

Instagram



@grantsrestaurant

GRANTS

RESTAURANT and BAR



michelle@billygrant.com

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 & 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

RHODE ISLAND LITTLE NECKS 10
Arethusa Gardens Tuscan kale, linguica sausage & garlic crostini *gf*

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

PARMESAN TRUFFLE FRIES 6

SWEET POTATO FRIES honey bourbon sauce 6

Raw Bar

OYSTERS ON THE HALF SHELL 2.75 each

JUMBO WHITE SHRIMP 3.95 each

Served with cocktail sauce & cucumber mignonette

Burgers, Sandwiches & More

served with fries
gluten free buns available

LOBSTER BURGER 17
tomato, green chili citrus aioli, havarti cheese & lettuce

SMOKED BEEF BRISKET 14
Mystic Cheese Company Melville cheese, cole slaw, BBQ sauce

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 Seacoast Farm mushrooms *gf*

BAKED MAC'N CHEESE 12
smoked gouda, parmesan cheese & bread crumbs

TAGLIATELLE PASTA 18
Arethusa Gardens Tuscan kale, English peas, garlic, extra virgin olive oil
& 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

Salads

ARETHUSA GARDENS SALAD 10
black mission figs, burrata cheese, shaved prosciutto,
toasted pistachio, fig vincotto

TOSCANO SALAD 10
fresh mozzarella, tomato, olives, roasted peppers,
polenta croutons, balsamic vinaigrette *gf*

ANDERSON FARMS CONNECTICUT SPINACH 10
baby beets, pink grapefruit, 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



🍷House selection by the glass/bottle🍷

Sparkling

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
MEIOMI, Chardonnay, California, '16	12	48
SONOMA CUTRER, Russian River, California '15	14	56
ALBARINO, Martin Codax, Spain	9	36
BERTANI BERTAROSE, Rose, Verona, Italy	9	36
MEOMI, Rose, Sonoma County, CA 2017	11	44
CALASOLE, Vermentino, Rocca Di Montemassi, 2017	10	40

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
BRICCOTONDO, Piemonte, Barbera '15	11	44
TERRA Di BO, Chianti Toscana, Italy, '12	9	36
ZONIN, Valpolicella Ripasso, Italy, 2014	12	48
ZACCAGNINI CANTINA, Montepulciano D' Abruzzo, Italy 2014	12	48
SASYR Blend, Toscana, Italy 2014	10	

🍷Wine by the Bottle🍷

Champagne & Sparkling

MOET & CHANDON IMPERIAL BRUT, Epernay France (N.V.)	110
KRUG GRAND CUVÉE BRUT, Champagne, France (N.V.)	295
LOUIS ROEDERER Cristal Brut, Champagne, France 750ML	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
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
LANDMARK, Chardonnay, Sonoma Valley, CA	64

Other White Varietals/Rose

SANTA MARGHERITA, Pinot Grigio, Trentino, Italy '14	60
MARCO FELLUGA, Pinot Grigio, Collio, Italy '15	44
PACIFIC PINOT, Pinot Gris, willamette valley '15	36
NOBILO ‘ICON’, Sauvignon Blanc, Marlborough, New Zealand '14	53
MATANZAS CREEK, Sauvignon Blanc, Sonoma, CA '16	40
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 2015	75
CAYMUS BELLE GLOS “Clark & Telephone,” Santa Maria Valley, CA, 2016	112
CAKEBREAD CELLARS, Napa Valley 2016	78
MEIOMI, Pinot Noir, Sonoma County CA 2016	54

Merlot

SHAFER, Napa Valley, California 2013	95
DUCKHORN, “DECOY” MERLOT, Napa Valley, California 2015	56
STAGS LEAP WINERY, Napa, California 2014	99

Zinfandel

Ridge “three valleys”, Sonoma, California 2015	66
RAVENSWOOD, Old Wine Zinfandel, Lodi, California, 2015	42
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 BOUTISSE Saint-Emilion Grand Cru, Bordeaux, France 2011	68

Italian

CAPARZO, Brunello Di Montalcino, Tuscany, Italy 2013	90
MICHELE CHIARLO, Barbera d' Asti, Piedmont, Italy 2014	52
GAJA “Promis” Ca marcanda, Tuscany, Italy 2015	117
SEGHESSIO, Barolo, Peidmont, Italy 2012	75
IL FAUNO, Toscana, Italy 2010	75
BRUSCO, Toscana, Italy 2013	48

Cabernet Sauvignon

CHATEAU ST. MICHELE” Indian Wells” Columbia Valley, WA’ 2014	53
SELECTED, Carmel Winery, Shomron, Israel 2014	36
SHAFER,” One Point Five”, Napa Valley, CA 2013	240
QUILT, Napa Valley, California 2016	57
CHATEAU MONTELENA, Napa Valley, California 2015	102
FAUST, Napa, California 2015	108
GROTH, Napa, California 2013	132
DUCKHORN, Napa, California 2014	150
LA VILLETTE Vin De France, France 2014	48
CAYMUS ” 43” Napa, California, 2016(1 Liter Bottle)	165
JORDAN, Alexander Valley, CA 2015	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>Harpoon, IPA, MA</i>
<i>Fresh Cut Pilsner, Peak Organic Brewery, ME</i>
<i>G-Bot DIPA , NEBCO, CT</i>
<i>Centrifuge Pale Ale, Relic Brewing, CT</i>
<i>Down East Cider, MA</i>
<i>Guinness</i>
<i>Baywolf Honey IPA, Boondoggle Brewing, CT</i>
<i>Long Trail, VT</i>
<i>Summer IPA, Bronx Brew NY</i>
<i>Lunch Money, Ale, Collective Arts, CT</i>
<i>Lil’ Heaven, American IPA, Two Roads, CT</i>

🍷Bottle Beer🍷

<i>Budweiser</i>
<i>Bud Light</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**