



AUTUMN 2020

DINING ~ INDOOR, OUTDOOR + GRIS TO GO ~ 11:30 am-8:00 pm

★ STARTERS ★

Our Signature Clam Chowder - cup	8.
Trio of Potato Cakes with sour cream and applesauce	9.50
Our Own Famous 1776 Sausage Sampler <i>served with braised red cabbage, sautéed spinach and Revolutionary Ale mustard</i>	10.
Chilled Jumbo Shrimp Cocktail	4. ea
House-made Sea Salt Potato Chips with gorgonzola sauce	9.

Featured Addition

Blackened Chicken Brioche roasted garlic aioli, bacon, Swiss, caramelized onion, lettuce, tomato, 15.

★ SALADS ★

Cobb Salad herb-grilled chicken, Romaine lettuce, avocado, Applewood-smoked bacon, hard-boiled egg, grape tomatoes, blue cheese dressing 14.50

Additions for the following salads:

Herb-grilled Chicken +6. Garlic Marinated Shrimp +8. Seared Salmon +12. Seared Steak +12.

Baby Arugula with Roasted Yellow Beets, pumpkin seeds, pickled onion, goat cheese, cider vinaigrette, 14.

Mesclun Greens with goat cheese, dried cranberries, honey pistachios, white balsamic vinaigrette 14.

Caesar Salad Romaine lettuce, Asiago cheese, house-made croutons, Caesar dressing 12.50

Gris Grain Bowl quinoa, grape tomatoes, avocado, spinach, pickled red onion, feta cheese, roasted red pepper vinaigrette, 12.

★ SANDWICHES ★

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 18.50

Roasted Turkey Applewood-smoked bacon, cheddar, avocado, lettuce, tomato, sriracha aioli on whole wheat ciabatta 15.

Corned Beef Reuben thick-sliced marbled rye, braised kraut, melted Gruyère, Thousand Island Dressing 15.50

Grilled Angus Burger on toasted brioche bun with lettuce, tomato, choice of cheese and dill pickle, 15.





★ SMALL PLATES ★

Our tapas-style selections are specifically designed for sharing - mix and match!

Duck Confit Risotto, butternut squash chevre, maple spiced walnut, 16.

Roasted Porketta, granny smith apple slaw, roasted fennel relish, whipped squash, rum-spiked cider reduction, 15.

Seared Scallops, pear and potato hash, heirloom carrot purée, spiced bacon crumble, 19.

Thin Crust Pizza, brie, caramelized apple, arugula, spiced pecans, 15.

★ MAIN DISHES ★

Faroe Island Salmon, autumn succotash, sautéed spinach, sherry-maple gastrique, 30.

Griswold Inn's Signature Fish n' Chips, potato-crust cod, French fries, coleslaw, house-made tartar sauce 18.

Golden Fried Shrimp, with French fries, coleslaw, and house-made tartar sauce, 18.

★ Fan Favorite ★

grilled, carved bistro steak white truffle-laced pomme frites,
arugula salad, red wine jus, 26.

Recommended wine: Director's Cut, Cabernet Sauvignon

Butternut Squash Ravioli, caramelized onions, roasted pear, shaved sprouts, goat cheese, spiced pecans, 22.

Chicken Pot-au-Feu, herbed volute, fingerling potato, English peas, baby spinach wrapped in crispy, short dough, 24.

Grilled New York Strip (14oz.) roasted garlic haricot verts, whipped potato, gorgonzola dipping sauce, 35.

★ SWEET STUFF ★

house-made sticky toffee pudding

with butterscotch sauce and freshly whipped cream, 8.50

griddled brown butter pound cake

pumpkin gelato, sea salted caramel, 8.

Gris Mud Pie

Oreo cookie crust filled with mocha ice cream, topped with almonds, 8.

sea salted chocolate mousse torte

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

~ *Executive Chef Shaheed Toppin* ~



THE **GRISWOLD** INN
SINCE 1776

Wine Spectator



AWARD
OF
EXCELLENCE
2020

We are the proud recipient of the prestigious Wine Spectator Award of Excellence, the 12th consecutive year of being honored. We are grateful to General Manager and Wine Director, Alan Barone, who is responsible for creating our wine program and well-crafted wine lists.

THANK YOU FOR YOUR SUPPORT!!!