

🍷house selection by the glass/bottle🍷

Sparkling

VILLA JOLANDA BRUT, Italy	10	40
CHANDON Rose, Ca	10	40
CHRISTALINO, Brut Cava, Cava, Spain	10	40
SEGURA VIUDAS, Brut Cava, Spain	187ML 10	750ML 38

White Varietals/Rose

SASSI, Pinot Grigio, Italy	9	36
KRIS, Pinot Grigio, Italy	12	48
SOLE BEECH, Sauvignon Blanc, Marlborough, NZ	9	36
OYSTER BAY, Chardonnay, Marlborough, NZ	9	36
WILLIAM HILL, Chardonnay, Central Coast, CA	12	48
LANDMARK, Chardonnay, Sonoma Valley, CA	17	68
CONUNDRUM 25, California White Blend, Napa Valley CA	12	48
SANCERRE, Petite, Henri Bourgeois, Chavignol, France'15	9	36
DR HANS VAN MULLER, Riesling, Germany	9	36
ALBARINO, Martin Codax, Spain	9	36
NOTORIOUS PINK, Grenache, Rose, France	9	36
CHLOE, Rose, Central Coast, Ca	9	36

Red

ANGELINE, Pinot Noir, CA	9	36
BRIDLEWOOD, Pinot Noir, CA	12	48
HACIENDA LOPEZ DE HARO, Rioja, Gran Reserva 2008	11	44
CROSBY, Cabernet Sauvignon, CA	9	36
LOUIS MARTINI, Cabernet Sauvignon, CA	12	48
JUSTIN, Cabernet Sauvignon, Paso Robles, CA	17	68
HAVENSCOURT, Merlot, CA	9	36
GOUGUENHEIM, Malbec, Argentina	9	36
TIERRA DE PIEDRA, Malbec Blend, Mendoza, Argentina	9	36
TERRA Di BO, Chianti Toscana, Italy, '12	9	36
ZACCAGNINI CANTINA, Montepulciano D' Abruzzo, Italy	12	48
JUSTIN ISOSCELES, Paso Robles, CA 2012	25	119

🍷Wine by the Bottle🍷

Champagne & Sparkling

MOET & CHANDON IMPERIAL BRUT, Epernay France (N.V.)	110
KRUG GRAND CUVEE BRUT, Champagne, France (N.V.)	295
DOM PERIGNON, Champagne France	295
LOUIS ROEDERER Cristal Brut, Champagne, France	750ML 395 1.5L 850
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
JOSEPH DROUHIN, Puligny- Montrachet, Bourgogne, France 2012	130
CAKEBREAD, Napa Valley, California 2013	95
CHATEAU MONTELENA, Chardonnay, Napa, CA 2013	92
VIEILLES VIGNES, Pouilly-Fuisse, Burgundy, France 2014	58
MERSOLEIL Reserve, Santa Lucia, CA'14	56
B.R COHN, Sonoma County, CA'14	52

Other White Varietals/Rose

CAKEBREAD CELLARS sauvignon Blanc, Napa Valley 2015	68
SANTA MARGHERITA, Pinot Grigio, Trentino, Italy 2014	60
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
HENRY FESSY, Crus Du Beaujolais, Pinot Noir, Morgon, France 2014	46
LA CREMA, Russian River, California 2013	81
DAVID BRUCE, Sonoma, California 2013	75
CAYMUS BELLE GLOS "Clark & Telephone," Santa Maria Valley, CA, 2014	112
ROBERT SINISKY, Napa, CA 2013	90
KENDAL-JACKSON, Anderson Valley, CA 2012	68

Merlot

SHAFER, Napa Valley, California 2013	120
DUCKHORN, "DECOY" MERLOT, Napa Valley, California 2012	56
STAGS LEAP WINERY, Napa, California 2012	99
DUCKHORN, Napa, California 2012	120

Zinfandel

Ridge "three valleys", Sonoma, California 2011	66
RYZin, Central Coast, California 2013	36
BERAN, ZINFANDEL, CA 2012	45
KLINKER BRICK, ZINFANDEL, Lodi, CA 2013	58

Vintages Are Subject To Change

Other Reds

MCWILLIAM'S HANWOOD ESTATE, Shiraz, 2013	48
MARIETTA CELLARS, Christo Lot Number 3	75
PHILIPPINE DE ST. CYRILLE, Chateaneuf-Du-Pape France 2014	62
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 2011	90
MICHELE CHIARLO, Barbera d' Asti, Piedmont, Italy 2011	52
TERRABIANCA CAMPACCIO, Tuscany, Italy 2012	60
IL BUGIARDO, Ripasso, Valpolicella, Italy, 2011	60
RECCHIA, Ca Bertoldi Amarone della Valpolicella, Italy 2010	80
GAJA "Promis" Ca marcanda, Tuscany, Italy 2014	117
SEGHESIO, Barolo, Peidmont, Italy 2011	75
TENUTA DI NOZZOLE, Chianti Classico, Italy 2013	55

Cabernet Sauvignon

CHATEAU ST. MICHELE "Indian Wells" Columbia Valley, WA' 2013	53
QUILT, Napa Valley, Rutherford, California, 2014	57
JORDAN, Alexander Valley, CA 2012	125
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 2013	150
CAKEBREAD, Napa, California 2013	162
LA VILLETTE Vin De France, France 2014	48
KENDAL-JACKSON, Alexander Valley, Ca 2012	70
SEQUOIA GROVE, Napa Valley, Ca 2013	75
STAGS LEAP ARTEMIS, Napa Valley, Ca 2012	132
CAYMUS "42", Napa, CA 2014 (1 Liter Bottle)	165
SCHOLAR & MASON, Napa, CA 2013	58

🍷Draught Beer🍷

Lagunator Lager, Lagunitas, CA/IL
Cranberry Berliner (sour), Jacks Abby, MA
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
The Golden Rose, IPA, Relic CT
Summer Shandy, Leinenkugel, WI
Down East Cider, MA
Sea Hag IPA, NEBCO, CT
Guinness

🍷Bottled 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
Citra Laka, Steady Habit, CT
(DIPA)-can

Craft Beer Flights 10 (choice of 4)



michelle@billygrant.com

GRANTS

RESTAURANT and BAR



@grantsrestaurant

STARTERS

- SUMMER GAZPACHO *cilantro-lime crème fraiche, Peekytoe crab* 8 *gf*
- RHODE ISLAND FRIED CALAMARI *sriracha aioli* 12
- "GRILLED CHEESE" 12
grilled Halloumi goat cheese, toybox tomatoes, basil oil, spring peas, lemon EVOO & grilled Filone toast *gf*
- MAINE STEAMERS 12
local corn, chorizo, sweet peppers & grilled filoni
- THAI STYLE MAINE WHITE WATER MUSSELS 10
coconut - curry, onion, garlic, ginger, Thai basil cilantro & chili *gf*
- GRILLED OCTOPUS 12
green olive tapenade, olive oil, poached potatoes & smoked paprika vinaigrette *gf*
- SWEET CHILI TUNA TARTARE *gf*
shallots, cucumber, wasabi powder, chili threads & micro celery 16
- SMOKED BLACK ANGUS STRIP LOIN "CARPACCIO" 10
house smoked beef, arugula salad, lemon & shaved parmigiano *gf*
- NEWGATE FARM BLUEBERRIES 7
Melville cheese, grilled bread, strawberry balsamic vinaigrette

ARTISANAL CHEESE BOARD

- MELINDA MAE *Mystic Cheese Company, Lebanon, CT*
- THE TWAIN *Mystic Cheese Company, Lebanon, CT*
- CRYBABY *Arethusa Farm Bantam, 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

Raw BAR

- OYSTERS ON THE HALF SHELL 2.75 each
*Caribou, Nova Scotia CA
Umami, Rhode Island*
- JUMBO WHITE SHRIMP 3.95 each
Served with cocktail sauce & cucumber mignonette

DAILY SPECIALS

- MONDAY - ½ off wine all day
- TUESDAY - \$1 oysters all day

WEDNESDAY

Fish & Chips 18

FRIDAY

Hot Butter Lobster Roll 22

THURSDAY

Pork Chop Milanese 22

SATURDAY

Australian Rack of Lamb 36

ENTRÉES

- MUSTARD BBQ GLAZED ORGANIC BLACK PEARL SALMON 27
corn succotash, peperonata sugar snap peas & basil oil *gf*
- DAY BOATS SCALLOPS (Nantucket Boats) 28
Native zucchini- caponata & yellow tomato coulis *gf*
- STONINGTON FLUKE 26
*Haricot Vert, toy box tomatoes,
Chanterelle mushrooms, corn & coconut coulis* *gf*
- LEMON RICOTTA GNOCCHI ALLA SCARPARELLO 18
braised chicken and fennel sausage ragu, cubanelle peppers & parmigiano
- SPICY RIGATONI VODKA 17
San Marzano tomatoes, cream & parmigiano
add chicken 4 / add shrimp 5
- SESAME MISO GRILLED TOFU 17
quinoa, spiced roasted carrots, spring peas, caramelized shitake mushrooms, local green beans & sesame vinaigrette
- CHICKEN MILANESE 20
arugula salad, cherry tomatoes, lemon & shaved parmigiano
- SPICED LONG ISLAND DUCK 28
baby Bok choy, roasted Oyster mushrooms, Bing cherry saba *gf*
- OUR SIGNATURE FILET MIGNON 35
melted blue cheese, potato puree & native sticky green beans *gf*
- 14 OZ. CERTIFIED BLACK ANGUS NEW YORK STRIP 36
chive blossom butter, potato puree & broccoli rabe *gf*

gf - gluten free upon request

SIMPLE ☆ FRESH ☆ DELICIOUS

SALADS

- JAY'S SHREDDED SALAD 9
iceberg, Napa cabbage, snow pea bean sprouts, wasabi peas, roasted peanuts & honey mustard vinaigrette *gf*
- BABY LETTUCES 8
radish, white wine vinaigrette *gf*
- KALE "CAESAR" 9
red onion, toasted pumpkin seeds, cranberry, 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, lettuce, tomato & spicy aioli
- 4 MILE RIVER FARM STEAKHOUSE BURGER 15
onion jam, Maytag bleu cheese, lettuce, tomato & horseradish crème
- CHICKEN & AVOCADO WHOLE WHEAT WRAP 13
crispy bacon, spicy aioli & shredded kale
- LOBSTER BURGER 18
green chili citrus aioli, havarti cheese, lettuce, tomato
- CRISPY FISH TACOS 15
Atlantic pollock, mango salsa, crème fraiche, lime marinated cabbage
- VEGGIE BURGER 12
roasted peppers, arugula, feta cheese, tzatziki

DESSERT

- *Gluten free rolls available*
- PEACH & BLUEBERRY CRISP *vanilla ice cream* *gf* 8
- WARM CHOCOLATE PUDDING CAKE *chocolate ice cream* 9
- PISTACHIO CRÈME BRULEE *lemon cookie* *gf* 8
- S'MORES SOUFFLE *graham cracker, chocolate soufflé, marshmallow* 9
- 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 ★

- BAKED MAC'N CHEESE
VT cheddar, comte, parmigiano & toasted bread crumbs 8
- HOUSE SMOKED CHICKEN WINGS *dirty sauce* *gf* 10
- PARMESAN TRUFFLE FRIES *gf* 6
- BUFFALO SHRIMP 10
- DEVILED EGGS *smoked paprika* *gf* 5
- EGGPLANT FRIES *spicy tomato & parmigiano* 6
- NATIVE STICKY GREEN BEANS 6