

The
GRANITE
— B I S T R O —

MAINS

Spaetzle 20

caramelized onion, creamy mushroom demi, crispy onion, chives

Pork Schnitzel 25

cider kale slaw, roasted potatoes, house mustard, lemon

Brat Burger 26

signature sauce, cider slaw, gruyere, crispy onion, fries

Traditional Fondue 50/for two people

fontina, gruyere, Jarlsberg, white wine, nutmeg, kirsch

served with toasted baguette, fruits, seasonal veggies

add grilled chicken +10 add steak +12

SALADS

Grilled Citrus Salmon Salad 30

arugula, seasonal citrus, green olive meyer lemon gremolata,
white balsamic dressing

Watermelon Salad 20

kale, cucumber, feta, kalamata olives, balsamic glaze, mint

Green Goddess 24

butter lettuce, watermelon radish, cucumber, green goddess dressing

add grilled chicken +10 add steak +12

DESSERT

Seasonal Ice Cream or Sorbet 10

The major 9 food allergens (eggs, milk, wheat, tree nuts, peanuts, fish, shellfish, soy, and sesame) are used as ingredients.

Please notify staff if you have food allergies or dietary restrictions.

Auto gratuity of 18% will be applied to parties of 6 or more. We are happy to split your check, however please inform your server before placing your order.