



# GRANARY TAVERN



## \*OYSTERS

Duxbury MA cocktail sauce,  
mignonette, lemon 18 | 32

## ⇒ SNACKS ⇐

### NEW ENGLAND CLAM CHOWDER

local clams, bacon, dill, potato  
and light cream broth 12

### FRENCH ONION SOUP

caramelized onions, beef broth,  
garlic crouton and melted gruyere 12

### GARLIC KNOTS

roasted garlic, rosemary butter,  
arugula pesto 12

### SALT & VINEGAR CHIPS

house made, blue cheese fondue 12

### SWEET POTATO CROQUETTE

smoked gouda, yellow cheddar,  
maple-chipotle aioli 15

### NONA'S MEATBALLS

roasted tomato ragu,  
pecorino, parsley 15

### ARANCINI

wild mushroom, truffle aioli,  
balsamic glaze 15

### BAKED BRIE

hot pepper honey, fig jam, crostini 16

### LOBSTER RANGOON'S

butter poached atlantic lobster,  
five spice goat cheese,  
szechuan-plum sauce 22

### BANG BANG CAULIFLOWER

flash fried florets, thai chili aioli 15

### SPINACH & ARTICHOKE DIP

toasted pita 15

### STEAMED MUSSELS

shaved fennel, pernod, garlic,  
leeks and shallots 20

### CRISPY BRUSSEL SPROUTS

maple whipped goat cheese,  
house bacon, spicy pepitas 15

## ⇒ FLATBREADS ⇐

### MARGHERITA

traditional sauce, mozzarella, basil 16

### MUSHROOM

organic medley, basil pesto, parmesan  
and mozzarella blend, micro greens 18

### BRUSSELS SPROUT

caramelized shallots, mozzarella  
blend, shaved Brussels sprouts,  
prosciutto de Parma 14

AVAILABLE GLUTEN FREE \*4

\*cooked to order. consuming raw or  
undercooked seafood, poultry or meats  
may result in certain foodborne illness  
particularly for those suffering from  
certain medical conditions.\*

+before placing your order, please  
inform your server if a person  
in your party has a food allergy+

## ⇒ SALADS ⇐

### BEETROOT

crushed walnuts, blue cheese, pears,  
arugula and balsamic dressing 18

half size | 12

### THAI

low mein noodles, mango, arugula,  
carrot, scallions, napa cabbage, tomato,  
avocado, cilantro, basil, mint and  
peanuts, spicy thai dressing 18

half size | 12

### CAESAR

chopped romaine, shaved parmesan,  
house croutons, classic dressing,  
ANCHOVIES ON REQUEST 16

half size | 10

### SPINACH

butternut squash, apple, pomegranate  
seeds, glazed pecans, goat cheese  
and maple vinaigrette 18

half size | 12

side salad 10

### ADD ONS:

chicken +8

shrimp (4) +12

salmon (6 oz) +12

\*bavette steak (8 oz) +14

## ⇒ SANDWICHES ⇐

served with fresh house cooked potato chips

### BOSTON DIP

rare roast beef, melted gouda,  
caramelized onions, au jus dip 19

### THE TAVERN

prosciutto, pear, brie and fig jam  
grilled cheese, sourdough 18

### LOBSTER ROLL

hot with melted butter or cold  
with chive mayo, grilled brioche MKT

## ⇒ GRANARY CLASSICS ⇐

### \*GRANARY BURGER

fresh hand packed brandt beef,  
comeback sauce, brioche, ltop on request 20

### GRILLED CHICKEN

pepper jack , avocado, bacon, lettuce and  
tomato. chipotle mayo, ciabatta 18

### NASHVILLE HOT

pickle brined fried chicken,  
hot pepper honey, pickles 18

### FRIED CHICKEN

bourbon and brown sugar sweet potato  
mash, bacon and ale greens,  
hot pepper honey glaze 28

### FISH & CHIPS

local haddock, fries, house tartar sauce  
and traditional coleslaw 28

### GNOCCHI

organic mushroom, pesto crème fresh 24  
add chicken + 8

### \*STEAK FRITTES

sliced bavette, parmesan fries,  
dressed arugula 36

### SALMON

leek and shrimp risotto, wilted spinach,  
parmesan wine broth 34

### SHRIMP TACO'S

blackened shrimp, avocado,  
mango salsa, serrano's, red cabbage,  
lime crema, corn tortilla 22

### HADDOCK

pan seared served with mussels,  
chorizo, shaved fennel and fingerling  
potato, tomato buerre blanc 36

### BRAISED SHORT RIBS

parsnip mash, glazed carrots, beer  
battered onion ring, red wine bordo 36

## ⇒ SIDES ⇐

French Fries 8

Roast Glazed Carrot's 10

Truffle Fries 12

Parmesan Roasted Cauliflower 10

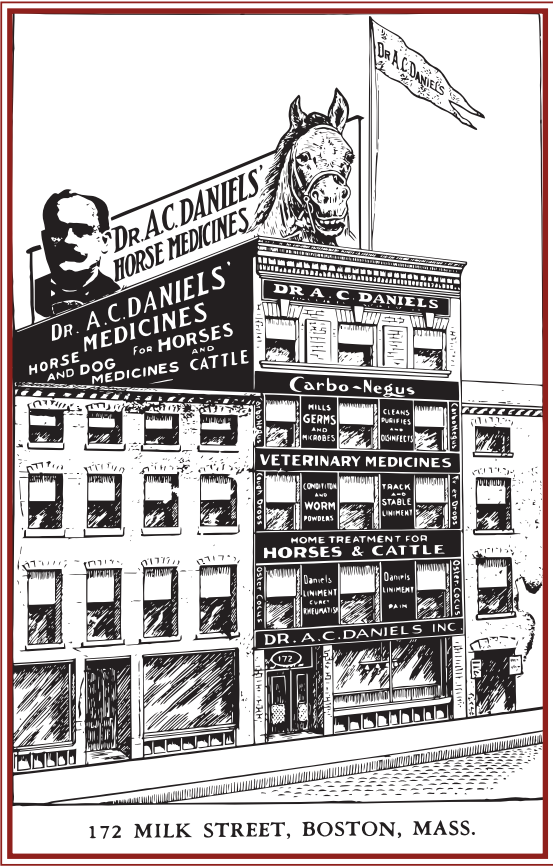
Sweet Potato Fries 12

Mashed Potato 10

Assorted Mushrooms 10

Roast Fingerling Potato 10

# OUR STORY



Milk Street was a hustling, bustling hub of activity that exemplified the rough-and-tumble vibrancy of 19th and early 20th century Boston. It was alive with commerce, newsprint and even veterinary services! Dr. A.C. Daniels offered his skillful care to beloved city pets just across from Granary Tavern — an oasis in which those who lived or worked nearby could relax with cold drinks after hard days on Milk Street's lively streetscape. In caring for pet owners' four-legged companions while providing comfort to their two legged counterparts through respite among friends at Granary Tavern, no wonder it quickly became one of Boston's favorite spots!

Step into a dreamy tavern, where the past and present come alive in vibrant combination. This 1816 building designed by Charles Bulfinch — an iconic figure from Boston's history — features stunning exposed bricks, granite blocks, and huge wooden beams that harken back to ages gone by. Here you can revel in conversing with those who lived here before us over warm meals accompanied by crafted cocktails inspired by Dr. A. C. Daniels' renowned medicinal concoctions of yesteryear — made with only the highest quality ingredients handpicked for maximum thoughtfulness. Discover why our spot has become one of the Financial Districts' quintessential after-work drink venues!

Immersed in the alluring history of our vibrant city, Granary Tavern invites you to join us for a gathering unlike any other. Come by during lunch or dinner and stay late into the night for drinks with friends; on weekends come celebrate brunching like never before! An experience where tales are swapped over cocktails honoring tradesmen past — escapism awaits at your fingertips.

