



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. **Boss' Soup of the Day**, 10.

Our Own Famous 1776 Brand™ Sausage Sampler three sausage varieties served with Dijon mustard, 14.

Crispy Korean Barbeque Chicken with sriracha dipping sauce, 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** toasted orzo, Kalamata tapenade, baby spinach, grape tomato, 33.

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

***Grilled Eye of NY Strip** crispy finger, garlic-braised kale, gorgonzola fondue, 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 vegetables, horseradish sauce, (12 oz.), *market price*.

Served Friday & Saturday evenings



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

Crispy Cheese Curds fresno chili aioli, pickled shallots, 14.

Crab Fritters charred-lemon aioli, sweet & spicy pepper relish, 20.

Fried Green Tomato whipped ricotta, basil pesto, crumbled pancetta, 17.

Spring Arugula with goat cheese, gooseberries, honey-glazed almonds, citrus vinaigrette, 18.50.

Greens & Grains Tuscan kale, crispy farro, gorgonzola, English cucumber, heirloom grape tomato, tzatziki, 16.

Seasonal Entrées

Cheese Tortellini grape tomatoes, artichoke hearts, baby spinach, feta, basil pesto, 26.
with Herb Grilled Chicken, add 10. with Garlic Marinated Shrimp, add 12.

Grilled Shrimp Niçoise mesclun greens, pickled red onion, haricot verts, olives, heirloom tomato, egg, fingerling potato, roasted red pepper vinaigrette, 31.

Buttermilk Fried Statler Chicken Breast braised fennel and celeriac purée, pickled greens, curried cauliflower florets, and hot honey drizzle, 26.

Five-Spice Grilled Pork Chop mango chutney, vegetable-black bean dirty rice, 27.

Seasonal Sides, 7. each

Crispy Fingerlings with Gorgonzola Fondue

Garlic Butter Haricot Verts

White Truffle and Chive Whipped Potatoes

Soy-Glazed Brussels Sprouts

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.*