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 11:30 am and 8:00 pm 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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★ STARTERS & SMALL PLATES ★

Our Signature Clam Chowder, 10.

**Steak and Black Bean Chili** with cheddar and skillet cornbread, 10.

**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** tomato, bacon, creamed spinach, gorgonzola, 17.

**House-made Sea Salt Potato Chips** with gorgonzola sauce, 10.

★ SALADS ★

**Cobb Salad** herb-grilled chicken, Romaine lettuce, avocado, Applewood-smoked bacon, hard-boiled egg, grape tomatoes, blue cheese dressing, 17.

**Gris Grain Bowl** quinoa, grape tomatoes, avocado, yellow beets, pickled red onion, feta cheese, kombucha-herb vinaigrette, 12.

**Mesclun Greens** with goat cheese, dried cranberries, honey pistachios, white balsamic vinaigrette, 15.

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

**Additions:**
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★ SANDWICHES ★

*Sandwiches are served with a 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, 19.50

**Roasted Turkey** Applewood-smoked bacon, cheddar, avocado, lettuce, tomato, sriracha aioli on whole wheat ciabatta, 17.

**Corned Beef Reuben** thick-sliced marbled rye, braised kraut, melted Gruyère, Thousand Island Dressing, 18.50

**Grilled Angus Burger** on toasted brioche bun with lettuce, tomato, choice of cheese and dill pickle, 18.

**Grilled Chicken Ciabatta** prosciutto, goat cheese, red pepper jam, balsamic glaze, lettuce and tomato, 17.

★ MAIN DISHES ★

**Griswold Inn’s Signature Fish n’ Chips** potato-crusted cod, French fries, coleslaw, house-made tartar sauce, 22.

**Golden Fried Shrimp** with French fries, coleslaw and house-made tartar sauce, 22.

**Blackened Chicken Penne** sautéed onion, button mushroom, spinach, sun-dried tomato pesto cream, 23.

**Faroe Island Salmon** curry-cauliflower purée, herbed basmati, soy-glazed Brussels sprouts, 31.

**Jerk-rubbed Pork Chop** Fresno pepper and granny smith apple jam, winter slaw, ginger-carrot puree, 30.

**Short Ribs of Beef** sautéed spinach, whipped potatoes, port wine demi-glace, 40.

**Carved Bistro Steak** white truffle-laced pomme frites, haricot verts, red wine jus, 34.

**Grilled New York Strip (14oz.)** roasted shallot jus, whipped potatoes, haricot verts, 45.
★ 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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1.12.22