



The Griswold Inn Classics present simple, well prepared American cuisine, just the way it is meant to be. Our signature dishes and classic selections are available year-round in our art filled Historic Dining rooms.

Classic Starters and House-made Soups

Our Signature Clam Chowder, 11. Spicy White Bean and Sweet Corn Gazpacho
roasted red pepper jam, corn salsa, petite greens, 10.

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

Crispy Korean Barbeque Chicken with sriracha dipping sauce, 14.

Potato Cakes served with sour cream and applesauce, 13.

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

Chilled Jumbo Shrimp Cocktail (3), 18.

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

Garden Salad mesclun greens, English cucumber, carrots, grape tomatoes, French Breakfast radish, croutons and our Original Garlic Asiago Dressing, 10.

Classic 'Gris' Entrées

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.

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

***Wine Bar Bistro Steak** white truffle-laced pomme frites, arugula salad, red wine jus, 36.

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



Featured Seasonal Cuisine is prepared and created by Executive Chef Shaheed Toppin and his Culinary team. Chef Toppin is known for his seasonally-driven menus which showcase the finest products from the farms, orchards and waters of the Connecticut River Valley and New England shore.

Seasonal Starters and Salads

Boston Bibb Burrata Salad heirloom tomato, basil pesto, white balsamic reduction, 20.

Summer Arugula Salad feta, candied ginger, pineapple, citrus almonds, mango vinaigrette, 18.

Thin Crust Pizza jalapeño chevre, arugula, grilled peach, prosciutto, balsamic drizzle, 17.

Barbecue Pulled Chicken Tostada queso fresco, Pico de Gallo, cilantro lime crema, 16.

Seasonal Entrées

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

With Herb Grilled Chicken, add 10. With Garlic Marinated Shrimp, add 12.

Buttermilk Fried Statler Chicken Breast summer succotash, bacon-braised collard greens, chipotle-barbeque drizzle, 25.

***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.

***Market Fresh Seafood**

Chef's daily preparation, Market Price

Seasonal Sides *7 each.*

Bacon and Chive Fingerling Potato Salad

Charred Corn on the Cob Jasmine Rice and Peas Roasted

Asparagus

Executive Chef Shaheed Toppin