

# 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

**Green Tomato BLT** | fried green tomatoes, Cajun remoulade, lettuce, bacon on wheat berry bread | fries or greens 14

**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

**Gryphon Burger** | Vermont native beef on ciabatta roll, pickled red onion, arugula, remoulade, cheddar | 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



Date: \_\_\_\_\_  
Name: \_\_\_\_\_  
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## House Cocktails

### Holiday Flip

*Bourbon, Applejack, Cinnamon Simple, Whole Egg 12*

### Winter Gimlet

*Titos Vodka, Pear, 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-

**Burlington Beer Co.** | Sour-Gose | Burlington, VT | 10% ABV | *imperial gose with raspberries, red plums, & blackberries*

**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**

**Mistinguet 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 | 2016 | *aromas of raspberries and wildflowers, bright palate – strawberry and pear*

**Lobster Reef Sauvignon Blanc** | 10/38

New Zealand | 2018 | *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 | 2016 | *fresh apples and citrus, toasted oak, honey*

**Sean Minor Pinot Noir** | 11/39

CA | 2016 | *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 | 2015 | *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 | 2017 | *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*

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