



## ★ TAVERN FARE ★

### ★ Small Plates and Shareables ★

#### **Our Signature Clam Chowder**

New England style, 11.

#### **Spicy White Bean and Sweet Corn Gazpacho**

roasted red pepper jam, corn salsa, petite greens, 10.

#### **Thin Crust Pizza**

jalapeno chevre, grilled peach, prosciutto, arugula, balsamic drizzle, 18.

#### **Our Trio of Potato Cakes**

served with sour cream and applesauce, 13.

#### **Our Own Famous Sausage Sampler**

braised red cabbage, sauteed spinach, and Dijon mustard, 14.

#### **House-made Sea Salt Potato Chips**

gorgonzola sauce, 11.

### ★ Main Dishes ★

#### **Griswold Inn's Signature**

##### **Fish n' Chips**

potato-crust cod, fried golden brown served with French fries, coleslaw, house made tartar sauce, 24.

##### **Fried Golden Shrimp**

French fries, coleslaw, house-made tartar sauce, 24.

##### **Cavatelli Pasta**

heirloom grape tomatoes, artichoke hearts, Kalamata olives, fresh mozzarella, basil pesto, 23.

**Add: Herb Grilled Chicken, +10.**

**Add: Garlic Marinated Shrimp, +12**

### ★ Salads ★

#### **Cobb Salad**

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

**Additions for the following salad below: Herb Grilled Chicken, 10. Garlic Marinated Shrimp, 12. \*Seared Salmon, 15. \*Seared Flat Iron Steak, 15.**

#### **Mesclun Greens with Goat Cheese**

dried cranberries, honey pistachios and white balsamic vinaigrette, 17.

### ★ Sandwiches ★

**Choice of side salad or Griswold Inn potato chips. Substitute French fries, 2.**

#### **French Dip**

shaved steak, balsamic caramelized onions, provolone, au jus, bon me bun, 22.

#### **Roasted Turkey**

Applewood smoked bacon, cheddar, avocado, lettuce, tomato, sriracha aioli, on a toasted ciabatta, 19.

#### **Corned Beef Reuben**

thick-sliced marbled rye, braised kraut, melted Gruyère and Thousand Island dressing, 21.

#### **\*Grilled Angus Burger**

served on a toasted brioche bun with lettuce, tomato, choice of cheese and dill pickle, 19.50.

*Executive Chef Shaheed Toppin*

*\*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness\* Dietary needs menu available upon request.*