



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

**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.



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

**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.