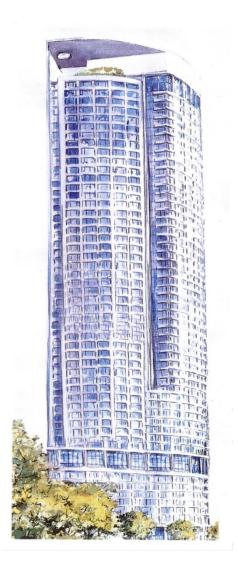


Menu

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



- D These items are served only today.
- W These items are served only this week.
- s These items are seasonal, and are served every day.
- A These items are always available, and are served every day.



SOUPS

- D GINGER CARROT Carrot, ginger, turmeric, vegetable broth
- D CREAM OF ASPARAGUS Asparagus, aromatics, cream

SALAD Add Chicken or Salmon

- A HOUSE SALAD Mixed lettuce, tomato, onion, carrot, cucumbers, buttermilk or balsamic dressing
- w KOHLRABI SALAD Kohlrabi, cranberry, cauliflower, almond, goat cheese, lemon vinaigrette
- A CEASAR Romaine, anchovy, parmesan, crouton, caesar dressing

ENTRÉE SPECIALS

- D GARLIC SHRIMP Sauteed shrimp, soft polenta, spinach, tomato sauce
- D PRIME RIB Roasted prime rib, baked potato, green beans

DESSERT OF THE DAY

D PASSION FRUIT MOUSSE CAKE

*Items can be served raw or undercooked or contain undercooked ingredients. Consuming raw or undercooked animal products may increase your risk of food borne illness.

Half orders are available for some items.



SMALL PLATES

- w BEEF CARPACCIO crispy capers, parmesan, crouton, mustard aoli
- W CHARCUTERIE & CHEESE Sliced cured meats, selection of cheeses, cornichon, mustard, olives
- W DOLMADES Stuffed grape leaves, hummus, Jerusalem salad, pickled vegetable

HANDHELD

- W CRAB SANDICH Crab cake, tartar sauce, coleslaw, brioche
- A THE CLARE BURGER* Grilled prime beef patty, lettuce, tomato, onion, brioche bun Add Avocado or Bacon

CHEF INSPIRED

- w SHAKSHUKA Eggs basted in tomato sauce, chicken peas, za'atar bread
- w VEGETABLE CURRY Curried squash, eggplant, cauliflower, legumes, yellow curry

ENTREES

- w HALIBUT Pan seared halibut, raisin, almond, brown butter
- W BREAST OF CHICKEN Free bird breast of chicken, lemon, olive oil
- W RACK OF LAMB Roasted rack of lamb, rosemary demi glace
- w ORA KING Sauteed salmon, lemon, olive oil

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SIDES AND 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 GREEN VEGETABLES Broccoli, green beans, spinach, blanched or sauteed with garlic
- A JASMINE RICE Steamed jasmine rice

DESSERT

- w GELATO 4 Chocolate, vanilla, pistachio
- w SORBET Mango
- W KIWI Sliced kiwi fruit
- w BLUE CHEESE Served with balsamic, candied walnut, biscuit
- W CHOCOLATE ECLAIR Chocolate éclair, vanilla pastry cream, chocolate mousse
- w MACARON TART Raspberry macaron, pastry cream

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