



THE GRISWOLD INN

SINCE 1776



Luncheon Classics

★ Starters ★

Our Signature Clam Chowder,
New England style, 11.

Spicy White Bean and Sweet Corn Gazpacho
roasted red pepper jam, corn salsa, petite greens, 10.

Potato Cakes
served with sour cream and applesauce, 13.

Our Own Famous 1776 Brand™
Sausage Sampler
three sausage varieties wrapped in puff pastry served with
Dijon mustard, 14.

Chilled Jumbo Shrimp Cocktail (3), 18.

Crispy Chicken
Korean BBQ sauce, sriracha dipping sauce, 14.

Warm House Chips
Gorgonzola drizzle, smoked sea salt, scallions, 11.

★ Sandwiches ★

French Dip
shaved steak balsamic caramelized onion, provolone,
au jus, bon me bun, 22.

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

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

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

*The following sandwiches above are served with choice of
side salad or Griswold Inn potato chips.
Substitute French fries, 2.*

★ Salads ★

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

*Additions for the following salads below:
Herb Grilled Chicken, 10. Garlic Marinated Shrimp, 12.
*Seared Salmon, 15. *Seared Flat Iron Steak, 15.*

Mesclun Greens with Goat Cheese
dried cranberries, honey pistachios and
white balsamic vinaigrette, 17.

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

Gris Grain Bowl
quinoa, grape tomatoes, avocado, English cucumber,
pickled red onion, feta cheese, roasted red pepper
vinaigrette, 14.

Garden Salad
mesclun greens, English cucumber, carrots, grape
tomatoes, croutons and our original Garlic Asiago
Dressing, 10.

★ Main Dishes ★

★ **Griswold Inn's Signature Fish n' Chips** ★
potato-crust cod, fried golden brown
served with French fries, cole slaw and house made
tartar sauce, 24.

Chef's Quiche of the Day
Your server will explain today's selection.

Fried Golden Shrimp
French fries, cole slaw, house made tartar sauce, 24.

***Steak Frites**
Cajun grilled sirloin (6oz) with truffle frites, gorgonzola
sauce, 30.

Baked Cod with Gremolata Crust
grilled artichoke and spinach pesto,
jasmine rice and peas, 34.

Executive Chef Shaheed Toppin

**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."
Dietary needs menu available upon request*



★ **Starters and Salads** ★

Summer Arugula Salad

feta cheese, candied ginger, pineapple, citrus roasted almonds, mango vinaigrette, 18.

Boston Bibb Burrata Salad

heirloom tomatoes, basil pesto, toasted pine nuts, white balsamic reduction, 20.

Clams Casino

broiled in the shell with garlic, butter and sweet pepper, topped with bacon, 20.

Thin Crust Pizza

jalapeno-cherve, grilled peach, prosciutto, arugula, balsamic drizzle, 17.

. Barbeque Pulled Chicken Tostada

Pico de Gallo, queso fresco, cilantro-lime crema, 16.

★ **Sandwiches** ★

Blackened Chicken Brioche

Swiss, bacon, lettuce, tomato garlic aioli on brioche bun, 19.

Spicy Fish Taco

flaked Cod, lettuce, grilled corn Pico de Gallo, sriracha aioli, house made corn tortilla, 18.

★ **Main Dishes** ★

Grilled Salmon

jasmine rice and peas, sautéed spinach, grilled corn salsa, avocado mousse, 32.

Crispy Pork Cutlet

summer slaw, grilled peach chutney, chipotle barbeque drizzle, 24.

Emperor Salad

grilled twin filet mignon medallions, baby arugula, crispy fingerlings, roasted asparagus, gorgonzola, pickled onion, heirloom grape tomato, roasted red pepper vinaigrette, 30.

Cavatelli Pasta

heirloom grape tomatoes, fresh mozzarella, artichoke hearts, Kalamata olives, basil pesto, 23.
with Herb Grilled Chicken, add 10. with Garlic Marinated Shrimp, add 12.

★ **DID YOU KNOW** ★

The Griswold Inn is the oldest continuously operating inn in the country! Its first guests were welcomed in 1776. The 'Gris' has been offering fine food, spirits, lodging and hospitality to neighbors, seafarers and overland travelers ever since.

THE GRISWOLD INN STORE~ GOODS & CURIOSITIES is located directly across from the Main Inn and features an eclectic mix of products inspired by the Inn and New England- from their Early American and maritime heritage to Connecticut lifestyle and entertaining today. Our Store is open seven days a week through December with a seasonal schedule beginning in January. Please call for specifics, 860.767.0210

For more information on all our Inn has to offer, stop by the Front Desk.