



WINTER 2021 DINE HERE: 11:30 am - 8:00 pm daily

★ STARTERS & SMALL PLATES ★

Our Signature Clam Chowder, 10.

Steak and Black Bean Chili with cheddar and skillet cornbread, 9.

French Onion Soup with melted Gruyère cheese and crouton, 12.

Trio of Potato Cakes with sour cream and applesauce, 12.

Our Own Famous 1776 Sausage Sampler served with braised red cabbage, sautéed spinach and Revolutionary Ale mustard, 12.

Thin Crust Pizza potato, Applewood-smoked bacon, goat cheese chive and crème fraiche, 15.

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, 16.

Tuna Niçoise mixed greens, cold smoked ahi tuna, olives, hard-boiled eggs, haricot verts, fingerling potato, roasted red pepper vinaigrette, 20.

Additions for the following salads: *Herb-grilled Chicken +8. Garlic Marinated Shrimp +8. Seared Flat Iron Steak +12. Seared Salmon +11.*

Gris Grain Bowl quinoa, grape tomatoes, avocado, spinach, pickled red onion, feta cheese, roasted red pepper vinaigrette, 12.

Mesclun Greens with goat cheese, dried cranberries, honey pistachios, white balsamic vinaigrette, 14.

Caesar Salad Romaine lettuce, Asiago cheese, house-made croutons, Caesar dressing, 14.





★ SANDWICHES ★

Sandwiches are served with choice of side salad or Griswold Inn potato chips. Substitute French fries +3.

Flat Iron Seared Steak Ciabatta caramelized onions, button mushrooms, aged provolone, roasted garlic aioli, 18.50

Roasted Turkey Applewood-smoked bacon, cheddar, avocado, lettuce, tomato, sriracha aioli on whole wheat ciabatta, 17.

Corned Beef Reuben thick-sliced marbled rye, braised kraut, melted Gruyère, Thousand Island Dressing, 17.50

Grilled Angus Burger on toasted brioche bun with lettuce, tomato, choice of cheese and dill pickle, 17.

Chicken Enchilada Wrap pulled chicken, enchilada sauce, avocado, cheddar, lettuce and tomato, 14.

★ MAIN DISHES ★

Griswold Inn's Signature Fish n' Chips potato-crust cod, French fries, coleslaw, house-made tartar sauce, 19.

Golden Fried Shrimp with French fries, coleslaw and house-made tartar sauce, 19.

Blackened Chicken Penne sautéed onion, button mushroom, spinach, sun-dried tomato pesto cream, 19.

Innkeepers London Broil with roasted shallot and mushroom jus, whipped potatoes and haricot verts, 26.

Carved Bistro Steak white truffle-laced pomme frites, haricot verts, red wine jus, 28.

Faroe Island Salmon curry cauliflower purée, herbed basmati, soy-glazed Brussels sprouts, 30.





★ SWEET STUFF ★

House-made Sticky Toffee Pudding with butterscotch sauce and freshly whipped cream, 9.50.

Warm Apple Crostata with freshly whipped cream and sea-salted caramel, 9.

Griswold Inn 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, 9.50

Executive Chef: Shaheed Toppin