



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.

Our Own Famous 1776 Brand™ Sausage Sampler three sausage varieties, puff pastry, braised cabbage and sautéed spinach served with Dijon mustard, 14.

Crispy Korean Barbeque Chicken with sriracha aioli, 14.

Potato Cakes served with sour cream and applesauce, 13.

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** 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.



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

Butternut Squash Bisque spiced pecans, goat cheese crema, 10.

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.

Fried Calamari frying peppers, sriracha aioli, balsamic drizzle, 21.

Baked Brie filo dough, apple butter, granny smith compote, grilled baguette, 18.

Seasonal Entrées

Butternut Squash Ravioli caramelized onions, roasted pear, sprouts, goat cheese, spiced pecans, 26.

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

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.

Seasonal Sides *7 each.*

Vermont Maple Butternut Squash

Garlic Butter Haricot Verts

Jasmine Rice and Peas

Brown Butter Spaghetti Squash

Executive Chef Shaheed Toppin

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