



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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★ 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:

Herb-grilled Chicken +9. Garlic Marinated Shrimp +10. Seared Flat Iron Steak +14. Seared Salmon +14.





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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-crust 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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