

THE *Granite* GRILL

STARTERS

CRISPY CORN HUSHPUPPIES Warm golden hushpuppies with a touch of jalapeño heat, served with whipped honey butter 8.95

TEMPURA FRIED CAULIFLOWER Lightly battered florets fried crisp, served with a creamy curry yogurt dipping sauce 12.95

BEET SALAD Roasted golden and red beets with lemon yogurt, fresh blackberries, toasted hazelnuts, and sherry sesame vinaigrette 12.95

CRISPY CHILI SHRIMP Tossed in a sesame-garlic chili glaze, served with butter lettuce and honey ponzu for dipping 15.95

SALADS & BOWLS

grilled or fried chicken 6 / shrimp 8 / salmon* 12 / steak* 14

CAESAR Chopped romaine, aged Parmigiano-Reggiano, and house-made garlic focaccia croutons 11.95

WEDGE Crisp iceberg lettuce with cherry tomatoes, thick-cut bacon, balsamic shallots, and creamy blue cheese dressing 13.95

BABY KALE & GOAT CHEESE Dates and toasted hazelnuts, tossed in a honey-sesame vinaigrette 13.50

GRANITE WALDORF SALMON SALAD Crisp green apple, candied pecans, celery, radish, golden raisins, and arugula mix in a roasted garlic vinaigrette 24.95

MEDITERRANEAN BOWL Warm lentils and rice with grilled shrimp and fried artichokes, whipped yogurt, cucumber, red onion, feta, crispy chickpeas, mixed greens, and tahini dressing 21.95
Or with grilled chicken 19.95

SPINACH & ARTICHOKE DIP A classic – creamy baked blend of spinach, artichokes, and melted cheeses, served with house-made tortilla chips 13.95

WARM CRAB DIP Lump crab baked with Comté, shallots, and Old Bay, served bubbling with crisp wonton chips 18.95

TUNA TARTARE* Hand-chopped sushi-grade yellowfin tossed with cucumber and charred leek aioli, served with house-made tortilla chips 17.95

STEAK TARTARE* Hand-chopped filet mignon with lemon-soy dressing, capers, shallot, parsley, and chives, served with saffron-harissa aioli and crostini 21.95

BURGERS & SANDWICHES

Choice of French fries, house salad (+2), or Caesar (+2). Gluten-free bread available upon request. Add bacon to any burger or sandwich (+2).

GRANITE BURGER* Double-stacked blend of Allen Brothers premium Angus ground beef with melted cheddar, crisp lettuce, onion, and pickles, finished with our signature burger sauce on fresh baked brioche 17.50

JACK BURGER* Double-stacked blend of Allen Brothers premium Angus ground beef with monterey jack cheese, fried onion ring, and bacon, finished with our house-made BBQ sauce on fresh baked brioche 19.50

CLASSIC FRIED CHICKEN Crispy chicken cutlet with house-made buffalo and ranch sauces, shredded lettuce, and pickles on fresh baked brioche 17.50

CRISPY FISH SANDWICH Beer-battered haddock with crisp coleslaw and creamy remoulade on fresh baked brioche 18.95

HAND-CUT STEAKS

Our Black Angus steaks are 21-day dry-aged for exceptional flavor. Finished with pearl onion butter. Choice of cognac peppercorn or red wine demi-glace.

FILET MIGNON 8oz* Center-cut tenderloin, with whipped potatoes and choice of one side 47.95

RIBEYE 14oz* Well-marbled and richly flavored, with whipped potatoes and choice of one side 48.95

HANGER STEAK & FRENCH FRIES 10oz* 35.95

FRESH FISH

We serve responsibly sourced fish, hand-cut daily for exceptional freshness and flavor.

SCOTTISH SALMON WITH HERBED BEURRE BLANC* Served on a bed of rice pilaf with roasted brussels sprouts and fresh herbs 28.95

NORTH CAROLINA RAINBOW TROUT Almondine style, topped with toasted almonds and served with grilled green beans and roasted potatoes 27.95

SPECIALTIES

EGGPLANT PARMESAN Crisp ribbons of eggplant layered with fresh mozzarella, pomodoro, aged Parmigiano-Reggiano and served with a side of fresh baked focaccia 20.95

CHICKEN PESTO PASTA Grilled chicken and tubetti pasta tossed in a rich basil-pesto cream, finished with aged Parmigiano-Reggiano and served with a side of fresh baked focaccia 20.95

CAJUN PASTA Seared chicken and shrimp sautéed with shallots, garlic, and a tangy Cajun tomato cream and served with a side of focaccia 23.95

KNIFE & FORK BABY BACK RIBS Slow-smoked and brushed with house-made BBQ sauce, finished on the chargrill and served with fries and crisp coleslaw 25.95

BEEF BOURGUIGNON Sautéed tender slices of beef, cremini mushrooms, pearl onions, and roasted baby carrots in a rich red wine sauce, served with whipped potatoes 29.95

ROASTED HALF CHICKEN AU JUS All-natural chicken roasted with rosemary and thyme butter, served with whipped potatoes 23.95
Note: this dish requires additional cooking time

JUMBO LUMP CRAB CAKES Pan seared, served with roasted vegetable medley and remoulade 34.95

BOUILLABAISSE Shrimp, clams, mussels, and rockfish in a saffron-tomato broth with braised fennel, potatoes, and onions, served with grilled baguette and saffron paprika aioli 32.50

SIDES

FRENCH FRIES 5.95

WHIPPED POTATOES 5.95

CREAMED SPINACH 5.95

GRILLED GREEN BEANS 5.95

GRILLED ASPARAGUS 8.50

CAESAR SALAD 7.50

HOUSE SALAD 7.50

Mixed greens, cucumber, tomato, croutons and choice of blue cheese, ranch or vinaigrette

DESSERT

BROWNIE SUNDAE Warm chocolate brownie with vanilla bean ice cream, whipped cream, toffee sauce, and candied pecans 9.95

KEY LIME PIE Graham cracker crust filled with tangy key lime custard, topped with fresh whipped cream 9.95

STICKY TOFFEE PUDDING Warm toffee-soaked sponge cake with vanilla bean ice cream and dark chocolate crisps 9.95

An automatic gratuity of 20% will be added to parties of 8 or more.

*Cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



ALLERGY STATEMENT: We take pride in preparing our food from scratch every day. Some items will have limited availability. We are concerned for your well-being. If you have allergies or dietary restrictions, please alert us as not all ingredients are listed. Scan the QR code for detailed allergy and ingredient information.



MARTINIS

CLASSIC gin or vodka, dolin dry vermouth shaken or stirred, olives or twist 13

PICKLE gin or vodka, dolin dry vermouth house brine, shaken, cornichon, olive, and twist 13

ESPRESSO cirrus vodka, kahlua, espresso 14

CLARIFIED LEMON DROP* cirrus vodka, cointreau, lemon, sugar 14

*clarified with milk for a luxuriously smooth texture and enhanced layers of flavor

COSMOPOLITAN vodka, cointreau, cranberry, lime 14

FRENCH MARTINI cirrus vodka, chambord, pineapple, lemon 14

We offer a selection of Coke products, fresh-brewed iced tea and coffee.

HAPPY HOUR

Monday-Friday 4:00-6:00 PM

DRINKS

HOUSE ITALIAN RED - \$7
HOUSE ITALIAN WHITE - \$7

GLASS WINES - \$2 OFF

DRAFT BEERS - \$2 OFF

HOUSE POURS - \$7
vodka, gin, tequila, rum, bourbon, scotch - spirit with one mixer

CRAFT COCKTAILS - \$9
bourbon old fashioned, classic margarita, granite mule, paloma, sangria

Coming Soon!

HAPPY HOUR
BAR BITES

PRIVATE DINING
RESERVATIONS

OLD FASHIONEDS & MANHATTANS

BOURBON OLD FASHIONED old forester bourbon, demerara, bitters 11.50

RYE OLD FASHIONED bulleit rye whiskey, demerara, bitters 12

MANHATTAN old overholt rye whiskey, carpano antica sweet vermouth, angostura bitters 13

BLACK MANHATTAN old forester bourbon, averna amaro, orange & angostura bitters 13

MARGARITAS

CLASSIC lunazul blanco tequila, cointreau, lime, salt 12

SPICY pepper infused lunazul blanco tequila, cointreau, lime, tajin 12.50

CADILLAC patron reposado tequila, cointreau, lemon, lime, salt, grand marnier float 16

OTHER CLASSICS

GRANITE MULE titos vodka, lime, ginger beer 11

PALOMA lunazul blanco tequila, grapefruit, lime, salt 11

BLACKBERRY MOJITO planteray rum, mint, lime 12

SANGRIA red wine, brandy, triple sec, creme de cacao, citrus 11.50

ROSA SPRITZ cocchi rosa, grapefruit, lime, rosemary, prosecco 12

PAPER PLANE evan williams bourbon, aperol, amaro nonino, lemon 13

NEW YORK SOUR old overholt rye whiskey, lemon, demerara, egg white*, red wine float 14

ALCOHOL FREE

POM-BERRY LIMEADE pomegranate, blueberry, fizzy limeade 8 (add vodka +4)

PASSIONFRUIT POP passionfruit, pineapple, greentea, mint, orange blossom water 8 (add rum +4)

LYRE'S AMALFI SPRITZ 11

ATHLETIC RUN WILD IPA 6

ATHLETIC ATLETICA LAGER 6

SPARKLING WINE

PROSECCO Terre di Marca, Italy 11.50 / 44

CREMANT D'ALSACE BRUT Melanie Pfister, France 69

CHAMPAGNE Laurent-Perrier La Cuvee, France 88

ROSE & WHITES

ROSE Chateau Routas, Provence, France 11.50 / 44

SAUVIGNON BLANC Esk Valley Wines, New Zealand 11.95 / 45

ALBARIÑO Bodega de Edgar, Paso Robles, CA 12.50 / 47

PINOT GRIS Elk Cove Vineyards, Willamette Valley, OR 12.95 / 49

CHARDONNAY De Wetshof 'Limestone Hill', South Africa 12.50 / 46

CHARDONNAY Seghesio Vineyards, Sonoma, CA 12.95 / 48

SAUVIGNON BLANC Sager & Verdier Sancerre, France 69

ALBARINO Pazo de Señorans, Spain 65

CHARDONNAY Domaine du Chateau de Fleys Chablis, France 67

CHARDONNAY Frog's Leap Winery, Napa Valley, CA 78

RED WINES

PINOT NOIR Argyle 'BloomHouse', Willamette Valley, OR 13.95 / 54

MONTEPULCIANO La Valentina, Italy 11.50 / 44

CABERNET FRANC Barboursville Vineyards, Barboursville, VA 13.50 / 52

TEMPRANILLO Viña Ijlaba Rioja Crianza, Spain 12.95 / 48

CABERNET SAUVIGNON Ultraviolet Wines, Napa Valley, CA 11.95 / 45

CABERNET SAUVIGNON Vinum Cellars 'The Insider', Paso Robles, CA 13.95 / 54

PINOT NOIR, Cristom Vineyards 'Mt. Jefferson Cuvee', Willamette Valley, OR 76

CABERNET SAUVIGNON L'Ecole No. 41, Columbia Valley, WA 65

CABERNET SAUVIGNON Caymus Vineyards 'California Cab', CA 69

SYRAH Keermont Vineyards, South Africa 72

CANNED & BOTTLED BEERS

MILLER LITE 6

BUDWEISER 6

STELLA ARTOIS 7

ALEWERKS SUPERB IPA 7

LEGEND BROWN 7

DOWNEAST CIDER 7

DRAFT BEERS

MICHELOB ULTRA 6

PACIFICO 6

DEVIL'S BACKBONE VIENNA LAGER 6.50

ALLGASH WHITE 6.50

FALCONSMASH IPA 9

VASEN WEST COAST IPA 8.50