



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. **Boss’ Soup of the Day**, 10.

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.





★ 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.

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.





★ 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.

Cheese Tortellini grape tomatoes, artichoke hearts, baby spinach, feta, basil pesto, 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 STARTERS ★

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

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

Fried Green Tomato house made ricotta, basil pesto, crumbled pancetta, 17.

★ LUNCH SANDWICHES ★

Sriracha Fried Chicken Sandwich butter pickles, coleslaw, sriracha aioli, brioche, 16.

Gris Meat & Potato crispy potato cake, pulled short ribs, caramelized onion, pickled greens, gorgonzola crema, 24.

★ LUNCH ENTRÉES ★

Faroe Island Salmon toasted orzo, Kalamata tapenade, baby spinach, grape tomato, saffron beurre blanc, 33.

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** toasted orzo, Kalamata tapenade, baby spinach, grape tomato, saffron beurre blanc, 33.

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

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

***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.

***Grilled Eye of NY Strip** crispy finger, garlic-braised kale, gorgonzola fondue, 46.

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 Nicoise 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 puree, pickled greens, curried cauliflower florets, and hot honey drizzle, 26.

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





★ 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.*

04.05.23