



★ TAVERN FARE ★

★ Small Plates and Shareables ★

Our Signature Clam Chowder

New England style, 11.

Steak and Black Bean Chili

wedge of Cornbread, 15.

French Onion Soup

with croutons, melted Swiss and Provolone, 14.

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.*

Steak Ciabatta

caramelized onion, sautéed mushroom, garlic aioli, on ciabatta, 24.

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, 25.

Fried Golden Shrimp

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

Penne Pasta

Sun-dried tomato cream, button mushrooms, baby spinach, caramelized onion, shaved Asiago, 26.

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

***Steak Frites**

Cajun grilled sirloin (6oz) with sautéed spinach, truffle fingerling potato, gorgonzola fondue, 30.