

Dinner

Starters/Small Plates

Steamed Mussels | white wine, garlic, parsley, grilled bread 18

Vermont Cheese Plate | three Vermont cheeses, apricot preserves, dates, toasted bread 16

Sesame Tuna | sesame crusted Ahi tuna grilled rare, Asian slaw, wasabi aioli 16

Chicken Wings | six baked, house sauce 10

Seafood Grits Starter | creamy white grits, seared scallops, shrimp, lobster butter 14

Sweet Potato Nachos | black beans, fresh jalapenos, tomatoes, onions, guacamole, sour cream, green tomato salsa 14

Duck Quesadilla | roasted duck, red peppers, jalapeno, caramelized onions, cheddar and cotija cheeses, shredded lettuce, guacamole 13

Stuffed Jalapeño Peppers | smoked gouda cheese blend with bacon, panko crust 14

Soups

Vineyard Chowder | shrimp, scallops, clams, crab, haddock, and potatoes in Coastal New England style seafood broth, toasted bread 14

French Onion Soup | croutons au gratin 9

White Bean Soup | vegetables, rosemary-garlic oil, grilled bread cup 7 | bowl 11

Salads

Garden Salad | local greens, carrots, radish, cucumber, choice of dressing: bleu cheese, red wine vinaigrette, creamy garlic 10 | add chicken +5, salmon +8, shrimp +8

Caesar Salad | Romaine, croutons, parmesan, house Caesar dressing 10 | add chicken +5, salmon +8, shrimp +8

Roasted Beets | shredded apple, fennel, kale VT goat cheese, shallot vinaigrette 12 | add chicken +5 salmon +8, shrimp +8

Sesame Ginger Chicken Salad | Romaine, granny smith apples, raisins, almonds, scallions, grilled chicken breast 16

Casual Fare

Grilled Tuna Sandwich | sesame crusted Ahi tuna, Asian slaw, arugula, wasabi aioli on ciabatta | fries 16

Pork Schnitzel Sandwich | breaded pork schnitzel, garlic mayo, apple slaw, on brioche | fries or greens 15

Gryphon Cuban | pulled pork, ham, Swiss, red cabbage, Dijon on rye | fries or greens 15

Classic Burger | Vermont native beef on ciabatta roll | add cheddar, Swiss, American, mushrooms, onions +2 | fries or greens 14

Beyond Burger (Vegan) | on ciabatta roll | add Cheddar, Swiss, American, mushrooms, onions +2 fries or greens 14

Wine Country Burger | Vermont native beef on ciabatta roll, red onion, roasted red pepper, basil oil, goat cheese | fries or greens 16

Main Fare

Seafood Grits | creamy white grits, seared scallops, shrimp, lobster butter 26

Panko Crusted Salmon | baked with white wine and lemon, kale, Swiss chard, tomatoes, white beans and garlic 24

Petite Filet | herb butter, cabernet reduction, garlic mashed potatoes, Chef's choice vegetables 29

Grilled Duck Breast | maple syrup glazed, sliced, with a wild rice pancake (butternut squash, shallots, and thyme) 28

Sides

French Fries 6

Red Cabbage Salad (traditional style, made with bacon) 6

Garlic Mashed Potatoes 6



House Cocktails

Whiskey Flip

Whiskey, Applejack, Cinnamon Simple, Whole Egg 12

Winter Gimlet

Titos Vodka, Apple, Thyme Simple, Lime 11

Gryphon Paloma

Tequila, Grapefruit, Mezcal Rinse, Jalapeno Simple, Lime 12

Manhattan13

Bulleit Rye, Dolin Sweet Vermouth, Orange Bitters, Cynar 13

Rumming Out of Thyme

Goslings Rum, Apple Cider, Thyme Simple, Angostura Bitters, Lime 11

Honey Cat

Tom Cat Gin, New Deal Ginger Liqueur, Honey Simple, Lemon 13

CANS-

Hermit Thrush Brewery | Sour- fruited | Brattleboro, VT | 5.9%ABV | *kettle soured pale ale with mango*

Queen City Brewery “Hefeweizen” | Wheat Beer | Burlington, VT | 5.6%ABV | *unfiltered wheat beer, produced exclusively from German malt, wheat, and hops; complex and refreshing, pleasant creaminess and long-lasting head, subtle banana- and clove-like notes in both aroma and flavor*

Frost Beer Works “Lush” | Hinesburg, VT | Imperial/Double IPA | 8%ABV | *bursting with heavy additions of Citra and Mosaic hops and hints of spice*

Zero Gravity “Green State” | German Pilsner | Burlington, VT | 4.9%ABV | *crisp, east drinking; noble hops in perfect balance with only the finest pilsner malt provide a clean and satisfying brew*

Fiddlehead Brewing Company “Fiddlehead” | American IPA | Burlington, VT | 6.2% ABV | *a hop forward American IPA with mellow bitterness. Citrusy, Well balanced*

Zero Gravity “Extra Stout” | Irish Stout | Burlington, VT | 5.9%ABV | *a black Iris- style ale with aromas of chocolate and coffee followed by the rich flavors of roasted barley, and a dry finish*

Wine

Mistinguett Cava Brut | 8/32

Spain | *dry, fine bubbles, green apple, pear, and grapefruit aroma, mature with almond notes*

Le Charmel, Cotes de Provence | 9/34

Provence, France | 2019 | *aromas of raspberries and wildflowers, bright palate – strawberry and pear*

Lobster Reef Sauvignon Blanc | 10/38

New Zealand | 2020 | *crisp mineral quality, balanced by grapefruit and citrus notes*

Badissa Pinot Grigio 9/34

Veneto, Italy | 2018 | *notes of stone and tropical fruits on the nose and palate. Harmonious on the palate with balanced acidity which gives lovely structure. Best enjoyed with poultry, seafood, and pasta.*

Metley & Bounds Chardonnay | 10/38

CA | 2018 | *fresh apples and citrus, toasted oak, honey*

Sean Minor Pinot Noir | 11/39

CA | 2018 | *medium bodied, aromas of ripe plum, violets and cocoa powder, flavors of dark cherry, blackberry, and floral notes with a touch of spice*

Zuccardi Malbec | 10/38

Mendoza, Argentina | 2019 | *fragrant with wild, dark berries, more elderberry than cassis, dry texture, lively, full of energy*

Tarrica Wine Cellars Cabernet Sauvignon | 10/38

Paso Robles, CA | 2018 | *dark berry fruit on the nose, well balanced, fruit and tannin, bright finish*

Peirano Estate “Six- Clones” Merlot | 10/38

Lodi, CA | 2016 | *aromas of raspberries, ripe blackberries, boysenberries. The mouth is filled with an array of flavors, including red cherries, pomegranates, and raspberries, with a lingering hint of dried cherries*

