



THE GRISWOLD INN

SINCE 1776



Luncheon Classics

★ Starters ★

Our Signature Clam Chowder

New England style, 11.

Spicy White Bean, Sweet Corn Gazpacho

roasted red pepper jam, corn salsa, petite greens, 10.

Jumbo Shrimp Cocktail (3), 18.

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-crust 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, coleslaw, 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

sun-dried tomato aioli, pickled shallots, 14.

Clams Casino

broiled in the shell with garlic butter, sweet pepper, topped with bacon, 20.

Barbeque Pulled Chicken Tostada

Pico de Gallo, queso fresco, cilantro-lime crema, 17.

Summer Arugula

feta cheese, candied ginger, pineapple, citrus-roasted, sliced almonds, mango vinaigrette, 19.

Curried Chicken Salad

romaine, pickled golden raisin, heirloom grape tomato, grilled corn, sweet pepper vinaigrette 15.

★ Sandwiches ★

Spicy Fish Taco

blackened Cod, green tomato pico de gallo, sriracha aioli, avocado, house-made corn tortilla, 18.

Ciabatta Caprese

prosciutto, fresh mozzarella, plum tomato, basil pesto, balsamic drizzle, 19.

★ Main Dishes ★

***Faroe Island Salmon**

sauteed spinach, grill corn salsa, avocado mousse, jasmine rice and peas, 33.

Crispy Chicken Breast

summer slaw, grilled peach chutney, chipotle BBQ drizzle, 22.

Half Rack Baby Back Ribs

glazed with house BBQ sauce, served with French fries, 24.

Cavatelli

heirloom grape tomatoes, pancetta, summer greens, grilled corn, English peas, confit garlic, 26.
with Herb Grilled Chicken, add 10. with Garlic Marinated Shrimp, add 12.

DID YOU KNOW

The Griswold Inn is one of the oldest continuously operating inns 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 Located directly across from the Main Inn, our Store 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. Open seven days a week through December with a seasonal schedule beginning in January.

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. 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.