



THE GRISWOLD INN

SINCE 1776



Luncheon Classics

★ Starters ★

Our Signature Clam Chowder,
New England style, 11.

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

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

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

★ Sandwiches ★

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

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 sandwiches above are served with choice of side salad or Griswold Inn potato chips. Substitute French fries, 3.

★ 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, coleslaw and house-made tartar sauce, 25.

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 sautéed spinach, truffle fingerling potatoes, gorgonzola fondue, 30.

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 ★

Autumn Arugula Salad

roasted golden beets, gorgonzola, pickled red onion, spiced pepitas, cider vinaigrette, 18.

Tuscan Kale Salad

balsamic-roasted sprouts, pear, butternut squash, maple-glazed walnuts, goat cheese, sherry vinaigrette, 19.

Fried Calamari

frying peppers, sriracha aioli, balsamic drizzle, 21.

Baked Brie

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

★ 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.

★ Main Dishes ★

***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.

Butternut Squash Ravioli

caramelized onions, roasted pear, shaved sprouts, goat cheese, spiced pecans, 26.
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.

