



**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.

**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** jalapeño chevre, arugula, grilled peach, prosciutto, balsamic drizzle, 17.

**Korean Barbecue Chicken** scallions, sriracha dipping sauce, 14.

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

**Chilled Jumbo Shrimp Cocktail (3)**, 18.





## ★ 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, cucumber, pickled red onion, feta cheese, roasted red pepper vinaigrette, 14.

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

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

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

**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.





## ★ SANDWICHES ★

*Sandwiches are served with a choice of side salad or Griswold Inn potato chips. Substitute French fries +3.*

**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, Thousand Island Dressing, 21.

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

**Blackened Chicken Brioche** swiss, bacon, lettuce, tomato, caramelized onions and garlic aioli on brioche bun, 19.

## ★ LUNCH ENTRÉES ★

*\*Available between 11:30 and 2:30 Monday thru Saturday\**

**Faroe Island Salmon** jasmine rice and peas, sautéed spinach, grilled corn salsa, avocado mousse, 32.

**French Dip** shaved steak, balsamic caramelized onions, provolone, au jus, banh mi bun, 22.

**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.





★ **MAIN DISHES** ★

*\*available after 5 PM\**

**Cavatelli** heirloom grape tomato, asparagus, fresh mozzarella, basil pesto, 23.

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

**Faroe Island Salmon** bourbon-glazed, with crispy dill fingerling potatoes, roasted asparagus, 32.

**Baked Cod with Gremolata Crust**, grilled artichoke, heirloom tomato, baby spinach, whipped potato, 34.

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

**Slow-cooked Baby Back Ribs**, bacon and green onion fingerling potato salad, charred corn on the cob, 29

**Boneless Short Ribs of Beef** veal demi, spinach, whipped potato, 42

**Trio of Filet Mignon Medallions** potato two ways, baby bellas, asparagus, gorgonzola-peppercorn-cognac compound butter, 46.

**Crispy Pork Cutlets** summer slaw, grilled peach chutney, chipotle-barbecue drizzle, 28.

**Grilled Prawns** lemon-scented jasmine rice and peas, pickled jicama, grilled pineapple salad, white miso and gochujang emulsion, 32.





★ SWEET STUFF ★

**House-Made Sticky Toffee Pudding**

with butterscotch sauce and freshly-whipped cream, 9.50.

**Warm Mixed Berry 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* ~

07.05.22