



From the Tap Room *We offer casual fare, varied and seasonal, from sandwiches & burgers to casual entrées and fresh salads. Or enjoy a glass of fine wine, a pint, or a perfectly mixed libation this evening.*

Mesclun Greens

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

***Grilled Angus Burger**

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

Corned Beef Reuben

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

***Steak Ciabatta**

sliced sirloin, caramelized onions, sautéed mushrooms, garlic aioli on a toasted ciabatta, 24.

Roast Turkey

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

Griswold Inn's Signature Fish n' Chips

fried potato-crust cod, served with French fries, coleslaw and house-made tartar sauce, 25.

Golden Fried Shrimp

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

Beers on Tap

Griswold Inn Revolutionary Ale, 5.75.

medium body, balanced ale with sweet malty taste and a hint of bitter hops

'Gris' Black and Tan, 6.

Revolutionary Ale topped with Guinness

Guinness Stout, 7.

Bud Light, 5.

*Ask your server about our rotating drafts

Bottles

Blue Moon Belgian, 5.75

Land Shark, 5.75.

Mic Ultra, 5.25

Heineken Zero (NA), 6.

Ginger Beer (NA), 4.