

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

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

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

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 cheddar 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

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

HOUSE-MADE GUACAMOLE Served with warm tortilla chips 12.9

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

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

HOUSE Local greens, cucumber, tomato, croutons and choice of ranch or red wine vinaigrette 11.9

GOLDEN CHICKEN COBB Thin-fried chicken cutlet, local greens, cherry tomatoes, avocado, egg, shallots, blue cheese, bacon, tossed in a red wine vinaigrette 19.9

QUICHE & GREENS Applewood smoked bacon, braised vegetables, gruyere cheese, served with a side house salad 16.9

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

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-glaze.

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

STEAK TIP PASTA Seared fillet tips tossed with tangy sundried tomatoes and tubetti pasta, served on a bed of whipped ricotta 27.9
Note: limited availability

SIDES

FRENCH FRIES 5.9

WHIPPED POTATOES 5.9

CAESAR SALAD 7.5

HOUSE SALAD 7.5

CREAMED SPINACH 5.9

GRILLED GREEN BEANS 5.9

GRILLED ASPARAGUS WITH PARMESAN CREAM 8.5

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

KNIFE & FORK BABY BACK RIBS Slow-smoked overnight 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: If you have a food allergy, please notify us. 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.



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 STRAWBERRY LEMON DROP* cirrus vodka, cointreau, strawberry, 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 4:30-6:00 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

BAR SNACKS \$7

served only at the bar

CRISPY HOT HONEY CHICKEN BITES tangy dipping sauce

GRILLED CHICKEN QUESADILLAS jalapeño crema

HOUSEMADE MOZZARELLA STICKS pomodoro sauce

OLD FASHIONEDS & MANHATTANS

BOURBON OLD FASHIONED old forester bourbon, demerara, bitters 11.5

RYE OLD FASHIONED bulleit rye whiskey, demerara, bitters 12

OAXACA OLD FASHIONED pelotón de la muerte mezcal, espolon reposado tequila, black walnut & mole bitters 13

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

MARGARITAS

CLASSIC lunazul blanco tequila, triple sec, lime, salt 12

SPICY pepper infused lunazul blanco tequila, cointreau, lime, tajín 12.5

MEZCAL pelotón de la muerte mezcal, cointreau, lime, salt 14

ALCOHOL FREE

POM-BERRY LIMEADE pomegranate, blueberry, fizzy limeade 8

PASSIONFRUIT POP passionfruit, pineapple, greentea, mint, orange blossom water 8

OTHER CLASSICS

GRANITE MULE titos vodka, lime, ginger beer 11

PALOMA lunazul blanco tequila, grapefruit, lime, salt 11

CLASSIC MOJITO planteray rum, mint, lime 11

POMEGRANATE BLUEBERRY MOJITO planteray rum, pomegranate, blueberry, mint, lime 11.5

SANGRIA red wine, brandy, triple sec, creme de cacao, citrus 11.5

PINEAPPLE DAIQUIRI stiggins’ fancy pineapple rum, lime, pineapple, sugar 12

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

GINGER LEMONADE ginger beer, fresh lemonade 6

LYRE’S AMALFI SPRITZ 11

ATHLETIC RUN WILD IPA 6

ATHLETIC CERVEZA ATLETICA 6

SPARKLING WINE

PROSECCO Col Di Rocca Brut, Italy 11.5 / 44

ROSE Treveri Cellars, Columbia Valley, WA 11.5 / 44

CREMANT D'ALSACE BRUT Melanie Pfister, France 69

CHAMPAGNE Laurent-Perrier La Cuvee, France 88

ROSE & WHITES

ROSE Chateau Routas, Provence, France 11.5 / 44

SAUVIGNON BLANC Esk Valley Wines, New Zealand 11.9 / 45

ALBARIÑO Bodega de Edgar, Paso Robles, CA 12.5 / 47

PINOT GRIS Elk Cove Vineyards, Willamette Valley, OR 12.9 / 49

CHARDONNAY De Wetshof 'Limestone Hill', South Africa 12.5 / 46

CHARDONNAY Ancient Peaks, Paso Robles, CA 12.5 / 47

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 13.9 / 54

MONTEPULCIANO La Valentina, Italy 11.5 / 44

CABERNET FRANC Barboursville Vineyards, Barboursville, VA 13.5 / 52

TEMPRANILLO Bodegas Faustino Rioja Crianza, Spain 12.9 / 48

CABERNET SAUVIGNON Ultraviolet Wines, Napa Valley, CA 11.9 / 45

CABERNET SAUVIGNON Vinum Cellars ‘The Insider’, Paso Robles, CA 13.9 / 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

STELLA ARTOIS 7

ALEWERKS SUPERB IPA 7

MODELO NEGRA 7

LEGEND BROWN 7

DOWNEAST CIDER 7

DRAFT BEERS

MICHELOB ULTRA 6

PACIFICO 6

DEVIL’S BACKBONE VIENNA LAGER 6.5

ALLAGASH WHITE 6.5

ARDENT X IPA 7.5

VASEN WEST COAST IPA 8.5