



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. Time may be longer depending on peak service hours.

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

MENU FOLLOWS.

★ STARTERS & SMALL PLATES ★

Our Signature Clam Chowder, bowl 11.

Boss’ Soup of the Day, bowl, 10.

Trio of Potato Cakes with sour cream and applesauce, 13.

Our Own Famous 1776 Sausage™ Sampler served with braised red cabbage, sautéed spinach and Revolutionary Ale mustard, 14.

Thin Crust Pizza spring pea, pesto, fontina, prosciutto, heirloom tomato, arugula, 18.

Korean Barbecue Chicken scallions, sriracha dipping sauce, 14.

House-made Sea Salt Potato Chips with gorgonzola sauce, 11.



★ SALADS ★

Cobb Salad herb-grilled chicken, Romaine lettuce, avocado, Applewood-smoked bacon, hard-boiled egg, grape tomatoes, blue cheese dressing, 19.

Additions for salads below:

Herb-grilled Chicken +10. Garlic Marinated Shrimp +12. Seared Flat Iron Steak +15. Seared Salmon +15.

Gris Grain Bowl quinoa, grape tomatoes, avocado, pickled red onion, feta cheese, kombucha-herb vinaigrette, 15.

Mesclun Greens with goat cheese, dried cranberries, honey pistachios, white balsamic vinaigrette, 17.

Caesar Salad Romaine lettuce, Asiago cheese, house-made croutons, Caesar dressing, 15.

★ 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, 22.

Roasted Turkey Applewood-smoked bacon, cheddar, avocado, lettuce, tomato, sriracha aioli on whole wheat ciabatta, 19.

Corned Beef Reuben thick-sliced marbled rye, braised kraut, melted Gruyère, Thousand Island Dressing, 21.

Grilled Angus Burger on toasted brioche bun with lettuce, tomato, choice of cheese and dill pickle, 19.50

Chicken Salad on Toasted Wheat Berry fennel, cranberry, Granny Smith apple, toasted almonds, lettuce, tomato, 19.



★ MAIN DISHES ★

Three Cheese Tortellini grape tomatoes, artichoke hearts, baby spinach, feta, basil pesto, 23.

Add: Herb-grilled Chicken +10. Garlic Marinated Shrimp +12. Seared Flat Iron Steak +15. Seared Salmon +15.

Faroe Island Salmon green hummus, jasmine rice and English peas, roasted pepper chimichurri, 32.

Carved Bistro Steak white truffle-laced pomme frites, haricot verts, red wine jus, 36.

Grilled New York Strip (14oz.) gorgonzola fondue, pomme frites, haricot vert, 46.

★ SWEET STUFF ★

House-Made Sticky Toffee Pudding

with butterscotch sauce and freshly whipped cream, 9.50.

Warm Raspberry 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 ~