

GRAVITY

TAPHOUSE • GRILLE

SPECIAL FEATURES

AVAILABLE AFTER 4 P.M.

STARTER

Shrimp & Scallops* (GF)

seared shrimp and scallops served over quinoa, rice & butternut squash puree, drizzled with a citrus glaze — 12

ENTRÉES

Braised Beef Brisket & Roasted Potato Hash (GF)

sliced braised beef brisket slow roasted in-house, served over pan-roasted sweet corn, potatoes & urban mix, topped with a honey-dill-mustard sauce — 22

Pan-seared Tuna*

herb-crusting tuna served over squash & ginger puree with sauteed greens, mushrooms, broccolini & sweet peppers & a drizzle of bourbon-maple-soy glaze — 23

DRINK FEATURES

Smashing Pumking Old Fashioned

southern tier pumking whiskey, cinnamon simple syrup & angostura bitters, garnished with an apple slice — 12

Upshot Red

rodney strong red blend of zinfandel, malbec, merlot & petite verdot. bursts of blackberry & dark cherry with hints of spices, lush tannins & a lingering finish — 10

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Visit us during Restaurant Week GR!
November 5-13