



GRIS TO GO ~ Takeout Selections ~ 860.767.1776

11am - 8pm Daily

★ STARTERS ★

Our Signature Clam Chowder	7/cup	18/qt
Boss's Soup of the Day	6/cup	12/qt
Chef's Crock of Chili with skillet cornbread	9/cup	15/qt
Trio of Potato Cakes with sour cream and applesauce	8.	
House-made Sea Salt Potato Chips with gorgonzola sauce	9.	
Cheesy Flatbread with spinach, artichokes and prosciutto	9.	

★ SALADS ★

Cobb Salad herb-grilled chicken, Romaine lettuce, avocado, Applewood-smoked bacon, hard-boiled egg, grape tomatoes, blue cheese dressing 14.

Additions for the following salads:

Herb-grilled Chicken 5. Seared Salmon 10. Garlic Marinated Shrimp 7. Seared Flat Iron Steak 12.

Mesclun Greens with goat cheese, dried cranberries, honey pistachios, white balsamic vinaigrette 13.

Caesar Salad Romaine lettuce, Asiago cheese, house-made croutons, Caesar dressing 10.

Roasted Beet Salad with goat cheese, pickled red onion and honey lavender vinaigrette, 13.

★ SANDWICHES ★

The following sandwiches are served with choice of side salad or Griswold Inn potato chips.

Flat Iron Ciabatta seared steak, caramelized onions, button mushrooms, aged provolone, roasted garlic aioli 17.

Roasted Turkey Applewood-smoked bacon, cheddar, avocado, lettuce, tomato, sriracha aioli on whole wheat ciabatta 14.

Corned Beef Reuben thick-sliced marbled rye, braised kraut, melted Gruyère, Thousand Island Dressing 14.50

Grilled Angus Burger on toasted brioche bun with lettuce, tomato, choice of cheese and dill pickle, 14.

★ MAIN DISHES ★

Griswold Inn's Signature Fish n' Chips potato-crust cod, French fries, coleslaw, house-made tartar sauce 17.

Golden Fried Shrimp, with French fries, coleslaw, and house-made tartar sauce, 17.

Cheese Tortellini blistered grape tomatoes, prosciutto, and spinach and walnut pesto. 18.

with herb grilled chicken, add 5. with garlic-marinated shrimp, add 7.

Slow Braised Short Rib of Beef, whipped potatoes, garlic haricot verts, 29.

Filet Mignon, sautéed haricot verts, fingerling potatoes, shiitake mushroom and port wine demi-glace, 35.





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Family Style ~ serves 4

Baked Penne Pasta, herbed ricotta, fresh tomato sauce, melted mozzarella, served with garlic bread, 20.

Buttermilk Fried Chicken (whole chicken, 8 pc.) with white cheddar mac & cheese, garlic butter haricot verts, 30.

Yankee Pot Roast sautéed spinach, whipped potatoes, garlic butter haricot verts, field mushroom demi-glace, 40.

To Go by the Quart

Our Signature Clam Chowder, 18.

Boss's Soup of the Day, 12.

Chef's Chili, 15.

Whipped Potatoes, 13.

White Cheddar Mac & Cheese, 14.

Garlic Butter Haricot Verts, 14.





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Small Plates

Our tapas-style selections are specifically designed for sharing - mix and match! We suggest ordering 2-3 plates per person.

braised lamb roasted fennel, crisp polenta, red onion jus, petite greens, 14.

Recommended wine: Willamette Valley Vineyards, Pinot Noir

porketta sweet potato, caramelized apple, heirloom carrot, maple-sherry gastrique, 11.

Recommended wine: Three Valleys, Zinfandel

potato gnocchi caramelized onion, gorgonzola, garlic confit, spinach, 10.

Recommended wine: Felluga, Pinot Grigio

thin crust pizza crème fraiche, goat cheese, potato, bacon, petite arugula, 13.

Recommended wine: Silverado, Sauvignon Blanc

★ **Macro Plate ~ Fan Favorite** ★

grilled, carved bistro steak
white truffle-laced pomme frites,
arugula, red wine jus, 24.

Recommended wine: Director's Cut, Cabernet Sauvignon





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Alcoholic beverages may be ordered for curbside pickup but they must be accompanied by a takeout meal. Alcohol may only be ordered up to 6pm on Sundays.

Wines

(750ml. bottle, unless otherwise specified)

Malvolti, Prosecco, Veneto, DOCG (split)	10.
Chateau Ste Michelle Chardonnay, Columbia Valley (split)	12.
Alexander Valley Cabernet Sauvignon, Sonoma (split)	14.
14 Hands, Sparking Rosé, Columbia Valley	19.
Chateau St. Jean, Chardonnay, North Coast	18.
Clos Pegase Chardonnay, Napa Valley	36.
Felluga, Esperto Pinot Grigio, Friuli	17.
Schafer-Reichart Zum, Riesling, Mosel	17.
Silverado Sauvignon Blanc, Napa Valley (liter)	26.
Coppola, Director's Cut, Cabernet Sauvignon, Alexander Valley	37.
Beringer, Founder's Estate, Cabernet Sauvignon, CA	18.
Cigale Châteauneuf du Pape, Rhone Valley	45.
Higher Ground, Pinot Noir, Monterey	20.
Willamette Valley Vineyards, Pinot Noir, OR.	39.
Three Valleys, Zinfandel	40.

Beer (12oz bottles/6-pk)

Blue Moon	3.50/6.50
Michelob Ultra	3.50/6.50
Heineken "00" (alcohol-free)	3.50/6.50

Other Beverages (12oz can/bottle)

Coke, Diet Coke, Sprite	2.25
Saratoga - Sparkling or Still	3.25





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Sweet Stuff

house-made sticky toffee pudding

with butterscotch sauce and freshly whipped cream, 8.

warm apple crostata

with freshly whipped cream and sea-salted caramel. 8.

sea salted chocolate mousse torte

dark chocolate mousse layered with chocolate ganache, sea salt and caramel drizzle, 8.50

espresso cheesecake

dark chocolate almond bark, Baileys chantilly, 8.50

toasted English pound cake

praline crumble, sea salt caramel drizzle, freshly whipped cream, 9.

~ Executive Chef Shaheed Toppin ~

THANK YOU!!!