



SOUPS & SALADS

ARUGULA SALAD \$15

Spinach and arugula with dried cranberries, candied walnuts, goat cheese, sliced apple and a raspberry vinaigrette.

WEDGE SALAD \$14

Romaine, blue cheese dressing, tomatoes, onion and bacon topped with crumbled blue cheese.

STEAK TIPS \$15

Marinated sirloin tips with Chef's charred sweet corn salad and Fat Crow chipotle ranch dipping sauce.

FIRE ROASTED BRUSSEL

SPROUTS \$10

Brussel sprouts paired with caramelized onions and crispy bacon. Served with Fat Crow VT honey-infused maple syrup.

CRAB CAKES (2) \$19

Golden fried crab cakes, served with remoulade on top of mixed greens.

PRETZELS \$12

NY style pretzels served with Grafton beer cheese and Crow horseradish and pepper mustard.

BAJA FISH TACOS (3) \$16

Beer battered Icelandic cod served with mango salsa, lettuce, and lemon aioli.

STEAK TACOS (3) \$18

Served with lettuce, pico de gallo, queso fresco, and lime.

FAT CROW CLAM CHOWDER

CUP \$5, BOWL \$9

Our award-winning New England Clam Chowder

Salad Additions

Add chicken \$6

Add shrimp \$7

Add steak \$8

LITTLE PLATES

EGGPLANT FRIES \$9

Topped with parmesan, served with Crow chipotle ranch dipping sauce.

JUMBO WINGS \$18

A platter of jumbo wings in your choice of sauce: buffalo, garlic parmesan, General Tso, BBQ, or crow wing sauce.- **Charred \$1 extra**

GRAFTON MAC & CHEESE \$13

Add lobster **\$27**

STEAMED PEI MUSSELS \$15

A steaming bowl of PEI mussels basked in white wine, tomatoes, garlic, and fresh herbs.

POUTINE FRIES \$13

Hand cut fries, gravy, cheese curds and bacon.

TACOS

CHICKEN TACOS (3) \$17

Served with lettuce, feta, mango salsa and lemon aioli.

SHRIMP TACOS (3) \$17

Grilled ancho spiced shrimp served with mango salsa, and lemon aioli.

SCALLOP TACOS (2) \$20

Served with lettuce, mango salsa, and lime aioli.

PASTA

LOBSTER RAVIOLI \$25

Served in vodka sauce.

BURRATTA RAVIOLI \$18

Served in pomodoro sauce.

KID'S PASTA \$5

Spaghetti with butter and garlic or red sauce.

HOUSE SALAD \$9

Mixed greens, shredded carrots, cucumber, tomatoes, sliced red onion and your choice of dressing.

CAESAR SALAD \$14

Our creamy Caesar dressing over romaine lettuce, served with homemade croutons and Peccorino Romano cheese.

GARLIC PARMESAN CAULIFLOWER \$10

Roasted cauliflower with garlic and parmesan, served with chipotle ranch.

FRIED JUMBO SHRIMP (5) \$13

Wild-caught shrimp battered and fried with your choice of sauce: buffalo, garlic parmesan, General Tso, cocktail, or naked

CALAMARI \$13

Point Judith calamari fried, served with fradiavlo dipping sauce.

CHICKEN TENDERS \$9

Served with your choice of honey mustard or BBQ sauce.

Please be mindful of our time limit of 2 hours per reservation. Thank you.

BURGERS & SANDWICHES

All burgers & sandwiches are served with lettuce, tomato, coleslaw, hand-cut fries and a pickle. Substitute fries for onion rings, eggplant fries, or a side salad for an additional \$2

Add your choice of cheese \$1

(and no, it is not made from crow!)

Burger topped with Finallie Ferment's locally pickled kimchi.

Burger topped with thin sliced pastrami, locally made sauerkraut, swiss and Crow Sauce.

A veggie burger topped with sautéed onions, peppers, and mushrooms.

Warm lobster sautéed in butter and served on a grilled New England center-split bun.

Pulled pork butt, seasoned then smoked for 12 hours.

Substitute fries for onion rings, eggplant fries, or a side salad for an additional \$2

Certified Black Angus Strip topped with bone marrow butter served with garlic mashed potato and vegetable of the day.

Beer battered Icelandic cod served with hand-cut fries, coleslaw and tartar sauce.

Pulled pork, seasoned and then smoked for 12 hours. Served as a platter with coleslaw and hand-cut fries.

HALF RACK \$21 · FULL RACK \$31

Spice rubbed ribs, applewood smoked until the meat falls from the bone. Served with hand-cut fries and coleslaw.

All pizzas are thin crust and cooked in an authentic wood burning oven. Choose from the selection of Fat Crow specialty pies, or create the pizza you desire by choosing from our variety of toppings.

**Traditional tomato basil pie made with thick
farm-made fresh mozzarella cheese.**

Pepperoni, sausage, hot cherry peppers and sautéed mushrooms.

A white pizza rubbed with olive oil, topped with roasted garlic and a seasonal mushroom medley.

Tomato sauce, fresh mozzarella cheese and sliced meatballs.

Goat cheese, spinach, caramelized onions, wood fired peppers, drizzled with roasted garlic oil.

Bacon, meatballs, pepperoni, and fennel sausage.

A cheese pizza infused with spicy oil.

Fresh mozzarella, sliced tomato, arugula, caramelized onions and parmesan on a pesto base

16" Cheese pizza \$14

**ADD VEGGIE (\$2 ea) · ADD MEAT (\$3 ea) · ADD CHICKEN (\$6) · ADD GOAT CHEESE (\$4)
· ADD FRESH MOZZARELLA (\$3) · 12" AGAINST THE GRAIN GLUTEN FREE CRUST (\$3)**

WE DO NOT SERVE HALF & HALF PIZZAS
OUR PIZZAS COME SLIGHTLY CHARRED

Roasted Garlic
Tomato
Hot Cherry Pepper
Roasted Peppers
Raw Onion

Caramelized Onion
Fresh Basil
Spinach
Arugula
Black Olives

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.