



GRIS TO GO ~ 11:30 am-8:00 pm ~ 860.767.1776

★ STARTERS & SMALL PLATES ★

Our Signature Clam Chowder - cup 10.

Boss' Soup of the Day 9.

Trio of Potato Cakes with sour cream and applesauce 12.

Our Own Famous 1776 Sausage Sampler

served with braised red cabbage, sautéed spinach and Revolutionary Ale mustard 12.

Thin Crust Pizza, goat cheese, potato, bacon, scallion crème fraiche 15.

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

Chilled Jumbo Shrimp Cocktail 4. each

★ SALADS ★

Cobb Salad herb-grilled chicken, Romaine lettuce, avocado, Applewood-smoked bacon, hard-boiled egg, grape tomatoes, blue cheese dressing 16.

Additions for the following salads:

Grilled Chicken +8. Marinated Shrimp +10. Seared Salmon +10. Seared Flat Iron Steak +12.

Salad of Roasted Yellow Beets, Arugula and Spiced Pecans with pickled red onion and Gorgonzola 14.

Holiday Mesclun Salad with goat cheese, dried cranberries, honey-roasted pistachios, white balsamic vinaigrette 14.

Caesar Salad Romaine lettuce, Asiago cheese, house-made croutons, Caesar dressing 14.





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★ 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 roll 17.

Corned Beef Reuben thick-sliced marbled rye, braised kraut, melted Gruyère, Thousand Island Dressing 17.50

Grilled Angus Burger on toasted brioche bun with lettuce, tomato, choice of cheese and dill pickle 17.

★ MAIN DISHES ★

Griswold Inn's Signature Fish n' Chips, potato-crust cod, French fries, coleslaw, house-made tartar sauce 19.

Golden Fried Shrimp, with French fries, coleslaw, and house-made tartar sauce 19.

Butternut Squash Ravioli, caramelized onions, roasted pear, shaved Brussels sprouts, goat cheese, spiced pecans 22. *With Herb-Grilled Chicken + 8. With Garlic-Marinated Shrimp + 10.*

Seared Atlantic Salmon, roasted potatoes, leeks, grape tomatoes and mustard-chive sauce 30.

Grilled, Carved Bistro Steak white truffle-laced pomme frites, arugula salad, red wine jus 28.

Grilled Filet of Beef (8 oz.) sautéed spinach, roasted fingerling potatoes and mushroom demi-glace 38.





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★ HOLIDAY ENTRÉES (*available after 5pm*) ★

Roasted Cod Fillet with Crab Crust lemon-scented jasmine rice with English peas 32.

Braised Short Ribs of Beef with mashed potatoes and red wine demi-glace 34.

Duck Two Ways

Crisp Duck Breast with blackberry jus

Duck Confit Risotto with mascarpone and pink peppercorn dust 34.

Pan Seared Venison

peppercorn crust, white truffle and goat cheese whipped potato, roasted asparagus,
shiitake mushroom demi-glace 38.50

~ Executive Chef Shaheed Toppin ~





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★ SWEET STUFF ★

house-made sticky toffee pudding

with butterscotch sauce and freshly whipped cream, 9.50.

mixed berry croustade

with raspberry-caramel whipped cream, 9.

sea salted chocolate mousse torte

dark chocolate mousse layered with chocolate ganache, sea salt and caramel drizzle, 9.50