

The Gryphon

131 Main St 05401-5603 · +18024895699 · Updated: Jan 14, 2026

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MAIN 7

Farmer's Market Omelet	\$10.00
Changes weekly depending on what's fresh! home fries or mixed greens	
Brioche French Toast	\$9.00
VT Maple Syrup, whipped cream	
Breakfast Sandwich	\$9.00
2 fried Shadow Cross Farm eggs, bacon and cheddar cheese home fries or mixed greens	
California Eggs Benedict	\$13.00
English muffin, 2 poached Shadow Cross Farm eggs, tomato, bacon, avocado, arugula, Hollandaise sauce home fries or mixed greens	
Tenderloin Eggs Benedict	\$15.00
English muffin, 2 poached Shadow Cross Farm eggs, beef tenderloin medallions, Hollandaise sauce home fries or mixed greens	
Fried Green Tomato Benedict	\$13.00
Buttermilk biscuit, 2 poached Shadow Cross Farm eggs, fried green tomato slices, Hollandaise sauce home fries or mixed greens	
Smoked Salmon Benedict	\$14.00
English muffin, 2 poached Shadow Cross Farm eggs, arugula, smoked salmon, Hollandaise sauce home fries or mixed greens	

STARTERS SHAREABLES 14

Vermont Cheese Plate	\$14.00
Vermont Shepherd (Putney, VT) Invierno; Von Trapp Farmstead (Waitsfield, VT) Mt. Alice Brie; Grafton Village (Grafton, VT) 2-Year Aged Cheddar, blueberry-date spread	
Black Eye Pea Fritters	\$12.00
Green and Vidalia onion, red pepper, garlic, goat cheese, panko crust, mango sauce	
Steamed Mussels	\$18.00
White wine, garlic and herbs, grilled bread	
Stuffed Jalapeño Peppers	\$12.00
Smoked Gouda cheese blend with bacon, panko crust	
Sesame Tuna	\$16.00
Rare sesame crusted Ahi tuna, Asian slaw, wasabi aioli	
Beef Hanger Steak	\$15.00
Grilled medium-rare, sliced, sautéed onions and mushrooms, balsamic reduction, Chef's choice vegetables	

Bacon Wrapped Scallops	\$17.00
Apricot & horseradish sauce, arugula oil, radish	
Seafood Grits Starter	\$13.00
Creamy white polenta grits, seared scallops, shrimp, lobster butter	
Sweet Potato Nachos	\$14.00
Guacamole, sour cream, green tomato salsa	
Grilled Shrimp	\$15.00
Gryphon Bloody Mary dipping sauce	
Crab Cake	\$14.00
Lump crab cake, creole rémoulade, creamy slaw	
Beef Carpaccio	\$14.00
Thin sliced beef tenderloin, arugula, truffle cream	
Baked Chicken Wings	\$10.00
Six with house wing sauce, carrot and celery sticks, house made bleu cheese	
Duck Quesadilla	\$13.00
Roasted duck, diced red peppers and jalapeno, caramelized onions, cheddar and cotija cheeses, shredded lettuce, guacamole	

SOUPS & SALADS 9

Vineyard Chowder	\$12.00
Shrimp, scallops, clams, crab, haddock and potatoes in Coastal New England style seafood broth, toasted bread	
French Onion Soup	\$8.00
Croutons au gratin, Swiss and Pecorino Romano	
White Bean Soup	AVAILABLE OPTIONS
Vegetables, rosemary-garlic oil, toasted bread	Cup: \$7.00
	Bowl: \$11.00
Garden Salad	AVAILABLE OPTIONS
Local assorted lettuce, carrot, radish, cucumber choice of bleu cheese, creamy garlic, or Dijon	\$10.00
	Add Chicken: \$4.00
	Add Salmon or Shrimp:
	\$6.00
Caesar Salad	AVAILABLE OPTIONS
Croutons, parmesan cheese, house Caesar dressing	\$10.00
	Add Chicken: \$4.00
	Add Shrimp or Salmon:
	\$6.00
Summer Salad	AVAILABLE OPTIONS
Spinach, almonds, Endive, strawberries, VT goat cheese, honey lime dressing	\$14.00
	Add Chicken: \$4.00

Roasted Beets

Shaved apple, fennel, kale, VT goat cheese, shallot vinaigrette

AVAILABLE OPTIONS

\$12.00

Add Chicken: \$4.00

Add Salmon or Shrimp:

\$6.00

Sesame Ginger Chicken Salad

\$16.00

Romaine, granny smith apples, raisins, almonds, scallions, grilled chicken

Steak Salad

\$16.00

Chef's choice steak, romaine, Belgian endive, red onion, tomatoes, palm hearts, green beans, caper vinaigrette

SANDWICHES 7

Grilled Tuna Sandwich

\$18.00

Sesame-crust Ahi tuna, Asian slaw, arugula, wasabi aioli on ciabatta | fries or greens

Green Tomato BLT

\$12.00

Fried green tomatoes, Cajun remoulade, lettuce, apple wood bacon | fries or greens

Chicken Sandwich

\$14.00

Sautéed onions, peppers, cheddar, arugula, spicy garlic mayo | fries or greens

Classic Burger

AVAILABLE OPTIONS

Vermont native beef on ciabatta roll | fries or greens

\$13.00

Add Cheddar, Swiss, American, Mushrooms, Onions:

\$2.00

Gryphon Burger

\$15.00

Vermont native beef on ciabatta roll with Cajun remoulade, pickled red onions, arugula | fries or greens | add cheddar, Swiss, American

Beyond Burger

AVAILABLE OPTIONS

On ciabatta roll | fries or greens

\$13.00

Add Cheddar, Swiss, American, Mushrooms, Onions:

\$2.00

Pork Schnitzel Sandwich

\$15.00

Fried pork loin, apple slaw, brioche bun | fries or greens

ENTRÉES 6

Salmon

\$22.00

Baked with shallots, black pepper, herbs, EVOO, lemon, white wine, cous cous-vegetable salad

Seafood Grits

\$26.00

Creamy white polenta grits, seared scallops, shrimp, lobster butter

Pasta Chicken Confit

\$18.00

Strozzapretti, chicken leg confit, avocado cream, red peppers, basil

Trout	\$24.00
Seared on bed of creamy leeks and Yukon potatoes, brown butter, pine nuts, herb oil	
NY Strip	\$30.00
Chef's choice sauce, garlic mashed potatoes, daily vegetables	
Petit Filet	\$27.00
Bleu cheese crumbles, cabernet reduction, garlic mashed potatoes, daily vegetables	

DESSERT ⁴

Chocolate Mousse	\$7.00
House made, dark chocolate, whipped cream	
Ice Cream Sundae	\$7.00
Creamy vanilla bean ice cream, house made hot fudge sauce, whipped cream	
Cheesecake	\$7.00
House made, ask your server for daily selection	
Tiramisu	\$7.00
House made, espresso, Kahlua, mascarpone, eggs, lady fingers	

HOUSE COCKTAILS ⁸

Summer Gimlet	AVAILABLE OPTIONS
Cucumber Infused Vodka, Basil, Simple	\$11.00
	Local Vodka: \$2.00
Peach Tea Old Fashioned	\$11.00
Peach Tea Infused Buffalo Trace Bourbon, Grand Marnier, Angostura Bitters	
Eternal Springs	\$13.00
Stonecutter Gin, Aperol, Lime, Basil and Strawberry	
Rhuby Paloma	AVAILABLE OPTIONS
Silver Tequila, Chambord, Rhubarb Syrup, Lime, Grapefruit Soda	\$11.00
	Make it Spicy: \$1.00
Manhattan #13	AVAILABLE OPTIONS
Bulleit Rye, Dolin Rouge, Cynar, Orange Bitters	\$12.00
	Local Whisky: \$2.00
Honey Cat	\$12.00
Tom Cat Gin, New Deal Ginger Liquor, Honey Simple, Lemon	
Queen City Fizz	\$13.00
Barr Hill Gin, Lemon, Lime, Simple Syrup, Egg White	
Trade Wind	AVAILABLE OPTIONS
Vodka, Green Tea, Mint, Lemon Juice, Honey	\$11.00
	Local Vodka: \$2.00

BOTTLES AND CANS 7

Frost Beer Works | Rotating Selection | Hinesburg, VT

Burlington Beer Co. | Rotating Selection | Burlington, VT

14th Star Brewery | "Valor Ale" | Red Ale 5.4% St. Albans, VT \$6.00

Narragansett | Lager 5% Pawtucket, RI \$4.00

Mayflower Brewing Company | "Porter" 5.5% Plymouth, MA \$6.00

Citizen Cider | "Unified Press" 6% Burlington, VT \$6.00

Citizen Cider | "Dirty Mayor" 6% Burlington, VT \$6.00

FEATURED DRINKS 7

Pepsi Products \$3.00

Maine Root | Ginger Beer | Portland, Maine \$4.00

Peter Christians Root Beer \$4.00

San Pellegrino \$3.00

Coffee \$3.00

Espresso \$4.00

Tea \$3.00

SPARKLING 1

Mistiguett Cava Brut | Spain AVAILABLE OPTIONS

dry, fine bubbles, traditional green apple, pear, and grapefruit aroma, mature with almond notes

Glass: \$8.00

Bottle: \$32.00

ROSE 1

Le Charmel, Cotes de Provence | Provence, France | 2016 AVAILABLE OPTIONS

aromas of raspberries and wild flowers, bright palate - strawberry and pear

Glass: \$9.00

Bottle: \$34.00

WHITE 6

Justin Sauvignon Blanc | Central Coast, CA | 2017 AVAILABLE OPTIONS

lemon, green apple, peach and tropical fruit on the entry, leading to a crisp, textured midpalate

Glass: \$10.00

Bottle: \$38.00

Duetorri Pinot Grigio | Italy | 2016

Vinified entirely in stainless steel, dry, fragrant, citrus fruit aromas, fresh on the palate with balanced acidity

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$34.00

Corvidae 'Ravenna' Riesling | Yakima, WA | 2016

off-dry, stone fruits, orange blossom, honey notes with beautiful texture and lively acidity

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$34.00

McManis Chardonnay | California | 2015

fresh apples and citrus, bright oak

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$38.00

False Bay, Chenin Blanc | Western Cape, South Africa | 2015

fresh notes of lime and stone fruit and with a prominent minerality, bright acidity which helps to carry the generous mouth feel

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$32.00

Domaine de Petit Roubie Marsanne | Languedoc, FR | 2016

Rich and complex aromas of beeswax, candied fruit and elderflowers with subtle flavors of honey and candied oranges

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$38.00

RED 6**Sean Minor Pinot Noir 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

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$39.00

Grapesmith & Crusher Cabernet Sauvignon | Washington | 2013

notes of cassis, black currents, plum solid tannic grip, silky texture, great finish

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$38.00

Trig Point "Diamond Dust" Merlot | Alexander Valley, CA | 2014

ripe plum, blackberry aroma, full bodied, velvety tannins, cinnamon, and nutmeg

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$40.00

Zuccardi Malbec | Mendoza, Argentina | 2015

fragrant with wild, dark berries, more elderberry than cassis, dry texture, lively, full of energy

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$38.00

Cabriz, Red Blend | Dao, Portugal | 2014

Rich and fruity with deep berries on the nose and lush and juicy on the palate with hints of smoke

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$32.00

Domaine de Couron, Cotes du Rhône Villages | Southern Rhône, FR | 2015

Deep dark fruit on the nose with notes of blackberry and cherry and deep spice on the finish

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$39.00