



**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:**

**Herb-grilled Chicken +9. Garlic Marinated Shrimp +10. Seared Flat Iron Steak +14. Seared Salmon +14.**





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

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

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**Main Dishes**

Griswold Inn's Signature Fish n' Chips, potato-crust 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 puree, 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 ~*