



FALL 2021 ~ TAVERN FARE

★ Small Plates and Shareables ★

Our Signature Clam Chowder, 10.

Roasted Butternut Squash and Apple Bisque goat cheese crema and spiced pecans, 9.

Our Own Famous 1776 Brand™ Sausage Sampler
three sausage varieties served with Dijon mustard, 12.

Potato Cakes served with sour cream and applesauce, 12.

Deconstructed Chicken Cordon Bleu
Mornay sauce, crispy polenta, pancetta chips ,12.

Crispy Duck Spring Roll
sautéed shitake mushroom, Napa cabbage, pickled carrots, ponzu drizzle, 15.

Thin Crust Pizza slow-roasted Autumn vegetables, whipped ricotta, braised kale, 17.

House made Sea Salt Potato Chips with Gorgonzola sauce, 10.

★ Sandwiches ★

Choice of side salad or Griswold Inn potato chips. Substitute French fries, 3.

***Flat Iron Ciabatta**
seared steak, caramelized onions, button mushrooms, aged provolone, roasted garlic aioli, 18.

Roasted Turkey
Applewood smoked bacon, cheddar, avocado, lettuce, tomato, sriracha aioli,
on whole wheat ciabatta, 16.

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

***Grilled Angus Burger**
served on a toasted brioche bun with lettuce, tomato, choice of cheese and dill pickle, 17.50

Autumn Chicken Salad on Toasted Wheat Berry
fennel, cranberry, Granny Smith apple, toasted almonds, lettuce, tomato, 16.



★ Salads ★

Cobb Salad

herb-grilled chicken, romaine lettuce, avocado, Applewood smoked bacon, hard-boiled egg, grape tomatoes, and blue cheese dressing, 17.50

Additions for the following salads:

***Herb Grilled Chicken, 9. Garlic Marinated Shrimp, 10. *Seared Salmon, 14.
*Seared Flat Iron Steak, 14.***

Mesclun Greens with Goat Cheese

dried cranberries, honey pistachios and white balsamic vinaigrette, 15.50

Caesar Salad

romaine lettuce, Asiago cheese, house-made croutons, and Caesar dressing, 15.

Gris Grain Bowl

quinoa, grape tomatoes, avocado, English cucumber, Tuscan kale, feta cheese, roasted red pepper vinaigrette, 14.

Autumn Arugula

Roasted golden beets, goat cheese, pickled red onion, toasted pumpkin seeds, apple cider vinaigrette, 17.

★ Main Dishes ★

Griswold Inn's Signature Fish n' Chips

potato-crust cod, fried golden brown served with French fries, cole slaw, house made tartar sauce, 23.

Golden Fried Shrimp

French fries, cole slaw, house-made tartar sauce, 22.

***Grilled Faroe Island Salmon**

Autumn succotash, roasted carrot puree, sautéed spinach, sherry maple gastrique, 30

Wine Bar Bistro Steak

white truffle-laced pomme frites, haricot verts, red wine jus, 32

Butternut Squash Ravioli

caramelized onion, roasted pear, shaved sprouts, goat cheese, spiced pecans, 23.

Add: Herb Grilled Chicken, +9. Garlic Marinated Shrimp, +10. Seared Salmon, +14..

Executive Chef Shaheed Toppin/Sous Chef Eric Bond

Dietary needs menu available upon request. **Certain meat or seafood items may be cooked to order, per request.
"Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness."*