



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 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.

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

***Signature New England Clam Chowder***, 11.

***French Onion Soup***, with croutons, melted Swiss and Provolone, 14.

### ***Classic 'Gris' Entrées***

***\*Faroe Island Salmon*** tomato-shallot compote, jasmine rice and peas, glazed sprouts, 33.

***Baked Artichoke-Crusted Cod*** ragout of tomato, white bean and kale, crispy rice, avocado mousse, 34.

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

***\*Trio of Filet Medallions*** green onion and truffle potato croquettes, braised kale, shiitake mushrooms and port wine reduction, 46.

***\*Signature Roasted Prime Rib of Beef*** (12 oz.) with baked potato, au jus, chef's vegetables, horseradish sauce, *Market Price*. **Served Friday and Saturday evenings.**

*Executive Chef Shaheed Toppin*



**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***

**Thin Crust Pizza** crispy potato, cheddar, bacon, pickled onion, chive crema, 17.

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

**Steak and Black Bean Chili** wedge of cornbread, 15.

**Winter Arugula Salad** roasted yellow beets, goat cheese, spiced pecans, maple-Dijon vinaigrette, 18.

**Roasted Vegetable “Panzanella”** roasted butternut squash, Brussel sprouts, toasted pumpkin seeds, baby spinach, tomato, Gorgonzola, grilled pita bread, tossed with warm balsamic vinaigrette, 19.

### ***Seasonal Entrées***

**Penne Pasta and Sun-Dried Tomato-Pesto Cream**, button mushrooms, caramelized onion, baby spinach, shaved Asiago, 26.

**with Herb Grilled Chicken, add 10. with Garlic Sautéed Shrimp, add 12.**

**Buttermilk Fried Statler Chicken** sautéed kale, white cheddar potato purée, sriracha tears, 27.

**Blackened Pork Chop** roasted apple and fingerling potato hash, ginger-carrot purée, shaved fennel, and Granny Smith slaw, cider reduction, 30.

### ***Seasonal Sides***, 7. Each

Crispy Fingerlings with white truffle and chives  
Garlic-Braised Kale

Soy-Glazed Brussels Sprouts  
Jasmine Rice and Peas

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