

THE *Grafton*

Curated. Crafted. Captivating.

MENU

The Grafton provides a taste of classic cuisines with modern touches. We source locally raised beef, free-range poultry and sustainable seafood. We proudly cook our food from scratch. Most of our entrées, sides and select specials can be prepared, upon request to your server, with no salt, no butter, etc.

D Available today

W Available this week

S Seasonal item; served daily while available

A Always available

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SOUPS

D GINGER CARROT

Carrot, ginger, turmeric, vegetable broth

D CREAM OF ASPARAGUS

Asparagus, aromatics, cream

SALAD

Add Chicken or Salmon*

A HOUSE

*Mixed lettuce, tomato, onion, carrot, cucumbers,
buttermilk or balsamic dressing*

W KOHLRABI

*Kohlrabi, cranberry, cauliflower, almond, goat cheese,
lemon vinaigrette*

A CAESAR

Romaine, anchovy, parmesan, crouton, caesar dressing

SMALL PLATES

W BEEF CARPACCIO

Crispy capers, parmesan, crouton, mustard aoli

W CHARCUTERIE & CHEESE

*Sliced cured meats, selection of cheeses, cornichons,
mustard, olives*

W DOLMADES

*Stuffed grape leaves, hummus, Jerusalem salad, pickled
vegetable*

HANDHELDS

W CRAB SANDWICH

Crab cake, tartar sauce, coleslaw, brioche bun

A THE CLARE BURGER*

*Grilled prime beef patty, lettuce, tomato, onion, brioche
bun*

Add Avocado or Bacon

**Cooked to order.*

Consuming raw or undercooked animal products may increase your risk of foodborne illness.

Half orders are available for some items.

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CHEF-INSPIRED DISHES

W SHAKSHUKA

*Eggs-basted in tomato sauce, chickpeas,
za'atar bread*

W VEGETABLE CURRY

*Curried squash, eggplant, cauliflower, legumes, yellow
curry*

ENTRÉE SPECIALS

D GARLIC SHRIMP

Sautéed shrimp, soft polenta, spinach, tomato sauce

D PRIME RIB

Roasted prime rib, baked potato, green beans

ENTRÉES

W HALIBUT

Pan-seared halibut, raisin, almond, brown butter

W CHICKEN BREAST

FreeBird chicken breast, lemon, olive oil

W RACK OF LAMB

Roasted rack of lamb, rosemary demi-glace

W ORA KING SALMON*

Sautéed salmon, lemon, olive oil

SIDES & VEGETABLES

W BEETS & CHARD

Beets, Swiss chard, ricotta cheese

W RAPINI

Rapini, roasted garlic, parmesan

A POTATOES

Baked potato, roasted sweet potato, french fries (DF)

A JASMINE RICE

Steamed jasmine rice

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DESSERT OF THE DAY

D PASSION FRUIT MOUSSE CAKE

DESSERTS

w GELATO

Chocolate, vanilla, pistachio

w SORBET

Mango

w KIWI

Sliced kiwi fruit

w BLUE CHEESE

Served with balsamic, candied walnut, biscuit

w CHOCOLATE ÉCLAIR

*Chocolate éclair, vanilla pastry cream,
chocolate mousse*

w MACARON TART

Raspberry macaron, pastry cream

Half orders are available for some items.

