



SPRING LUNCH ~ 11:30 am-2:30 pm

★ STARTERS & SMALL PLATES ★

Our Signature Clam Chowder bowl, 11. **Boss' Soup of the Day** bowl, 10.

Trio of Potato Cakes with sour cream and applesauce, 13.

Our Own Famous 1776 Sausage Sampler

braised red cabbage, sautéed spinach and Revolutionary Ale mustard, 14.

Thin Crust Pizza spring pea pesto, fontina, prosciutto, heirloom tomato, arugula, 18.

Korean Barbecue Chicken scallions, sriracha dipping sauce, 14.

House made Sea Salt Potato Chips with gorgonzola sauce, 11.

★ SALADS ★

Cobb Salad herb-grilled chicken, romaine lettuce, avocado, applewood-smoked bacon, hard-boiled egg, grape tomatoes, blue cheese dressing, 19.

Additions for the following salads below: Herb-grilled Chicken +10.

**Seared Salmon +15 Garlic Marinated Shrimp +12. *Seared Flat Iron Steak +15.*

Caesar Salad romaine lettuce, asiago cheese, house croutons, caesar dressing, 15.

Gris Grain Bowl quinoa, grape tomatoes, avocado, pickled red onion, feta cheese, kombucha-herb vinaigrette, 14.

Mesclun Greens goat cheese, dried cranberries, honey pistachios, white balsamic vinaigrette, 17.

Spring Arugula goat cheese, gooseberries, honey-glazed almonds, citrus vinaigrette, 17.



★ MAIN DISHES ★

Griswold Inn's Signature Fish n' Chips potato-crust cod, French fries, coleslaw, house-made tartar sauce, 24.

Golden Fried Shrimp French fries, coleslaw, and house-made tartar sauce, 24.

Cheese Tortellini grape tomatoes, artichoke hearts, baby spinach, feta, basil pesto, 23. *With Herb-Grilled Chicken +10. With Garlic-Marinated Shrimp +12.*

***Faroe Island Salmon** green hummus, jasmine rice and English peas, roasted pepper chimichurri, 32.

Baked Cod with Gremolata-Panko Crust kalamata olive tapenade, jasmine rice and English peas, red pepper vinaigrette, 34.

Cold Smoked Ahi Tuna Nicoise mesclun greens, haricot vert, heirloom tomato pickled red onion, hard-boiled egg, fingerling potato, red pepper vinaigrette, 25.

***Wine Bar Bistro Steak** white truffle-laced pomme frites, arugula salad, red wine jus, 36.

★ SANDWICHES ★

*Sandwiches are served with a 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, 22.

Roasted Turkey Applewood-smoked bacon, cheddar, avocado, lettuce, tomato, sriracha aioli on whole wheat ciabatta, 19.

Chicken Salad on Toasted Wheat Berry fennel, cranberry, Granny Smith apple, toasted almonds, lettuce, tomato, 19.

Corned Beef Reuben thick-sliced marbled rye, braised kraut, melted Gruyère, Thousand Island Dressing, 21.

***Grilled Angus Burger** on toasted brioche bun with lettuce, tomato, choice of cheese and dill pickle, 19.50.

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."