

GRANTS
RESTAURANT and BAR



STARTERS

BUTTERNUT SQUASH SOUP <i>gingersnap cookie crumbs</i>	7
OUR FRENCH ONION SOUP <i>toasted bread, melted gruyere</i>	8
MARYLAND CRAB CAKE <i>mustard beurre blanc, arugula, horseradish gremolata</i>	14
HOT CRAB & JERUSALEM ARTICHOKE DIP	11
RHODE ISLAND FRIED CALAMARI <i>sriracha aioli</i>	11
STEAMED MAINE MUSSELS <i>white wine, saffron, soft herbs, crusty bread</i>	11

Raw
BAR

OYSTERS ON THE HALF SHELL	2.25 each
JUMBO WHITE SHRIMP	3.95 each
<i>Served with cocktail sauce, or jalapeño mignonette</i>	

SALADS

BABY LETTUCES <i>radish, soft herbs, white wine vinaigrette</i>	7
CLASSIC CAESAR <i>warm chick pea croutons, grana padano</i>	7
SIMPLE CHOPPED <i>feta, cucumber, olives, red onion, chick peas, balsamic vinaigrette</i>	9
MARINATED BEETS <i>goat cheese fritters, pistachio, organic greens, autumn vinaigrette</i>	9

CHEESE

SERVED WITH HOUSE JAM & GRISSINI

Bayley Hazen Blue Cheese Jasper, VT	5
Aged Goat Cheese Coach Farm, NY	5
Dutch Farmstead Raw Cow's Milk Cato Corner, CT	5
Burrata Mozzarella sea salt, olive oil	4

★ ANY 2 CHEESES & ANY 2 MEATS \$16 ★

SERVED WITH MARINATED OLIVES & GRISSINI

Salami Toscano Frumani, CA	5
Speck Prosciutto Alto Adige, Italy	8
Chicken Liver Mousse house made, crusty bread	4
La Quercia Coppa Americano Iowa	5

MEAT

3 COURSE PRIX FIXE MENU

\$38

(kindly no substitutions)

-First Course-

(kindly select one)

BUTTERNUT SQUASH SOUP *gingersnap cookie crumbs*

MESCLUN GREENS AND FRISEE WITH APPLES
candied walnuts and cider vinaigrette

-Entrée-

NATURAL TURKEY WITH ALL THE TRIMMINGS

*my mom's sausage and cornbread stuffing, orange cranberry compote,
Brussels sprouts with apple bacon and carrots,
sweet potato "pie", golden potato puree and natural pan gravy*

-Dessert-

(kindly select one)

PUMPKIN OPERA CAKE

APPLE CRISP *vanilla ice cream*

HOUSE MADE BOURBON PECAN ICE CREAM

ENTRÉES

NATURAL TURKEY WITH ALL THE TRIMMINGS

*my mom's sausage and cornbread stuffing, orange cranberry compote,
Brussels sprouts with apple bacon and carrots,
sweet potato "pie", golden potato puree and natural pan gravy* 28

BILLY'S BUTTERNUT SQUASH RAVIOLI *sage brown butter,
crushed hazelnuts, parmigiano* 17

PISTACHIO CRUSTED IDAHO TROUT *warm fingerling potato "salad"
French green beans, lentil vinaigrette* 19

SPICED ORGANIC BLACK PEARL SALMON *truffle black beans,
avocado, salsa rosa* 26

GEORGES BANKS DAY BOAT SEA SCALLOPS *butternut squash purée,
charred Brussels sprouts, smoky bacon, local apples* 27

LOCAL HONEY GLAZED KUROBUTA PORK CHOP

*caramelized sweet potatoes,
shaved Brussels sprouts, apple mostarda* 24

OUR SIGNATURE FILET MIGNON *melted blue cheese,
mashed potatoes, truffle creamed kale* 34

14 OZ. CERTIFIED BLACK ANGUS NEW YORK STRIP
crispy parmesan herb potatoes, béarnaise butter 35

DOUBLE ¼ LB. CHEESEBURGER & FRIES *aged cheddar,
lettuce, tomatoes, spicy aioli on an artisan roll* 12

DESSERT

APPLE CRISP *vanilla ice cream* 8

WARM CHOCOLATE PUDDING CAKE *chocolate ice cream* 9

GINGER CARAMEL CRÈME BRULEE *orange cocoa nib butter cookie* 8

DOUBLE CHOCOLATE PUDDING *mascarpone whipped cream* 6

WHITE CHOCOLATE CHEESECAKE *blueberry preserves
& mascarpone whipped cream*

HOT FUDGE SUNDAE *vanilla ice cream
hot fudge & lots of fresh whipped cream*

**House made ice cream & sorbet available
Ask your server for daily flavors*



SIMPLE ★ FRESH ★ DELICIOUS