



**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 8:00 pm 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.

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

**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.

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





## ★ 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.

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





## ★ 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.

**Penne Pasta and Sun-Dried Tomato-Pesto Cream**, button mushrooms, caramelized onion, baby spinach, shaved Asiago, 26.  
**with Herb Grilled Chicken, +10. with Garlic Sautéed Shrimp, +12.**

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



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

★ **LUNCH SANDWICHES** ★

**Grilled Chicken Ciabatta** goat cheese, roasted red pepper jam, prosciutto, balsamic reduction, 19.

**Shaved Roast Beef** cheddar, caramelized onion, horseradish crema on grilled country white, 20.

★ **LUNCH ENTRÉES** ★

**\*Seared Faroe Island Salmon** Jasmine rice and peas, tomato shallot compote, confit garlic butter-glazed Brussels sprouts, 33.

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





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

★ **MAIN DISHES** ★

**\*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.

**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.





★ 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.

01.14.23