



**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 20-30 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”.*

**\*ALL DAY MENU FOLLOWS\***



### **★ STARTERS & SMALL PLATES ★**

**Our Signature Clam Chowder**, bowl 11.

**Butternut Squash Bisque** spiced pecans, goat cheese crema, 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.

**Korean Barbecue Chicken** sriracha aioli, 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, 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.

**Autumn Arugula Salad** roasted golden beets, gorgonzola, pickled red onions, spiced pepitas, cider vinaigrette, 18.

**Tuscan Kale Salad** balsamic-roasted sprouts, pears, butternut squash, maple-glazed walnuts, goat cheese and sherry vinaigrette, 19.





## ★ 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

**\*Steak Ciabatta** sliced sirloin, caramelized onion, sautéed mushroom, provolone, garlic aioli, 24.

## ★ ENTRÉES ★

**Griswold Inn's Signature Fish n' Chips** potato-crust cod, fried golden brown served with French fries, coleslaw, house made tartar sauce, 25.

**Fried Golden Shrimp** French fries, coleslaw, house-made tartar sauce, 24.

**Butternut Squash Ravioli** Caramelized onion, roasted pear, sprouts, goat cheese and pecans, 26. *Add: Herb Grilled Chicken, +10. Add: Garlic Marinated Shrimp, +12*

**\*Steak Frites** Cajun grilled sirloin (6oz) with sautéed spinach, truffle fingerling potato, gorgonzola fondue, 30.



*\*The following available between 11:30 and 2:30 Monday thru Saturday\**

★ **LUNCH SANDWICHES** ★

**Autumn Chicken Salad** fennel, apple almond, cranberry, toasted wheat with lettuce and tomato, 18.

**Pork Belly Brioche** crispy pork belly, apple slaw, chipotle barbeque, Cabot cheddar, on grilled brioche, 19.

★ **LUNCH ENTRÉES** ★

**\*Seared Faroe Island Salmon** curry-cauliflower purée, jasmine rice and peas, soy-glazed sprouts, 33.

**Pan Fried Trout** lemon-scented jasmine rice and peas, sautéed spinach, beurre blanc, fried capers, 30.





*\*The following available after 5 PM daily\**

★ **MAIN DISHES** ★

**\*Faroe Island Salmon** curry cauliflower purée, jasmine rice and peas, soy-glazed sprouts, 33.

**Baked Cod with Gremolata** sautéed shrimp, scampi butter, heirloom tomato, lemon, capers, jasmine rice and peas, 34.

**Chicken Pot Pie** puff pastry, herbed veloute, roasted squash, English peas, red bliss potato, 27.

**\*Spice Rubbed New York Strip** garlic butter haricot verts, whipped potatoes, gorgonzola sauce, 46.

**Boneless Short Ribs of Beef** demi-glace, spinach, whipped potato, 42.

**\*Trio of Filet Mignon Medallions** potato two ways, baby bellas, haricot verts, gorgonzola-peppercorn compound butter, 46.

**Crispy Duck Leg Confit** brown- butter spaghetti squash, roasted sweet potato, caramelized apple, and rummy cider jus, 28.

**Pan Fried River Trout** lemon-scented jasmine rice and peas, sautéed spinach, beurre blanc, fried capers, 30.

**Blackened Pork Chop** Vermont maple butternut squash, cider-braised kale, roasted fennel and Granny Smith relish, 28.

**Grilled Prosciutto Wrapped Prawns** lemon-pesto risotto, shaved Asiago, blistered grape tomatoes, 32.





★ 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* ~

*\*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness.\* Dietary needs menu available upon request.*

09.20.22