

Instagram



@grantsrestaurant

GRANTS



michelle@billygrant.com

RESTAURANT and BAR

Burgers, Sandwiches & More

served with fries

gluten free buns available

LOBSTER BURGER 17

tomato, green chili citrus aioli, havarti cheese & lettuce

NORTH AMERICA BISON BURGER 16

Lagavulin onion marmalade, BBQ aioli & smoked gouda

ALL NATURAL SIRLOIN BURGER 15

sweet pepper relish, romaine, peppercorn ranch & porter cheddar

BACON DOUBLE ¼ lb. CHEESEBURGER 12

aged cheddar, lettuce, tomato & spicy aioli

CHICKEN & GUACAMOLE WRAP 13

crispy bacon, spicy aioli & shredded kale

18 HOUR-SMOKED PASTRAMI REUBEN 14

spiced braised cabbage, Swiss cheese, Russian dressing on seedless rye

PISTACHIO CRUSTED IDAHO RAINBOW TROUT 18

lentil vinaigrette, radish and frisee salad

KOREAN BBQ GLAZED ORGANIC BLACK PEARL SALMON 18

black forbidden rice, miso buttered asparagus, toasted sesame

DAY BOAT SCALLOPS 18

Florida corn succotash, edamame, bell peppers,

house-smoked pork belly & pea shoots

CRISPY FISH TACOS 14

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

MISO GLAZED TOFU 16

red quinoa, spice roasted carrots, candied shiitake mushrooms *gf*

BAKED MAC'N CHEESE 12

smoked gouda, parmesan cheese & bread crumbs

LEMON RICOTTA GNOCCHI 18

Seacost Farm mushrooms, English peas, kale & mint pesto,

ricotta salata

SPICY RIGATONI VODKA 15

San Marzano tomatoes, cream and parmigiano

Add hot Italian sausage \$5

CHICKEN MILANESE 16

arugula salad, cherry tomatoes, lemon & shaved parmigiano

ARTISANAL CHEESE BOARD

MELVILLE Mystic Cheese Company, Lebanon, CT

DARWIN 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

Small Plates

OUR ONION SOUP GRATINEE melted havarti, parmesan crostini 8

NEW ENGLAND CLAM CHOWDER 8

RHODE ISLAND FRIED CALAMARI 12

sriracha aioli, spicy marinara

KANI SALAD 12

jumbo lump crab, English cucumber, green mango,

enoki mushrooms, panko crunch

THAI STYLE MAINE MUSSELS 10

coconut - curry, onion, garlic, ginger, Thai basil *gf*

BUFFALO SHRIMP 9

lime marinated cabbage, ranch dressing

SWEET CHILI LIME GLAZED CHICKEN WINGS 10

shishito and red hot chili peppers, cilantro

BLISTERED SHISHITO PEPPERS 8

piquillo pepper whipped chickpea hummus

Raw Bar

OYSTERS ON THE HALF SHELL 2.75 each

JUMBO WHITE SHRIMP 3.95 each

Served with cocktail sauce & cucumber mignonette

Salads

TOSCANO SALAD 10

fresh mozzarella, tomato, olives, roasted peppers,

polenta croutons, balsamic vinaigrette *gf*

ANDERSON FARMS CONNECTICUT SPINACH 10

baby beets, cara cara orange, goat cheese, roasted walnuts,

white balsamic vinaigrette

BABY LETTUCES 8

radish, white balsamic vinaigrette *gf*

KALE GOAT CHEESE "CAESAR" 9

red onion, toasted pumpkin seeds, cranberry, warm chickpea

polenta croutons *gf*

SIMPLE CHOPPED 10

feta, tomato, cucumber, olives, red onion, chick peas,

balsamic vinaigrette *gf*

SWEET GEM WEDGE SALAD 9

radish, celery, bacon, hard cooked egg, Jasper Hill Farm clothbound

cheddar, buttermilk ranch dressing *gf*

MAKE IT A BIG SALAD

Grilled Chicken *gf* 6 Grilled Shrimp *gf* 9 Mustard BBQ Salmon *gf* 10

Buffalo Chicken 6 Buffalo Shrimp 9

gf - gluten free upon request



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

🍷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
CHIMNEY CREEK, 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
SONOMA CUTRER, Russian River, California ‘15	14	56
LANDMARK, Chardonnay, Sonoma Valley, CA	16	64
SANCERRE, Petite, Henri Bourgeois, Chavignol, France’15	9	36
ALBARINO, Martin Codax, Spain	9	36
BERTANI BERTAROSE, Rose, Verona, Italy	9	36
MEOMI, Rose, Sonoma County, CA 2017	11	44

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
TERRA Di BO, Chianti Toscana, Italy, ‘12	9	36
ZACCAGNINI CANTINA, Montepulciano D’ Abruzzo, Italy	12	48

🍷Wine by the Bottle🍷

Champagne & Sparkling

MOET & CHANDON IMPERIAL BRUT, Epernay France (N.V.)	110
KRUG GRAND CUVEE 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 1.5L 245
VEUVE CLICQUOT Rose, Champagne, France	145
PERRIER JOUET “Belle Epoque” Brut Champagne France 2006	275

Chardonnay

FERRARI CARANO“ Tre Terre” Russian River, CA 2011	49
MEIOMI, California,2016	48
CHATEAU MONTELENA, Chardonnay, Napa, CA 2013	92
CAKEBREAD, Napa Valley, California 2015	95
BOUCHARD PERE & FILS Reserve, Bourgogne, France 2015	52
SHAFER, Red Shoulder Ranch, Napa Valley, 2013	150
JOSEPH DROUHIN, Puligny- Montrachet, Bourgogne, France 2012	130
ORIN SWIFT, MANNEQUIN, CA, 2014	65

Other White Varietals/Rose

SANTA MARGHERITA, Pinot Grigio, Trentino, Italy 2014	60
MARCO FELLUGA, Pinot Grigio, Collio, Italy 2015	44
MATANZAS CREEK, Sauvignon Blanc, Sonoma, CA 2016	40
NOBILO ‘ICON’, Sauvignon Blanc, Marlborough, New Zealand 2014	53
CHATEAU STE. MICHELLE “EROICA” Riesling, Columbia Valley, WA	54
A TO Z, Riesling, Oregon	48

Pinot Noir

ROSEROCK, Drouhin Oregon, Eola-Amity Hills ‘14	70
HAMILTON RUSSELL VINEYARDS, Hemel-En-Aarde Valley, South Africa ‘16	80
LA CREMA, Russian River, California 2014	81
DAVID BRUCE, Sonoma, California 2013	75
CAYMUS BELLE GLOS “Clark & Telephone,” Santa Maria Valley, CA, 2014	112
CAKEBREAD CELLARS, Napa Valley 2015	78
MEIOMI, Pinot Noir, Sonoma County CA	54

Merlot

SHAFER, Napa Valley, California 2013	95
DUCKHORN, “DECOY” MERLOT, Napa Valley, California 2015	56
STAGS LEAP WINERY, Napa, California 2012	99

Zinfandel

Ridge “three valleys”, Sonoma, California 2011	66
BERAN, ZINFANDEL, CA 2012	45
BUEHLER, ZINFANDEL, Napa Valley, CA 2013	56

Other Red

MARIETTA CELLARS, Christo Lot Number 3	75
DONATI PAICINES Claret, Central Coast, CA, 2012	48
CHATEAU CASTERA Cru Bourgeois, Medoc, Bordeaux, France 2010	54
CHATEAU BOUTISSE Saint-Emilion Grand Cru, Bordeaux, France 2011	68
PHILIPPINE DE ST.-CYRILLE, Chateauneuf-Du-Pape, France ‘14	62

Italian

CAPARZO, Brunello Di Montalcino, Tuscany, Italy 2011	90
MICHELE CHIARLO, Barbera d’ Asti, Piedmont, Italy 2011	52
ZENI Amarone Della Valpolicella Clasico, Italy 2014	72
GAJA “Promis” Ca marcanda, Tuscany, Italy 2014	117
SEGHESSIO, Barolo, Peidmont, Italy 2011	75
IL FAUNO, Toscana, Italy 2010	75
BRUSCO, Toscana, Italy 2013	48

Cabernet Sauvignon

CHATEAU ST. MICHELE” Indian Wells” Columbia Valley, WA’ 2013	53
CHATEAU MONTELENA, Napa Valley, California 2013	102
SILVERADO ESTATE, Napa Valley, California 2012	85
FAUST, Napa, California 2014	108
GROTH, Napa, California 2012	132
DUCKHORN, Napa, California 2014	150
CAKEBREAD, Napa, California 2013	162
LA VILLETTE Vin De France, France 2014	48
CAYMUS “42”,Napa, CA 2014(1 Liter Bottle)	165
JORDAN, Alexander Valley, CA 2012	125

🍷Draught Beer🍷

<i>Blue Moon, CO</i>
<i>Stella Artois, Belgium</i>
<i>Sam Adams Seasonal, MA</i>
<i>Allagash White, Allagash Brewery, ME</i>
<i>Coors Light, CO</i>
<i>Lil’ Heaven, IPA, Two Roads Brewery, CT</i>
<i>Elm City Pilsner, NEBCO, CT</i>
<i>Sea Hag, NEBCO, CT</i>
<i>South Meadow Sour, Hanging Hills Brewery, CT</i>
<i>Double Blend, Unfiltered, Down East Cider, MA</i>
<i>Guinness</i>
<i>Boondoggle, Departure Pale Ale, CT</i>
<i>Long Trail, VT</i>
<i>Mass Rising, DIPL, Jacks Abby, MA</i>
<i>Sip of Sunshine, Lawsons Finest, VT</i>
<i>Grove Stand DIPA, Beer’d Brewery, CT</i>

🍷Bottle Beer🍷

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

***Subject to change upon availability**

🍷Up Next🍷

<i>Mass Rising, Jacks Abby, Imperial Pilsner, MA</i>
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Craft Beer Flights 10

(choice of 4 draught beers)

Vintages on wines are subject to change*