



## Luncheon Classics

### ★ Starters ★

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

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

**Potato Cakes**  
served with sour cream and applesauce, 13.

***Our Own Famous 1776 Brand™***  
**Sausage Sampler**  
three sausage varieties wrapped in puff pastry served with Dijon mustard, 14.

**Crispy Chicken**  
Korean BBQ sauce, sriracha dipping sauce, 14.

**Warm House Chips**  
Gorgonzola drizzle, smoked sea salt, scallions, 11.

### ★ Sandwiches ★

**\*Steak Ciabatta**  
sliced sirloin, caramelized onion, sautéed mushroom, provolone, garlic aioli, 24.

**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 and Thousand Island dressing, 21.

**\*Grilled Angus Burger**  
served on a toasted brioche bun with lettuce, tomato, choice of cheese and dill pickle, 19.50

*The sandwiches above are served with choice of side salad or Griswold Inn potato chips.  
Substitute French fries, 3.*

### ★ Salads ★

**Cobb Salad**  
herb-grilled chicken, romaine lettuce, avocado, Applewood smoked bacon, hard-boiled egg, grape tomatoes, and blue cheese dressing, 19.

*Additions for the following salads below:  
Herb Grilled Chicken, 10. Garlic Marinated Shrimp, 12.  
\*Seared Salmon, 15. \*Seared Flat Iron Steak, 15.*

**Mesclun Greens with Goat Cheese**  
dried cranberries, honey pistachios and white balsamic vinaigrette, 17.

**Caesar Salad**  
romaine lettuce, Asiago cheese, house-made croutons, and Caesar dressing, 15.

**Gris Grain Bowl**  
quinoa, grape tomatoes, avocado, English cucumber, pickled red onion, feta cheese, roasted red pepper vinaigrette, 14.

**Garden Salad**  
mesclun greens, English cucumber, carrots, grape tomatoes, croutons and our original Garlic Asiago Dressing, 10.

### ★ Main Dishes ★

#### **Griswold Inn's Signature Fish n' Chips**

potato-crusting cod, fried golden brown served with French fries, coleslaw and house-made tartar sauce, 25.

**Chef's Quiche of the Day**  
Your server will explain today's selection.

**Fried Golden Shrimp**  
French fries, cole slaw, house-made tartar sauce, 24.

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

Executive Chef Shaheed Toppin

*\*Certain meat or seafood items may be cooked to order, per request.  
"Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness."  
Dietary needs menu available upon request.*



### ★ Starters and Salads ★

#### **Crispy Cheese Curds**

Fresno chili aioli, pickled shallots, 14.

#### **Crab Fritters**

charred-lemon aioli, sweet and spicy pepper relish, 20.

#### **Greens & Grains**

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

#### **Fried Green Tomatoes**

whipped ricotta, basil pesto, petite greens, crumbled pancetta, 17.

#### **Spring Arugula**

goat cheese, gooseberries, honey-glazed almonds, citrus vinaigrette, 18.50

### ★ 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.

### ★ Main Dishes ★

#### **\*Faroe Island Salmon**

toasted orzo, heirloom grape tomato, Kalamata tapenade, baby spinach, 33.

#### **Grilled Shrimp Niçoise**

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

#### **Cheese Tortellini**

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

### **DID YOU KNOW**

*The Griswold Inn is the oldest continuously operating inn in the country! Its first guests were welcomed in 1776. The 'Gris' has been offering fine food, spirits, lodging and hospitality to neighbors, seafarers and overland travelers ever since.*

**THE GRISWOLD INN STORE~ GOODS & CURIOSITIES** is located directly across from the Main Inn and features an eclectic mix of products inspired by the Inn and New England from their Early American and maritime heritage to Connecticut lifestyle and entertaining today. Our Store is open seven days a week through December with a seasonal schedule beginning in January. Please call for specifics, 860.767.0210.

**PRIVATE GATHERINGS** The Griswold Inn, with its variety of dining rooms, is ideal for many types of private events, from small gatherings to business meetings to large parties. If you are interested in reserving a dining room for a private event, please contact 860.767.1776, or email [catering@griswoldinn.com](mailto:catering@griswoldinn.com). We look forward to helping you plan your next celebration.

For more information on all our Inn has to offer, stop by the Front Desk.