



# GRANARY TAVERN



## ⇒ BRUNCH ⇐

### \*GRANARY CLASSIC

two farm fresh eggs, toast, home fries,  
**CHOICE OF** applewood bacon or  
pork sausage **16**

### GRANARY GRANOLA

fresh seasonal berries and  
blueberry yogurt **14**

### AVOCADO TOAST

7 Grain toast, whipped feta,  
sliced avocado, pickled red onion,  
pepitas and arugula **18**

### \*BREAKFAST NACHO'S

home fries topped with fried eggs,  
shredded cheese, jalapeños, avocado,  
pico de gallo, black beans  
and green onions **18**

### \*FRITTATA

baked eggs with tomato, leeks,  
bell pepper and goat cheese  
with 7 grain toast **18**

### SCOTTISH SMOKED SALMON

toasted everything bagel, shaved onion,  
tomato, capers and cream cheese  
with tossed greens **16**

### \*BREAKFAST SANDWICH

homemade biscuit, scrambled egg,  
applewood bacon, sharp cheddar,  
arugula herb aioli, home fries **16**

### \*HEARTY BREAKFAST SANDWICH

wild organic mushrooms, spinach,  
mornay sauce, egg whites on a  
homemade biscuit, home fries **16**

### \*ULTIMATE CORNED BEEF HASH

boston brisket corned beef hash,  
home fries, toast and two  
farm fresh eggs **18**

### \*BENEDICTS

toasted wolferman's english muffins,  
poached eggs and fresh hollandaise,  
**YOUR CHOICE OF** canadian bacon,  
grilled shrimp or spinach and tomato **16**

### \*OMELETTE

3 farm fresh eggs, toast and home fries  
**YOUR CHOICE OF:** ham, cheese, onion |  
spinach, tomato, mushroom **OR**  
bell peppers, sausage, goat cheese **16**

**EGG WHITE AVAILABLE +3**

### PANCAKES

light and fluffy served with whipped  
butter and vermont maple syrup **12**

**CHOCOLATE CHIPS OR BLUEBERRIES +3**

### FRENCH TOAST STICKS

frosted flakes crusted french toast,  
VT maple syrup, homemade  
strawberry preserve **15**

## ⇒ SIDES ⇐

(3) bacon strips	6
(3) sausages	6
homefries	6
(2) farm fresh eggs	6
English muffin	4
toast	4

SERVED WITH BUTTER AND HOME MADE PRESERVE

## ⇒ SNACKS ⇐

### \*OYSTERS

Duxbury MA cocktail sauce,  
mignonette, lemon **18 | 32**

### NEW ENGLAND CLAM CHOWDER

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

### NONA'S MEATBALLS

roasted tomato ragu, pecorino, parsley **15**

### SWEET POTATO CROQUETTE

smoked gouda, yellow cheddar,  
maple-chipotle aioli **15**

### ARANCINI

wild mushroom, truffle aioli,  
balsamic glaze **15**

### BANG BANG CAULIFLOWER

flash fried florets, thai chili aioli **15**

### STEAMED MUSSELS

shaved fennel, pernod, garlic,  
leeks and shallots **20**

### LOBSTER RANGOON'S

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

## ⇒ 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

### TURKEY CLUB

fresh cooked turkey, lettuce, tomato,  
house bacon, mayo, wholegrain **18**

**half size | 10**

### THE TAVERN

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

**half size | 10**

### LOBSTER ROLL

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

## ⇒ GRANARY CLASSICS ⇐

### GRILLED CHICKEN

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

### NASHVILLE HOT

pickle brined fried chicken,  
hot pepper honey, pickles **18**

### \*GRANARY BURGER

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

**ADD \*EGG OR BACON | +2**

### FISH & CHIPS

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

### \*STEAK FRITTES

sliced bavette, parmesan fries,  
dressed arugula **28**

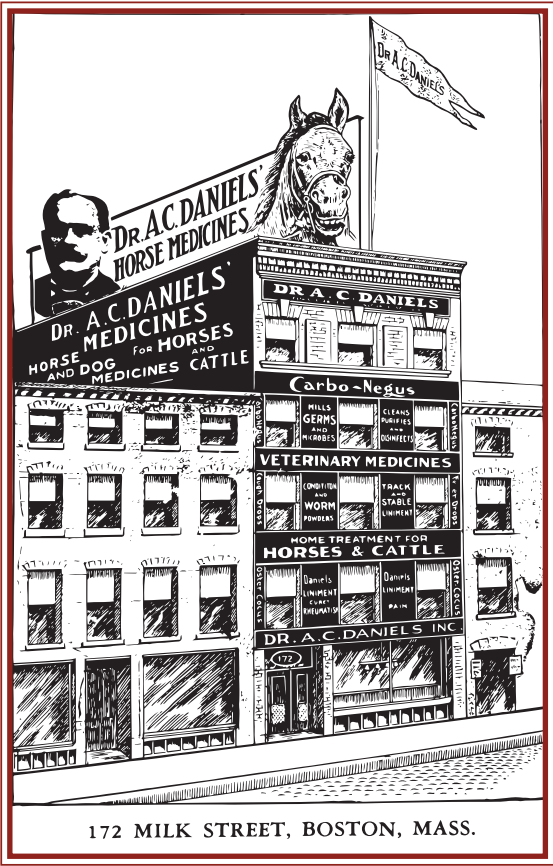
### SALMON

leek and shrimp risotto,  
wilted spinach, parmesan  
wine broth **28**

\*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+

# 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.

