

# Dinner

## Salads, Soups and Smaller Plates

Soup of the Day  
Cup **\$3.99** Bowl **\$4.99**

Traditional Caesar Salad **\$4.99**

Gorgonzola and Candied Walnut Salad **\$5.99**  
Field Greens, Maple-Balsamic Vinaigrette

Crispy Pork Dumplings **\$8.99**  
Spicy Pineapple Dipping Sauce

New England Cod Cakes **\$9.99**  
Smoked Tomato Aioli, Kale Slaw

Fried Pickles **\$5.99**  
Ale Battered House Made Dill Pickles, Horseradish Sauce

Garlic & Ale Braised Mussels **\$9.99**

Confit Duck Leg **\$10.99**  
Parmesan Risotto, Red Wine Glaze

Paul's Lebanese Plate **\$10.99**  
Stuffed Grape Leaves, Garlic Hummus, Tabouli  
And Warm Pita Bread

## Entrees

Rosemary Lamb Shepherd's Pie **\$15.99**  
Roasted Garlic Mashed Potato, Grafton Village Cheddar Cheese

Grilled New York Sirloin Steak **\$19.99**  
Thyme Marinated Steak, Red Wine Demi Glace

Wild Mushroom Ravioli **\$15.99**  
Gorgonzola Cream, Caramelize Onions, Local Apples & Toasted Maple Walnuts

Grilled Sage Sausage **\$16.99**  
Warm Local Apple Chutney, Sweet Cider Glaze

Seared Atlantic Salmon Fillet **\$18.99**  
Rosemary Barley, Roasted Lemon Tomato & Balsamic Compote

Pan Seared Duck Breast **\$21.99**  
Whipped Sweet Potato, Vermont Maple Jus

Pumpkin and Grafton Village Cheddar Cheese Risotto **\$14.99**  
Seared Mushrooms & Kale

## **Children's Menu**

Peanut Butter & Jelly with French Fries  
Grilled Cheese with French Fries  
Pasta Spirals with Butter & Parmesan Cheese  
Grilled Chicken Breast with Mashed Potato & Vegetable  
**\$4.99**

*Consumption of raw or undercooked food may cause forborne illness*