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

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

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-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

BISTRO 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 filet tips tossed with tangy sundried tomatoes and tubetti pasta, served on a bed of whipped ricotta* 27.9
Note: limited availability

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

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

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.