



★ 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, 10.

Jumbo Shrimp Cocktail (3), 18.

Thin Crust Pizza

jalapeno chevre, grilled peach, prosciutto,
arugula, balsamic drizzle, 17.

Our Trio of Potato Cakes

served with sour cream and applesauce, 13.

Our Own Famous Sausage Sampler

braised red cabbage, Dijon mustard, 14.

House-made Sea Salt Potato Chips

gorgonzola drizzle, smoked sea salt,
scallions, 11.

★ Sandwiches ★

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

Blackened Chicken

Swiss, bacon, caramelized onion, garlic aioli,
lettuce, tomato, on brioche bun, 19.

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

★ 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.

★ 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, asparagus, fresh
mozzarella, basil pesto, 23.

*Add: Herb Grilled Chicken, +10.
Add: Garlic Marinated Shrimp, +12*

***Steak Frites**

Cajun grilled sirloin (6oz) with truffle frites,
gorgonzola fondue, 30.

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.*