


GRANTS

RESTAURANT and BAR

APPETIZERS

CARMELIZED ONION SOUP <i>toasted bread, comte cheese</i>	7.95
MARKET SOUP <i>composed daily</i>	cup 4.95 bowl 6.95
RHODE ISLAND FRIED CALAMARI <i>tarragon aioli</i>	9.95
GRATINEED BLUE POINT OYSTERS <i>garlic butter, capers, herbs and crumbs</i>	11.95
BEET CURED SALMON <i>cara cara oranges, horseradish crema, pistachio dust</i>	11.95
SPICE GLAZED PORK BELLY <i>local apples, arugula, cider dressing</i>	9.95
TODAY'S TARTARE <i>composed daily</i>	10.95
LOBSTER COCKTAIL <i>scallops avocado, winter citrus</i>	12.95
ARTISINAL NORTHEAST CHEESES <i>(for two)</i> <i>crusty bread, candied almonds, house made jam</i>	12.95
CHARCUTERIE PLATE <i>(to share) truffled chicken liver pate, American prosciutto, salami, picante and crusty bread</i>	11.95
HAND CUT TRUFFLE FRIES <i>ricotta salata and aioli (to share)</i>	6.95

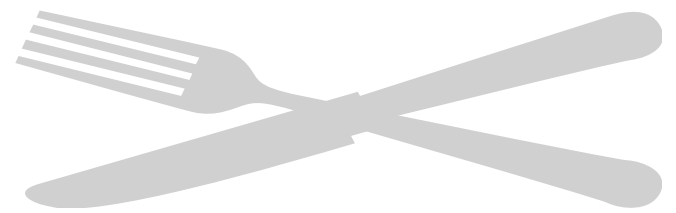


EAST AND WEST COAST OYSTERS 2.95 ea

HALF SHELL CLAMS 1.50 ea.

JUMBO SHRIMP COCKTAIL *bloody mary cocktail sauce* 2.95 ea

RAW BAR PLATTER *assortment of oysters, clams, and jumbo cocktail shrimp*
26.95 for 2 52.95 for 4 or 6



SALADS

TRADITIONAL CAESAR <i>garlic croutons, shaved grana padano</i>	6.95
SIMPLE CHOPPED <i>feta, cucumber, olives, chick peas with balsamic vinaigrette</i>	8.95
ICEBERG, BLUE AND BACON <i>candied pecans, buttermilk dressing</i>	8.95
ORGANIC FIELD GREENS <i>warm Connecticut goat cheese, candied almonds, dates, winter citrus, pomegranate vinaigrette</i>	8.95

ADD TO ANY SALAD

Grilled Chicken 4 Mustard Glazed Salmon 7 Grilled Shrimp 5

DAILY SPECIALS

Limited availability

MONDAY <i>Shrimp and avocado sandwich</i>	12
TUESDAY <i>My moms bacon wrapped Meatloaf</i>	12
WEDNESDAY <i>Shrimp and heirloom grits with cheese</i>	14
THURSDAY <i>Duck "Shepherds' Pie"</i>	13
FRIDAY <i>Skillet Fish and Chips</i>	12
SATURDAY <i>Bbq pork sandwich</i>	11
SUNDAY <i>Delicious brunch coming soon</i>	

ENTRÉES

MOULES FRITES <i>wild Maine mussels, saffron broth, twice cooked french fry potatoes</i>	11.95
PISTACHIO CRUSTED TROUT <i>friséé salad, fingerling potatoes, lentils,</i>	14.95
WARM SPINACH AND DUCK SALAD <i>mushrooms, bacon, dried cherries, candied walnuts, vinaigrette</i>	11.95
SPICED ORGANIC SALMON <i>aromatic black beans, avocado and truffle jus</i>	14.95
ALL NATURAL CHICKEN POT PIE <i>mushrooms, root vegetables, peas, truffle honey biscuit</i>	12.95
RUSSETT POTATO GNOCCHI <i>Sepi Farm lamb Bolognese style, mint, peas, and CT goat cheese</i>	14.95
CHICKEN TOSCANO SALAD <i>fresh mozz, tomatoes, roasted peppers, olives, polenta croutons, balsamic</i>	13.95
CHEESE BURGER SALAD <i>cheddar, mushroom, steak sauce, our wedge salad</i>	11.95
STEAK FRITES <i>Certified Angus New York Sirloin, twice cooked french fries, house steak sauce</i>	16.95

BURGERS & SANDWICHES

GRANTS ALL NATURAL BEEF BURGER <i>Maytag blue, onion jam, horseradish cream</i>	12.95
BENTONS BACON BURGER <i>Vermont cheddar, house BBQ sauce, lettuce, tomato</i>	13.95
BLACK ANGUS PASTRAMI REUBEN <i>braised red cabbage, Swiss cheese, russian dressing</i>	12.95
LOBSTER BURGER <i>green chili aioli, havarti cheese, arugula</i>	16.95
TUNA CLUB <i>seared rare, field lettuce, avocado, tomato, basil aioli, tomato</i>	16.95
HOUSE ROAST TURKEY <i>cranberry blood orange jam, friséé, soft goat cheese, multi grain toast</i>	12.95

all burgers and sandwiches served with hand cut fries and rosemary salt

SIDE DISHES

MAC & CHEESE <i>gruyere, parmesan herb crumbs</i>	6.95
ROASTED BABY BEETS <i>truffle honey, ricotta salata, arugula</i>	6.95
CHARRED BRUSSEL SPROUTS <i>golden raisin vinaigrette, crispy bacon</i>	6.95
ROASTED SHIITAKES <i>garlic and herbs</i>	6.95
TWICE COOKED FRENCH FRIES <i>rosemary sea salt</i>	4.95

Winter 2012 Billy Grant • Chef/Owner Eric Sass • Executive Chef Jonathon Hudak • Sous Chef
 An 18% gratuity will be added to parties of six or more. Our kitchen will gladly accommodate dietary restrictions.
 Children's offerings are available thoroughly cooking meats, poultry, shellfish & eggs reduces the risk of food borne illness
 All Menus Are Subject To Change and Market Availability