

★ **TAVERN FARE** ★

★ **Small Plates and Shareables** ★

**Our Signature Clam Chowder**  
New England style, 11.

**Chef's Soup of the Day** 10.

**Trio of Potato Cakes**  
served with sour cream and applesauce, 13.

**Our Own Famous Sausage Sampler**  
braised red cabbage, Dijon mustard, 16.

**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.*

**Braised Steak Ciabatta**  
24 hour braised sirloin, caramelized onion,  
sautéed mushroom, lettuce, tomato,  
horseradish aioli, 24.

**Roasted Turkey**  
Applewood smoked bacon, cheddar, avocado,  
lettuce, tomato, sriracha aioli,  
on a toasted ciabatta, 22.

**Corned Beef Reuben**  
thick-sliced marbled rye, braised kraut,  
melted Gruyère and Thousand Island  
dressing, 22.

**\*Grilled Angus Burger**  
served on a toasted brioche bun with lettuce,  
tomato, choice of cheese and dill pickle, 22.

*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.*

**Garden Salad**  
mesclun greens, English cucumber, carrots,  
grape tomatoes, croutons and our  
Original Garlic Asiago Dressing, 10.

★ **Main Dishes** ★

**Griswold Inn's Signature  
Fish n' Chips**  
potato-crusted 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.

**Cavatelli with Basil Pesto and Buratta**  
heirloom grape tomato,  
baby bell pepper compote, 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 inform your server.*