



★ TAVERN FARE ★

★ Small Plates and Shareables ★

Signature Clam Chowder

New England style **10.**

Chef's Soup of the Day market price

Warm Housemade Potato Chips

gorgonzola cream sauce, bacon, scallions **10. GF**

Trio of Potato Cakes

served with sour cream and applesauce **13.**

Fried Calamari

Banana peppers, garlic aioli, marinara sauce **17.**

Our Own Famous Sausage Sampler

three sausage varieties in puff pastry served with braised red cabbage, house made sauerkraut, whole grain mustard **17.**

★ Sandwiches ★

Choice of side salad, or Gris potato chips, or French fries.

Roasted Turkey Ciabatta

applewood smoked bacon, cheddar, lettuce, tomato, avocado, sriracha aioli **22.**

Corned Beef Reuben

thick-sliced marbled rye, braised kraut, melted Swiss and Thousand Island dressing **22.**

***Grilled Angus Burger**

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

Philly Cheesesteak

shaved New York sirloin, caramelized onions, sautéed mushrooms, melted American cheese on a grilled sub roll **24.**

★ Salads ★

Garden Salad

mesclun greens, English cucumber, carrots, grape tomatoes, croutons, our Garlic Asiago Dressing

10.

Add Herb Grilled Chicken +10.

*Garlic Sautéed Shrimp +12. *Seared Salmon +15.*

**8 oz. NY Strip Steak +21.*

Cobb Salad

herb-grilled chicken, romaine lettuce, avocado, applewood smoked bacon, hard-boiled egg, grape tomatoes, and blue cheese dressing **19. GF**

★ 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.**

Trofie Pasta

basil pesto, sun-dried tomatoes, and a medley of wild mushrooms **25.**

Add Herb Grilled Chicken +10.

Add Garlic sautéed shrimp +12

*Add *8 oz. NY Strip Steak +21.*

***Steak Frites**

10oz. New York Strip with truffle fries, garlic-butter haricot verts, gorgonzola fondue **36.**

GF