



# GRAFTON STREET

## APPETIZERS

<b>Local Oysters</b> <i>shallot mignonette, tabasco cocktail sauce</i> 2.75 Each // 12 for 30		<b>Ploughman's Board</b> 16 <i>selection of cured meats, local cheeses, seasonal accompaniments, crostini</i>
<b>N.E. Clam Chowder</b> 9 <i>fresh clams, smoked bacon</i>		<b>Steamed Mussels</b> 13 <i>cider broth, shaved fennel, cilantro, grilled ciabatta</i>
<b>Roasted Beet Salad</b> 12 <i>frisée, strawberries, goat milk feta, toasted hazelnuts, verjus vinaigrette</i>		<b>Shrimp Cocktail</b> 14 <i>cocktail sauce, lemon</i>
<b>Caesar Salad</b> 11 <i>romaine, kale, croutons, aged parmesan</i>		<b>Classic Meatballs</b> 11 <i>pork/beef/veal blend, marinara, pecorino, ciabatta</i>
<b>Carrot &amp; Farro Salad</b> 13 <i>red quinoa, baby spinach, pomegranate, smoked almonds, burnt orange vinaigrette</i>		<b>Fried Calamari</b> 13 <i>pickled peppers, fresh herbs, lemon vinaigrette</i>
<b>Chicken Wings</b> 13 <i>house-made hot sauce, carrot &amp; celery salad</i>		<b>Hummus Plate</b> 12 <i>vegetable crudite, fresh herbs, olive oil, za'atar spiced pita chips</i>

## ENTREES

<b>Shepherd's Pie</b> 18 <i>lamb, english peas, carrots, onions, mashed potatoes</i>		<b>Pub Steak</b> 28 <i>roasted fingerling potatoes, shaved brussels, mushroom demi glace</i>
<b>Pan-Seared Salmon</b> 24 <i>roasted carrots, wheat berries, frisee, lavender-honey vinaigrette</i>		<b>Herb-Roasted Chicken</b> 23 <i>sweet potato puree, broccolini, charred onion, pan jus</i>
<b>George's Bank Scallops</b> 27 <i>arugula pesto risotto, charred corn, roasted cherry tomatoes, parmesan</i>		<b>Truffle &amp; Potato Ravioli</b> 19 <i>celeriac puree, roasted delicata squash, smoked pistachios</i>
<b>Traditional Fish &amp; Chips</b> 18 <i>hand-cut fries, coleslaw, tartar sauce</i>		<b>Pappardelle Bolognese</b> 21 <i>braised pork, beef &amp; veal ragú,</i>

## SANDWICHES

<b>Grafton Burger</b> 15 <i>aged irish cheddar, applewood-smoked bacon, caramelized onions, toasted brioche</i>
<b>Quinoa-Black Bean Burger</b> 13 <i>curried-cashew pesto, pickled carrot, cilantro, harissa aioli, toasted brioche</i>
<b>Buttermilk Fried Chicken</b> 13 <i>sriracha-blue cheese dressing, bibb lettuce, tomato, red onion, toasted brioche</i>

## PIZZA

<b>Apple &amp; Prosciutto</b> 15 <i>fontina, caramelized onions &amp; fennel, balsamic</i>
<b>BBQ Chicken</b> 14 <i>bbq sauce, pickled onion, cheddar, ranch</i>
<b>Pepperoni</b> 14 <i>fresh mozzarella, parmesan, crispy pancetta</i>
<b>Margherita</b> 13 <i>fresh mozzarella, basil</i>

## SIDES 5

**Grilled Asparagus // Broccolini // Mashed Potatoes // Hand-Cut Fries**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

*Before placing your order, please inform your server if a person in your party has a food allergy. An 18% gratuity will be added to parties of 6 or more.*