



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

★ STARTERS ★

Our Signature Clam Chowder - cup	8.
Trio of Italian Meatballs with marinara and parmesan	12.
Trio of Potato Cakes with sour cream and applesauce	9.50
Our Own Famous 1776 Sausage Sampler <i>served with braised red cabbage, sautéed spinach and Revolutionary Ale mustard</i>	10.
Chilled Jumbo Shrimp Cocktail	4. ea.
Crispy BBQ Chicken, gorgonzola dipping sauce	9.
House-made Sea Salt Potato Chips with gorgonzola sauce	9.

Weekly Addition

White Bean & Summer Corn Gazpacho red pepper jam, charred corn salsa, 8.

★ 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 +6. Garlic Marinated Shrimp +8. Seared Salmon +12. Seared Steak +12.

Summer Arugula, candied ginger, citrus-roasted almonds, feta cheese, mango vinaigrette, 14.

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.

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, 13.

Seared Scallops, citrus slaw, mango caviar, Marcona almond crumble, 18.

Cavatelli Carbonara, pancetta, peas, parmesan, cream, 11.

Thin Crust Pizza, basil pesto, roasted artichoke, heirloom tomato, smoked mozzarella, 14.

★ Macro Plate ~ Fan Favorite ★

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

Recommended wine: Director's Cut, Cabernet Sauvignon

★ MAIN DISHES ★

Griswold Inn's Signature Fish n' Chips, potato-crust 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, charred corn salsa, Jasmine rice and peas, 30.

Filet Mignon, sautéed spinach, fingerling potatoes, shiitake mushroom and port wine demi-glace, 36.

★ SWEET STUFF ★

house-made sticky toffee pudding

with butterscotch sauce and freshly whipped cream, 8.

summer mojito pie

creamy filling, laced cookie crumble, whipped cream, 8.

Gris Mud Pie

Oreo cookie crust filled with mocha ice cream, topped with almonds, 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)	12.
Chateau Ste Michelle Chardonnay, Columbia Valley (split)	17.
Coppola Merlot, Sonoma (split)	21.
Domaine de Paris Rosé	32./8.50
14 Hands, Sparkling Rosé, Columbia Valley	39.
Chateau St. Jean, Chardonnay, North Coast	34./9.
Sonoma Cutrer Chardonnay, Russian River	56.
Cavaliere d'Oro Pinot Grigio, Friuli	28./7.50
Schafer-Reichart Zum, Riesling, Mosel	30./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./12.
Ridge Three Valleys, Zinfandel	54.
Gouguenheim Malbec, Argentina	33.

 <p>Wine Spectator AWARD OF EXCELLENCE 2020</p>	<p><i>We are the proud recipient of the prestigious Wine Spectator Award of Excellence, the 12th consecutive year of being honored. We are grateful to General Manager and Wine Director, Alan Barone, who is responsible for creating our wine program and well-crafted wine lists.</i></p> <p><i>As many of you who have enjoyed our Wine Bar know, our list is far more extensive than the selections noted here. If you are interested in something you have had at our establishment in the past, or would like to see a list including more of our offerings, please ask your server.</i></p>
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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!!!