DINING ~ INDOOR, OUTDOOR + GRIS TO GO ~ 11:30 am-8:00 pm

★ STARTERS ★

Our Signature Clam Chowder - cup 7.
Trio of Italian Meatballs with marinara and parmesan 10.
Trio of Potato Cakes with sour cream and applesauce 8.
Our Own Famous 1776 Sausage Sampler 8.50
three sausage varieties served with braised kraut and Revolutionary Ale mustard
Chilled Jumbo Shrimp Cocktail 3.50 ea.
Crispy BBQ Chicken, gorgonzola dipping sauce 8.
House-made Sea Salt Potato Chips with gorgonzola sauce 9.

★ SALADS ★

Cobb Salad herb-grilled chicken, Romaine lettuce, avocado, Applewood-smoked bacon, hard-boiled egg, grape tomatoes, blue cheese dressing 14.
Additions for the following salads: Herb-grilled Chicken +5. Garlic Marinated Shrimp +7. Seared Flat Iron Steak +12.
Mesclun Greens with goat cheese, dried cranberries, honey pistachios, white balsamic vinaigrette 13.
Caesar Salad Romaine lettuce, Asiago cheese, house-made croutons, Caesar dressing 10.
Gris Grain Bowl quinoa, grape tomatoes, avocado, spinach, pickled red onion, feta cheese, roasted red pepper vinaigrette, 11.

★ SANDWICHES ★

Sandwiches are served with choice of side salad or Griswold Inn potato chips.

Weekly Addition

Chicken Salad Sandwich shaved fennel, granny smith apples, almonds and mayo on toasted whole wheat bread, 13.
Flat Iron Ciabatta seared steak, caramelized onions, button mushrooms, aged provolone, roasted garlic aioli 17.
Roasted Turkey Applewood-smoked bacon, cheddar, avocado, lettuce, tomato, sriracha aioli on whole wheat ciabatta 14.
Corned Beef Reuben thick-sliced marbled rye, braised kraut, melted Gruyère, Thousand Island Dressing 14.50
Blackened Chicken Brioche roasted garlic aioli, bacon, Swiss, caramelized onion, lettuce, tomato, 14.50
Grilled Angus Burger on toasted brioche bun with lettuce, tomato, choice of cheese and dill pickle, 15.
**SMALL PLATES**

Our tapas-style selections are specifically designed for sharing - mix and match!

Barbecue Pulled Pork Tostada, avocado, queso fresco, pico de gallo, cilantro lime crema, 12.
Housemade Empanadas  beef, cheddar, pico de gallo, black beans and green goddess vinaigrette, 12.
Cavatelli Carbonara, pancetta, peas, parmesan, cream, 11.
Thin Crust Pizza, basil pesto, roasted artichoke, heirloom tomato, smoked mozzarella, 13.

**Macro Plate ~ Fan Favorite**

grilled, carved bistro steak white truffle-laced pomme frites, mesclun greens, red wine jus, 26.

Recommended wine: Director’s Cut, Cabernet Sauvignon

**MAIN DISHES**

Griswold Inn's Signature Fish n’ Chips potato-crusted cod, French fries, coleslaw, house-made tartar sauce 17.
Golden Fried Shrimp, with French fries, coleslaw, and house-made tartar sauce, 17.
Faroe Island Salmon, sautéed spinach, avocado mousse, summer corn purée, saffron-basmati rice, 29.
Filet Mignon, sautéed haricot verts, fingerling potatoes, shiitake mushroom and port wine demi-glace, 35.

**SWEET STUFF**

house-made sticky toffee pudding with butterscotch sauce and freshly whipped cream, 8.

warm apple crostata with freshly whipped cream and sea-salted caramel. 8.

sea salted chocolate mousse torte dark chocolate mousse layered with chocolate ganache, sea salt and caramel drizzle, 8.50

~ Executive Chef Shaheed Toppin ~

*Please scroll down for Wine & Beer Beverage List.*
WINES

750ml. bottle, unless otherwise specified

Malvolti, Prosecco, Veneto, DOCG (split) 11.
Chateau Ste Michelle Chardonnay, Columbia Valley (split) 17.
Coppola Merlot, Sonoma (split) 21.
Domaine de la Colombe Rosé 32./8.50
14 Hands, Sparkling Rosé, Columbia Valley 30.
Chateau St. Jean, Chardonnay, North Coast 34./9.
Clos Pegase Chardonnay, Napa Valley 42.
Cavaliere d’Oro Pinot Grigio, Friuli 28./7.50
Schafer-Reichart Zum, Riesling, Mosel 28./7.50
Silverado Sauvignon Blanc, Napa Valley (liter) 39./9.
Coppola, Director’s Cut, Cabernet Sauvignon, Alexander Valley 49.
Beringer, Founder’s Estate, Cabernet Sauvignon, CA 30./8.50
Cigale Châteauneuf du Pape, Rhone Valley 70.
Higher Ground, Pinot Noir, Monterey 38./9.50
Willamette Valley Vineyards, Pinot Noir, OR 48.
Ridge Three Valleys, Zinfandel 49.

Beer (12oz bottles)

Blue Moon 5.25
Michelob Ultra 5.25
Landshark 5.25

Heineken “00” (alcohol-free) 5.25

Other Beverages (12oz can/bottle)

Coke, Diet Coke, Sprite 2.25
Saratoga - Sparkling or Still 3.25

THANK YOU FOR YOUR SUPPORT!!!