WINTER 2022 ~ served from 11:30am until 8:00pm

Starters

Our Signature Clam Chowder, 10.

Steak and Black Bean Chili with cheddar and skillet cornbread, 10.

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 tomato, bacon, creamed spinach, gorgonzola, 17.

House-made Sea Salt Potato Chips with gorgonzola sauce, 10.

Salads

Cobb Salad herb-grilled chicken, Romaine lettuce, avocado, Applewood-smoked bacon, hard-boiled egg, grape tomatoes, blue cheese dressing, 17.

Gris Grain Bowl quinoa, grape tomatoes, avocado, yellow beets, pickled red onion, feta cheese, kombucha-herb vinaigrette, 12.

Mesclun Greens with goat cheese, dried cranberries, honey pistachios, white balsamic vinaigrette, 15.

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

Additions:
Sandwiches

*Served with 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, 19.50

**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, 18.50

**Grilled Angus Burger** on toasted brioche bun with lettuce, tomato, choice of cheese and dill pickle, 18.

**Grilled Chicken Ciabatta** prosciutto, goat cheese, red pepper jam, balsamic glaze, lettuce and tomato, 17.

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Main Dishes

**Griswold Inn’s Signature Fish n’ Chips** potato-crusted cod, French fries, coleslaw, house-made tartar sauce, 22.

**Golden Fried Shrimp** with French fries, coleslaw and house-made tartar sauce, 22.

**Blackened Chicken Penne**, sautéed onion, button mushroom, spinach, sun-dried tomato pesto cream, 23.

**Faroe Island Salmon**, curry-cauliflower purée, herbed basmati, soy-glazed Brussels sprouts, 31.
Main Dishes (cont’d)

**Jerk-rubbed Pork Chop** Fresno pepper and Granny Smith Apple jam, winter slaw, ginger-carrot purée, 30.

**Short Ribs of Beef** sautéed spinach, whipped potatoes, port wine demi-glace, 40.

**Carved Bistro Steak** white truffle-laced pomme frites haricot verts, red wine jus, 34.

**Grilled New York Strip (14oz.)** roasted shallot jus, whipped potatoes and haricot verts, 45.

Desserts

**Housemade Sticky Toffee Pudding** with butterscotch sauce and freshly whipped cream, 9.50

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

**The Griswold Inn Mud Pie** Oreo cookie crust filled with mocha ice cream, topped with almonds, 9.

**Sea Salted Chocolate Mousse Torte** dark chocolate mousse layered with chocolate ganache, sea salt and caramel drizzle, 10.

~ Executive Chef Shaheed Toppin, Sous Chef Eric Bond ~