot Italian sausage +5</i> | 17 |
| SHORT RIB & OX TAIL RAGU <i>ricotta gnocchi, parmesan, preserved meyer lemon gremolata</i> | 24 |
| ROASTED HALF CHICKEN <i>potato puree, blistered shishito peppers, piquillo sauce</i> | 23 * |

GLUTEN FREE UPON REQUEST - *

EXECUTIVE CHEF/OWNER Billy Grant

CHEF DE CUISINE: Ashley Flagg

SOUS CHEFS: Carlos Soriano, Jacob Kochol

GENERAL MANAGER: Jason Cass

DIRECTOR OF CATERING: Michelle McMahon

ARTISANAL CHEESE BOARD

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|--|----|
| GRAFTON CHEDDAR <i>Brattleboro, Vermont</i> | |
| NANCY'S CAMEMBERT <i>Hudson valley, New York</i> | 12 |
| MOODY BLUE <i>Monroe, Wisconsin</i> | |
| <i>fresh honey, candied nuts</i> | |
| Add Chef's Selection of cured meats | +4 |

THE BURGERS

Served with french fries, truffle fries or sweet potato fries

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| LOBSTER BURGER <i>havarti, tomato jam, lettuce, green chili citrus aioli</i> | 18 |
| BACON DOUBLE CHEESEBURGER <i>cheddar, tomato jam, lettuce, spicy aioli</i> | 13 |
| STEAKHOUSE <i>blue cheese, onion jam, horseradish cream</i> | 14 |
| SOUTHWESTERN <i>cheddar, guacamole, tomato jam, lettuce, chipotle aioli</i> | 16 |
| TRUFFLE BURGER <i>black truffle cheese, sautéed mushroom, arugula, Dijon aioli</i> | 16 |
| BBQ BURGER <i>pepper jack, fried onions, romaine, housemade bbq sauce</i> | 16 |

the STEAKS

All of our grilled steaks are served with cipollini onions and two sides.
 choice of: red wine sauce, Cognac sauce, horseradish crème, chimichurri
 add bleu cheese crust +2

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| 8OZ SKIRT STEAK | 26 |
| 12OZ CERTIFIED ANGUS NY STRIP | 34 |
| 8OZ CENTER CUT FILET MIGNON | 37 |
| 16OZ CERTIFIED BONE IN FILET | 60 |
| 14OZ CERTIFIED ANGUS RIBEYE | 37 |

←—————→

OUR SIGNATURE 8OZ FILET MIGNON *melted blue cheese, potato puree sautéed broccoli rabe, cipollini onions & red wine sauce* 39

CHURRASCO *8Oz skirt steak, spiced carrots, papas bravas chimichurri* 29

SIDE DISHES

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| GOLDEN POTATO PUREE <i>butter, sea salt</i> | 5 * |
| MAC & CHEESE <i>gruyere, cheddar, parmesan</i> | 8 |
| SWEET POTATO FRIES <i>apple cider crème fraîche</i> | 6 |
| TRUFFLE FRIES <i>parmesan</i> | 6 |
| SAUTEED SEACOAST FARM MUSHROOMS | 6 * |
| CHARRED BRUSSEL SPROUTS | 6 |
| BLISTERED SHISHITO PEPPERS | 5 |
| PARMESAN GRITS | 6 |
| HARICOT VERTS <i>garlic butter</i> | 6 * |
| SAUTEED BROCCOLI RABE <i>garlic, shallots, evoo</i> | 6 * |
| SPICE ROASTED CARROTS <i>honey glaze</i> | 6 * |

Sparkling

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|-------------------------------------|----|----|
| VILLA JOLANDA BRUT, Italy | 10 | 40 |
| CHANDON Rose, Ca | 10 | 40 |
| CHRISTALINO, Brut Cava, Cava, Spain | 10 | 40 |

White Varietals/Rose

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| SASSI, Pinot Grigio, Italy | 9 | 36 |
| KRIS, Pinot Grigio, Italy | 12 | 48 |
| LITTLE SHEEPS, 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, 2016 | 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 | 9 | 36 |

Red

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|---|----|----|
| GUENOC, Pinot Noir, Guenoc Valley, CA | 9 | 36 |
| J VINEYARDS, Pinot Noir, Sonoma County, CA | 11 | 44 |
| LOUIS MARTINI, Cabernet Sauvignon, CA | 12 | 48 |
| JUSTIN, Cabernet Sauvignon, Paso Robles, CA | 17 | 68 |
| LOS AILOS, Syrah, Malbec Blend, Argentina | 9 | 36 |
| SUR DE LOS ANDES, Malbec, Mendoza, Argentina 2014 | 9 | 36 |
| BARKAN, Merlot, Israel | 9 | 36 |
| BRICCOTONDO, Piemonte, Barbera 2015 | 11 | 44 |
| TERRA Di BO, Chianti Toscana, Italy, 2012 | 9 | 36 |
| ZACCAGNINI CANTINA, Montepulciano, Italy 2014 | 12 | 48 |

Draught

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| Coors Light, CO |
| Long Trail Ale, VT |
| Down East Cider, MA |
| Samuel Adams Seasonal |
| Guinness, Ireland |
| Stella Artois, Belgium |
| Ballast Point, Orange Vanilla Cream, CA |
| Raspberry Sour, Collective Arts, CAN |
| Space Cake, DIPA, Clown Shoes, MA |
| Juice Bomb, IPA, Sloop, NY |
| Mind Haze, IPA, Fire Stone Walker, CA |
| Nugget Nector, Ale, Tröeg, PA |

Connecticut Crafts

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| Headway IPA, Counter Weight |
| Neo – Cryptic, Lemon IPA, Relic |
| Sea Hag, IPA, N.E Brewing Co. |
| Sip of Sunshine, IPA, Lawsons, CT/VT |

Bottle Beer

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| Budweiser |
| Bud Light |
| Blue Moon |
| Corona, Mexico |
| Heineken, Holland |
| Stella Artois, Belgium |
| Amstel, Holland |
| Michelob Ultra |
| Coors Light |
| Miller Light |
| St. Pauli Girl Non-Alcoholic |

Champagne & Sparkling

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| MOET & CHANDON IMPERIAL BRUT, Epernay France (N.V.) | 110 |
| DOM PERIGNON, Champagne France | 295 |
| KRUG GRAND CUVEE BRUT, Champagne, France (N.V.) | 295 |
| SANTA MARGHERITA BRUT, Rose, Trentino, Italy | 68 |
| VEUVE CLICQUOT Rose, Champagne, France | 145 |
| VEUVE CLICQUOT Yellow Label, Champagne, France | 105 |

Chardonnay

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| 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, France 2012 | 130 |

Other White Varietals/Rose

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| SANTA MARGHERITA, Pinot Grigio, Trentino, Italy '14 | 60 |
| PACIFIC PINOT, Pinot Gris, willamette valley '15 | 36 |
| NOBILO 'ICON', Sauvignon Blanc, , New Zealand '14 | 53 |
| A TO Z, Riesling, Oregon | 48 |
| BLINDFOLD “Prisoner”, White Blend, Oakville, CA 2016 | 60 |

Pinot Noir

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| CAKEBREAD CELLARS, Napa Valley 2016 | 78 |
| HAMILTON RUSSELL VINEYARDS, South Africa '16 | 80 |
| La Crema, Russian River, California 2015 | 81 |
| WILLAMETTE VALLEY “ Whole Cluster” Oregon '16 | 60 |
| CLARK & TELEPHONE “ Belle Glos Napa, California '17 | 112 |

Merlot

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| SHAFER, Napa Valley, California 2013 | 95 |
| OBERON Napa Valley 2016 | 62 |
| STAGS LEAP WINERY, Napa, California 2014 | 99 |
| DUCKHORN ‘ DECOY’ , Napa, California 2015 | 56 |

Zinfandel

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| RIDGE “THREE VALLEYS”, Sonoma, California 2016 | 66 |
| RAVENSWOOD, Old Vine Zinfandel, Lodi, CA, 2015 | 42 |
| SALDO “Prisoner”, Oakville, CA 2016 | 72 |

Other Red

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| MARIETTA CELLARS, Syrah, Christo Lot Number 3, CA | 65 |
| DONATI PAICINES Claret, Central Coast, CA, 2012 | 48 |
| CHATEAU BOUTISSE , Bordeaux, France 2011 | 68 |
| CHATEAU COMBEL-LA- SERRE, Cahors, France 2014 | 54 |
| LES DAUPHINS, Cotes Du Rhone, France 2014 | 42 |
| GALLINAS Y FOCAS, Mallorca, Spain 2012 | 62 |

Italian

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| CAPARZO, Brunello Di Montalcino, Tuscany, Italy 2012 | 90 |
| MICHELE CHIARLO, Barbera d' Asti, Piedmont, Italy 2014 | 52 |
| GAJA “Promis” Ca marcanda, Tuscany, Italy 2016 | 117 |
| SEGHESIO, Barolo, Piedmont, Italy 2013 | 75 |
| IL FAUNO, Toscana, Italy 2010 | 75 |
| PALAZZO MAFFEI Amarone Della Valpolicella 2013 | 72 |
| VILLA BARBI, Umbria Rosso, Italy 2014 | 48 |

Cabernet Sauvignon

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| INDIAN WELLS, Chateau St. Michelle, WA 2016 | 53 |
| DOUBLE DIAMOND Oakville Napa Valley 2016 | 120 |
| SHAFER,” One Point Five”, Napa Valley, CA 2013 | 240 |
| CAKEBREAD CELLARS, Napa Valley, California 2016 | 162 |
| JORDAN, Napa Valley, California 2014 | 125 |
| CHATEAU MONTELENA, Napa Valley, California 2015 | 102 |
| LA VILLETTE Vin De France, France 2014 | 48 |
| FAUST, Napa, California 20 16 | 108 |
| SILVERADO Estate, Napa Valley, CA 2014 | 85 |
| AUROS, Napa Valley, Ca 2015 | 140 |
| GROTH, Napa Valley, Ca 2014 | 135 |

Vintages and selections subject to change