



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

HOW TO ORDER

Gris-To-Go for Curbside Pickup

- ★ Call our Front Desk, 860.767.1776, and place your order for takeout between the hours of 11:30am and 8:00pm daily.
- ★ Allow 20 minutes for preparation.
- ★ When you arrive for pickup please call 860.767.1776 and your order will be brought out to you.

For your convenience and planning, you may pre-order meals for later pickup during the service hours "window".

GRIS-TO-GO MENU FOR CURBSIDE PICKUP FOLLOWS.





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★ Small Plates and Shareables ★

Our Signature Clam Chowder, 10.

Spicy White Bean and Sweet Corn Gazpacho roasted red pepper jam, corn salsa, petite greens, 9.

Our Own Famous 1776 Brand™ Sausage Sampler three sausage varieties served w/Dijon mustard, 12.

Potato Cakes served with sour cream and applesauce, 12.

Crispy Korean BBQ Chicken scallion, yum-yum dipping sauce, 12.

Clams Casino broiled in the shell with garlic, butter and sweet pepper, topped with bacon, 16.

Barbecued Pulled Chicken Tostada queso fresco, Pico de Gallo, cilantro lime crema, 14.

Seared Sea Scallops summer corn purée, Fresno chili relish, avocado mousse, bacon crumble, 22.

Thin Crust Pizza arugula, grilled peach, prosciutto, jalapeño chevre, balsamic drizzle, 17.

Warm House Chips gorgonzola drizzle, smoked sea salt, scallions, 10.

★ Sandwiches ★

Choice of side salad or Griswold Inn potato chips. Substitute French fries, 3.

***Flat Iron Ciabatta**

seared steak, caramelized onions, button mushrooms, aged provolone, roasted garlic aioli, 17.50

Roasted Turkey

Applewood smoked bacon, cheddar, avocado, lettuce, tomato, sriracha aioli,
on whole wheat ciabatta, 15.50

Corned Beef Reuben

thick-sliced marbled rye, braised kraut, melted Gruyère and Thousand Island dressing, 17.

***Grilled Angus Burger**

served on a toasted brioche bun with lettuce, tomato, choice of cheese and dill pickle, 17.

Blackened Chicken

roasted garlic aioli, Applewood smoked bacon, onions, Swiss cheese, lettuce, tomato, brioche bun, 15.





★ Salads ★

Cobb Salad

herb-grilled chicken, romaine lettuce, avocado, Applewood smoked bacon, hard-boiled egg, grape tomatoes, and blue cheese dressing, 17.

Additions for the following salads:

***Herb Grilled Chicken, 9. Garlic Marinated Shrimp, 10. *Seared Salmon, 14.
*Seared Flat Iron Steak, 14.***

Mesclun Greens with Goat Cheese

dried cranberries, honey pistachios and white balsamic vinaigrette, 15.50

Caesar Salad

romaine lettuce, Asiago cheese, house-made croutons, and Caesar dressing, 15.

Gris Grain Bowl

quinoa, grape tomatoes, avocado, English cucumber, pickled red onion, feta cheese, roasted red pepper vinaigrette, 14.

Summer Arugula

candied ginger, citrus-roasted almonds, feta and mango vinaigrette, 16.

★ Main Dishes ★

Griswold Inn's Signature Fish n' Chips

potato-crust cod, fried golden brown served with French fries, cole slaw, house made tartar sauce, 22.

Golden Fried Shrimp

French fries, cole slaw, house-made tartar sauce, 20.

Seared Faroe Island Salmon

toasted orzo, Kalamata olive, asparagus, roasted Fresno chilies, tomato basil jus, 30.

Wine Bar Bistro Steak

white truffle-laced pomme frites, arugula salad, red wine jus, 30.

Cheese Tortellini

heirloom tomatoes, basil pesto, burrata and toasted pine nuts, 22.

Add: Herb Grilled Chicken, +9. Garlic Marinated Shrimp, +10.





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DINNER SELECTIONS OFFERED FROM 5-8PM

★ **Main Dishes** ★

Grilled Shrimp and Sea Scallop Salad

mixed greens, avocado, pickled radish, cucumber, charred corn salsa, Meyer lemon and roast chili vinaigrette, 34.

Baked Cod with Gremolata Crust

scampi shrimp, grilled artichoke, heirloom tomato, Jasmine rice and peas, 34.

Buttermilk Fried Statler Chicken Breast

white cheddar and potato purée, sriracha tears, sautéed greens, 28.

Slow-Cooked Baby Back Ribs

charred corn on the cob, bacon and green onion fingerling potato salad, 29.

Grilled Filet Mignon

roasted asparagus, fingerling potatoes, gorgonzola fondue, 40.

Short Ribs of Beef

sautéed spinach, whipped potatoes, port wine demi-glace, 36.

Chef's Market Fresh Seafood Addition

★ **Sides** ★

7. Each

Roasted Asparagus Jasmine Rice and Peas

Green Onion Bacon Fingerling Potato Salad Charred Corn on the Cob

**Certain meat or seafood items may be cooked to order, per request.*

"Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness."





★ **SWEET STUFF** ★

house-made sticky toffee pudding

with butterscotch sauce and freshly whipped cream, 9.50.

mixed berry crostata

served warm with caramel drizzle and freshly whipped cream, 9.

sea-salted chocolate mousse torte

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

~ Executive Chef Shaheed Toppin/ Sous Chef Eric Bond ~

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