

THE *Granite* GRILL

STARTERS

CRISPY CORN HUSHPUPPIES Warm golden hushpuppies with a touch of jalapeño heat, served with whipped honey butter 8.9

TEMPURA FRIED CAULIFLOWER Lightly battered florets fried crisp, served with a creamy curry yogurt dipping sauce 12.9

BEET SALAD Roasted golden and red beets with lemon yogurt, fresh blackberries, toasted hazelnuts, and sherry sesame vinaigrette 12.9

CRISPY CHILI SHRIMP Tossed in a sesame-garlic chili glaze, served with butter lettuce and honey ponzu for dipping 15.9

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 11.9

WEDGE Crisp iceberg lettuce with cherry tomatoes, thick-cut bacon, balsamic shallots, and creamy blue cheese dressing 13.9

BABY KALE & GOAT CHEESE Dates and toasted hazelnuts, tossed in a honey-sesame vinaigrette 13.5

GRANITE SALMON SALAD Grilled Scottish salmon, crisp green apple, candied pecans, celery, golden raisins, arugula lettuce mix and lemon vinaigrette 24.9

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 21.9
Or with grilled chicken 19.9

SEARED YELLOWFIN TUNA BOWL* A mix of farro, shaved fennel, arugula, toasted almonds and red onion, tossed in a lemon vinaigrette and served with shaved parmesan on a balsamic tomato purée 26.9

SPINACH & ARTICHOKE DIP A classic – creamy baked blend of spinach, artichokes, and melted cheeses, served with house-made tortilla chips 13.9

WARM CRAB DIP Lump crab baked with Comté, shallots, and Old Bay, served bubbling with crisp wonton chips 18.9

TUNA TARTARE* Hand-chopped sushi-grade yellowfin tossed with cucumber and charred leek aioli, served with house-made tortilla chips 17.9

STEAK TARTARE* Hand-chopped filet mignon with lemon-soy dressing, capers, shallot, parsley, and chives, served with saffron-harissa aioli and crostini 21.9

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 17.5

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 19.5

CLASSIC FRIED CHICKEN Crispy chicken cutlet with house-made buffalo and ranch sauces, shredded lettuce, and pickles on fresh baked brioche 17.5

CRISPY FISH SANDWICH Beer-battered cod with crisp coleslaw and creamy remoulade on fresh baked brioche 18.9

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 47.9

RIBEYE 14oz* Well-marbled and richly flavored, with whipped potatoes and choice of one side 48.9

HANGER STEAK & FRENCH FRIES 10oz* 35.9

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 mushrooms, sugar snap peas, and fresh herbs 31.9

NORTH CAROLINA RAINBOW TROUT Almondine style, topped with toasted almonds and served with grilled green beans and roasted potatoes 27.9

CRAB STUFFED COD Topped with lump crab, served over golden potatoes with sautéed spinach and leeks, and a parmesan cream sauce 36.9

SPECIALTIES

EGGPLANT PARMESAN Crisp ribbons of eggplant layered with fresh mozzarella, pomodoro, aged Parmigiano-Reggiano and served with a side of fresh baked focaccia 20.9

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 20.9

CAJUN PASTA Seared chicken and shrimp sautéed with shallots, garlic, and a tangy Cajun tomato cream and served with a side of focaccia 23.9

SIDES

FRENCH FRIES 5.9

WHIPPED POTATOES 5.9

CREAMED SPINACH 5.9

GRILLED GREEN BEANS 5.9

GRILLED ASPARAGUS WITH PARMESAN CREAM 8.5

CAESAR SALAD 7.5

HOUSE SALAD 7.5

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

JUMBO LUMP CRAB CAKES Pan seared, served with roasted vegetable medley and remoulade 34.9

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 25.9

ROASTED HALF CHICKEN AU JUS All-natural chicken roasted with rosemary and thyme butter, served with whipped potatoes 23.9
Note: this dish requires additional cooking time

DESSERT

BROWNIE SUNDAE Warm chocolate brownie with vanilla bean ice cream, whipped cream, toffee sauce, and candied pecans 9.9

KEY LIME PIE Graham cracker crust filled with tangy key lime custard, topped with fresh whipped cream and a raspberry drizzle 9.9

STICKY TOFFEE PUDDING Warm toffee-soaked sponge cake with vanilla bean ice cream and dark chocolate crisps 9.9

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. For your well-being, please alert us if you have any allergies or dietary restrictions as not all ingredients are listed on the menu. While we take great care to safely accommodate allergies, we are not an allergen-free dedicated facility so there is always a slight risk of cross contamination, especially for those with very sensitive allergies. Scan the QR code for detailed allergy and ingredient information.