

★ **TAVERN FARE** ★

★ **Small Plates and Shareables** ★

Our Signature Clam Chowder

New England style, 11.

French Onion Soup

melted Swiss and provolone, 15.

Steak and Black Bean Chili

served with a wedge of cornbread, 18.

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, 20.

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

★ **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 with Sundried
Tomato-Pesto Cream**

caramelized onion, button mushrooms, baby
spinach, 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.

**Thoroughly cooking meats, poultry, seafood, shellfish, or
eggs reduces the risk of food-borne illness.*
If you have allergies or special dietary requirements,
please contact a staff member.*