



The Griswold Inn

Seasonal Game Selections



Appetizers



ROASTED BACON & PARMESAN-CRUSTED OYSTERS, 18.50

GOOSE LIVER PATÉ

cider-cured onion, caramelized apple, crostini, 13.

HOLIDAY MESCLUN SALAD

with roasted almonds, cranberries, gorgonzola, citrus vinaigrette, 14.

SALAD OF ROASTED YELLOW BEET, ARUGULA & SPICED PECANS

with creamy goat cheese dressing, 14.

Entrées

* WILD BOAR OSSO BUCCO

whipped potatoes, sautéed spinach, port wine demi-glace, 49.

* DUCK TWO WAYS

Crisp Duck Breast with pomegranate jus

Duck Confit Risotto with mascarpone and pink peppercorn dust, 36.

* PAN-SEARED VENISON

peppercorn crust, white truffle and goat cheese whipped potato,
roasted asparagus, shiitake mushroom demi-glace, 45.

Sides, 8 each.

Maple Butternut Squash ~ White Truffle and Goat Cheese Whipped Potato
Crispy Fingerling Potatoes with gorgonzola cream ~ Roasted Asparagus

~ Chef Shaheed Teppin ~

*Certain meat or poultry may be cooked to order, per request.

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness.



The Griswold Inn

Gris Classics

Classic Starters and House-made Soups

SIGNATURE CLAM CHOWDER, 11. BOSS' SOUP OF THE EVENING, 10.

OUR OWN FAMOUS 1776 BRAND™ SAUSAGE SAMPLER
three sausage varieties, puff pastry, served with Dijon mustard, 14.

POTATO CAKES served with sour cream and applesauce, 13.

CRISPY KOREAN BARBEQUE CHICKEN with sriracha dipping sauce, 14.

CAESAR SALAD

romaine lettuce, Asiago cheese, housemade 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

melted leeks, crispy fingerlings, roasted Brussels sprouts, saffron cream sauce, 33.

BAKED COD WITH GREMOLATA

sautéed shrimp, scampi butter, heirloom tomato, lemon, capers, jasmine rice and peas, 34.

BLACKENED PORK CHOP

maple butternut squash, cider-braised kale, roasted fennel and Granny Smith relish, 30.

* SPICE-RUBBED NEW YORK STRIP

green onion and truffle potato croquettes, gorgonzola creamed spinach,
crispy shiitake, port wine reduction, 46.

BONELESS SHORT RIBS OF BEEF

demi-glace, spinach, whipped potato, 42.

SIGNATURE ROASTED PRIME RIB OF BEEF

with baked potato, au jus, chef's vegetable and horseradish sauce (12 oz.), MP
Served Friday, Saturday and Sunday evenings.