

The 'Otis' Shrimp Cocktail 12
horseradish cocktail sauce, remoulade

*Oysters on Half Shell 3 ea
selection from North Atlantic waters

Charcuterie 18

artisan bread, cured meats, country paté, pickled vegetables, NE cheese, grainy mustard

Starters

Seafood 'Chowdah'	cod, squid, clams, fingerlings, dill, oyster crackers	8
Chef's Daily Soup	made from scratch using good, clean, local ingredients	8
Corn in the Husk	lime aioli, aged cheese, whipped butter, pink peppercorns	8
Scotch Eggs	free range eggs, Kinnealey pork sausage, seasoned panko crust	8
Toast Points Trio	smoked bluefish paté, mushroom ragoût, prosciutto	12
Shrimp & Corn Fritters	cold-water shrimp, sweet corn, jalapeño whipped cream, maple drizzle	14
*Grilled Oysters	Atlantic oysters, Sriracha lime butter, frisée with citrus vin	12
PEI Mussels	wine, garlic, shallots, fennel, baguette, whipped butter	12
Rustic Fondue	Harpoon IPA, Emmental cheese, artisan bread, market produce	14

Salads

Beet Salad	orange supremes, fennel, baby spinach, goat cheese, citrus vin	10
Wedge Salad	iceberg, maple smoked bacon bits, blue cheese, grape tomatoes, ranch	10
Arugula Salad	shaved radish, cremini mushrooms, candied almonds, champagne vin	9
Green Tomato Salad	fried green tomatoes, mozzarella, basil oil, balsamic reduction syrup	9
*Steak & Chopped Salad	bistro tenderloin, romaine, cherry tomato, red onion, avocado-lime vin	14
Farmer's Market Salad	seasonal produce, sweet pickled onion, herb dressing	10

Sandwiches

Deconstructed Egg Salad	free range eggs, avocado, bibb lettuce, cracked pepper mayo, baguette	9
*Granary Burger	custom blend, Vermont cheddar, smoked bacon, fried egg, brioche bun	16
Oyster Po-Boy	local water fried oysters, remoulade, bibb lettuce, baguette	12
NE Lobster Roll	knuckle and claw, chive-citrus mayo, griddled brioche roll	18
Bell & Evans Chicken	smoked bacon, baby spinach, tomato, citrus mayo, baguette	12
All Natural Roast Beef	mustard-garlic rub, sauerkraut, bibb lettuce, Gruyère, baguette	14

Grilled Flatbreads

Margherita	olive oil, tomato, basil, mozzarella, shaved Parmigiano	10
Ham & Peas	country ham, sweet peas, pea tendrils, shaved Parmigiano, Dijon cream	12
Smoked Salmon	cold-smoked Atlantic salmon, cream cheese, dill, capers	16
Arugula & Prosciutto	olive oil, caramelized onions, goat cheese, dressed greens	14
Chef's Feature	daily feature crafted by the Granary Tavern culinary team	14

Mains

Cioppino	coldwater whitefish, oysters, clams, garden herbs, Chianti broth	22
Fish & Chips	Gloucester cod, hand-cut fries, house-made tartar sauce	16
Chicken & Waffles	Statler cut Bell & Evans organic, waffles, bourbon maple drizzle	16
*Pan Seared Scallops	brûléed Georges Bank, sweet pea puree, fresh mint	18
*Steak Frites	bistro tenderloin, cremini butter, hand-cut fries, smoked sea salt	22
Grilled Lobster	local catch, sweet corn, roasted fingerlings, compound butter	22



*Cooked to Order. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. ++Before placing your order please inform your server if you or a person in your party has a food allergy++