SIGNATURE CLAM CHOWDER, 10.

BOSS’ SOUP OF THE EVENING, 9.

OUR OWN FAMOUS 1776 BRAND™ SAUSAGE SAMPLER
three sausage varieties served with braised kraut and Revolutionary Ale mustard, 12.

POTATO CAKES served with sour cream and applesauce, 12.

THIN CRUST PIZZA, cheddar cheese, potato, bacon, chive crème fraîche, 17.

ROASTED BACON AND PARMESAN CRUSTED OYSTERS, 16.

Salads

with Grilled Chicken, add 9.  with Marinated Shrimp, add 10.
with Seared Salmon, add 14.  with Seared Flat Iron Steak, add 14.

HOLIDAY MESCLUN SALAD
goat cheese, honey pistachios, dried cranberries, white balsamic vinaigrette, 15.

CAESAR SALAD
romaine lettuce, Asiago cheese, house-made croutons, and Caesar dressing, 14.

SALAD OF ROASTED YELLOW BEET, ARUGULA & SPICED PECANS
creamy goat cheese dressing, 15.

MISTLETOE SALAD
mesclun greens, gorgonzola, Bing cherry, caramelized walnuts, cranberry vinaigrette, 15.

Sides, 7. each

Vermont Maple Butternut Squash ~ Roasted Asparagus
White Truffle and Goat Cheese Whipped Potato ~ Crispy Fingerling Potatoes

~ Chef Shaheed Toppin ~

*Certain meat or poultry may be cooked to order, per request.
Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness.
The Griswold Inn

Holiday Bill of Fare
After Five

Classic ‘Gris’ Entrées

CHEESE TORTELLINI
basil-chestnut pesto, blistered tomato, spinach, ricotta salata, 23.
with Herb Grilled Chicken, add 9. with Garlic Marinated Shrimp, add 10.

BAKED COD WITH GREMOLATA CRUST
sautéed shrimp, scampi sauce, spinach, whipped potato, 33.

SEARED FAROE ISLAND SALMON
roasted fingerling potatoes, melted leeks, grape tomatoes, dill-dijonaise sauce, 31.

GRIS CHRISTMAS POT PIE
chicken, potato, roasted root vegetable, English peas, veloute, puff pastry, 28.

SEARED FRENCHED PORK CHOP
roasted Brussels sprouts, Vermont maple and butternut whip, apple-cranberry chutney, 32.

BRAISED SHORT RIBS OF BEEF
sautéed spinach, whipped potatoes, port wine demi-glace, 40.

WINE BAR BISTRO STEAK
arugula salad, truffle-laced pomme frites, red wine jus, 34.

GRILLED NEW YORK STRIP (14 oz.)
roasted asparagus, whipped potatoes, gorgonzola fondue, 45.

Seasonal Game Selections

‘DUCK TWO WAYS
Crisp Duck Breast with butternut squash puree
Duck Confit Risotto with mascarpone, 37.

‘PAN-SEARED VENISON
peppercorn crust, white truffle and goat cheese whipped potato,
roasted asparagus, shiitake mushroom demi-glacé, 45.