



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

**HOW TO ORDER**

**Gris-To-Go for 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.

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

**GRIS-TO-GO MENU FOR PICKUP FOLLOWS.**





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★ Small Plates and Shareables ★

**Our Signature Clam Chowder**, 10.

**Roasted Butternut Squash and Apple Bisque** goat cheese crema and spiced pecans, 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 Duck Spring Roll** Napa-cabbage, shitakes, pickled carrots, ponzu drizzle, 15.

**Deconstructed Chicken Cordon Bleu** Mornay sauce, crispy polenta, pancetta chips 12.

**Thin Crust Pizza** slow-roasted Autumn vegetables, whipped ricotta, braised kale, 17.

**House made Sea Salt Potato Chips** with Gorgonzola sauce, 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, 18.

**Roasted Turkey**

Applewood smoked bacon, cheddar, avocado, lettuce, tomato, sriracha aioli,  
on whole wheat ciabatta, 16.

**Corned Beef Reuben**

thick-sliced marbled rye, braised kraut, melted Gruyère and Thousand Island dressing, 17.50

**\*Grilled Angus Burger**

served on a toasted brioche bun with lettuce, tomato, choice of cheese and dill pickle, 17.50

**Autumn Chicken Salad on Toasted Wheat Berry**

fennel, cranberry, Granny Smith apple, toasted almonds, lettuce, tomato, 16.





★ Salads ★

**Cobb Salad**

herb-grilled chicken, romaine lettuce, avocado, Applewood smoked bacon, hard-boiled egg, grape tomatoes, and blue cheese dressing, 17.50

***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, Tuscan kale, feta cheese, roasted red pepper vinaigrette, 14.

**Autumn Arugula**

roasted golden beets, goat cheese, pickled red onion, toasted pumpkin seeds, cider vinaigrette, 17.

★ 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, 23.

**Golden Fried Shrimp**

French fries, cole slaw, house-made tartar sauce, 22.

**\*Grilled Faroe Island Salmon**

Autumn succotash, roasted carrot purée, sautéed spinach, sherry maple gastrique, 30.

**\*Wine Bar Bistro Steak**

white truffle-laced pomme frites, arugula salad, red wine jus, 32.

**Butternut Squash Ravioli**

caramelized onion, roasted pear, shaved sprouts, goat cheese, spiced pecans, 23,

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





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**DINNER SELECTIONS OFFERED FROM 5-8PM**

★ **Main Dishes** ★

**\*Grilled Faroe Island Salmon**

Autumn succotash, roasted carrot purée, sautéed spinach, sherry maple gastrique, 30.

**\*Baked Cod with Gremolata Crust**

Sautéed shrimp, brown butter, lemon, fried capers, jasmine rice and peas, 34.

**\*Seared Sea Scallops**

Butternut squash risotto, pancetta, Granny Smith slaw, spiced walnut crumble, 40.

**Crispy Duck Leg Confit**

Sweet potato spätzle, braised kale, caramelized apple, cider jus, 28.

**Prosciutto-Wrapped Pork Tenderloin**

White sweet potato, drunken fig purée, fennel relish, pear crudo, 25.

**\*Grilled New York Strip (14oz.)**

Garlic butter, haricot verts, whipped potatoes, gorgonzola fondue, 45.

**Short Ribs of Beef**

Sautéed spinach, whipped potatoes, port wine demi-glace, 37.

**\*Wine Bar Bistro Steak**

White truffle-laced pomme frites, haricot verts, red wine jus, 32.

★ **Sides** ★

7. Each

**Autumn Succotash**

**White Sweet Potatoes with Vermont Maple Drizzle**

**Roasted Pear and Shaved Brussels Sprouts**

**Sautéed Haricot Verts**

*\*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.

**Warm Apple Crostata**

with freshly whipped cream and sea-salted caramel, 9.

**Sea-Salted Chocolate Mousse Torte**

dark chocolate mousse layered with chocolate ganache, sea salt and caramel drizzle, 10.

~ *Executive Chef Shaheed Toppin/ Sous Chef Eric Bond* ~

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