



@grantsrestaurant

Small Plates

OUR FRENCH ONION SOUP <i>toasted bread, melted gruyere</i>	8
NEW ENGLAND CLAM CHOWDER <i>bacon, gremolata</i>	7
LOBSTER BISQUE <i>fresh Maine lobster, crème fraiche</i>	9
RHODE ISLAND FRIED CALAMARI <i>sriracha aioli, spicy marinara</i>	12
THAI STYLE MAINE MUSSELS <i>coconut - curry, onion, garlic, ginger, Thai basil cilantro, chili</i>	10
SWEET CHILI TUNA TARTARE <i>pickled ginger, shallots, wasabi powder - served with wonton chips</i>	16
ROASTED BABY BEETS <i>goat cheese fritters, pistachio & fennel</i>	9
HOUSE SMOKED WINGS <i>dirty bourbon buffalo sauce, black pepper ranch</i>	9
BUFFALO SHRIMP <i>lime marinated cabbage</i>	9
JUMBO LUMP CRAB SALAD <i>avocado, jalapeno & crusted peanuts</i>	12

ARTISANAL CHEESE BOARD

CAMBERT *Arethusa Farm Bantam, CT*
CRY BABY *Arethusa Farm Bantam, CT*
TAPPING REEVE *Arethusa Farm, Bantam, CT*
CONNECTICUT BLUE *English farm house style, CT*
fresh honey, quince paste & grilled country bread 16

SALUMI & CHEESE BOARD

Chef Selection

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

GRANTS

RESTAURANT and BAR

Burgers, Sandwiches & More

served with fries

LOBSTER BURGER 17 <i>tomato jam, green chili citrus aioli, havarti cheese, lettuce</i>
4 MILE RIVER STEAK BURGER 15 <i>onion jam, Maytag bleu cheese, lettuce, tomato jam, horseradish crème & artisan roll</i>
BACON DOUBLE ¼ lb. CHEESEBURGER 12 <i>aged cheddar, lettuce, tomato jam, spicy aioli on an artisan roll</i>
BUTTERMILK BRINED CRISPY CHICKEN FILET 13 <i>lettuce, tomato jam, spicy aioli</i>
BROOKLYN STYLE PASTRAMI REUBEN 14 <i>mesquite smoked, braised red cabbage, Swiss cheese, Russian dressing & griddled rye</i>
MUSTARD BBQ ORGANIC BLACK PEARL SALMON 18 <i>"leek & potato soup", French green beans & beet "caviar"</i>
SPICY RIGATONI VODKA 15 <i>San Marzano tomatoes, cream and parmigiano</i>
LEMON RICOTTA GNOCCHI 15 <i>ragu of braised lamb and tomato "bolognese", parmigiano,</i>
BAKED MAC'N CHEESE 12 <i>VT cheddar, comte, parmigiano & toasted bread crumbs</i>
CRISPY FISH TACOS 14 <i>Pacific cod, mango salsa, crème fraiche, lime marinated cabbage</i>
PORK CUTLET 15 <i>arugula salad, lemon & shaved parmigiano</i>

Raw Bar

OYSTERS ON THE HALF SHELL <i>Canada Cup (PEI) Tuxedo (CANADA)</i>	2.75 each
JUMBO WHITE SHRIMP <i>Served with cocktail sauce & cucumber mignonette</i>	3.95 each

Salads

TOSCANO SALAD <i>fresh mozzarella, tomato, olives, roasted peppers, polenta croutons, balsamic vinaigrette</i>	9
BABY LETTUCES <i>radish, white balsamic vinaigrette</i>	8
CLASSIC CAESAR <i>warm chick pea croutons, grana padano</i>	8
SIMPLE CHOPPED <i>Gorgonzola, tomato, cucumber, olives, red onion, chick peas, balsamic vinaigrette</i>	9
JAY'S SHREDDED SALAD <i>iceberg, Napa cabbage, snow pea, bean sprouts, wasabi peas, roasted peanuts & honey mustard vinaigrette</i>	8

MAKE IT A BIG SALAD

Grilled Chicken 6 - Grilled Shrimp 9
Mustard BBQ Glazed Salmon 10



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