



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.

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.





★ 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.

***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 & SALADS ★

Autumn Arugula roasted golden beets, gorgonzola, pickled red onions, spiced pepitas, cider vinaigrette, 19.

Tuscan Kale balsamic-roasted sprouts, pears, butternut squash, maple-glazed walnuts, goat cheese, maple-sherry vinaigrette, 21.

★ LUNCH SANDWICHES ★

Chicken Salad fennel, apple, almonds, cranberries, on toasted wheat with lettuce and tomato, 18.

Roasted Turkey on Sourdough Cabot cheddar, cranberry chutney, shaved granny smith apple cider jus, 20.

★ LUNCH ENTRÉES ★

***Pan-Fried River Trout** sauteed spinach, jasmine rice and peas, brown butter and Dijon cream, fried capers, 31

Butternut Squash Ravioli caramelized onions, roasted pear, shaved sprouts, goat cheese, spiced pecans, 26.
with Herb Grilled Chicken, add 10. with Garlic Marinated Shrimp, add 12.





The following are available after 5PM daily

★ **MAIN DISHES** ★

***Faroe Island Salmon** autumn succotash, roasted carrot purée, sherry-maple gastrique, 33.

Baked Cod Gremolata parsnip purée, braised kale, crispy fingerlings, 35.

***Spice-Rubbed New York Strip** roasted garlic and arugula chimichurri, haricot verts, whipped potatoes, gorgonzola dipping sauce, 45.

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

Butternut Squash Ravioli caramelized onions, roasted pear, sprouts, goat cheese, spiced pecans, 26.
with Herb Grilled Chicken, add 10. with Garlic Marinated Shrimp, add 12.

Pulled Duck Confit sweet potato gnocchi, caramelized apples, braised kale, rum-spiked cider jus, 34.

Pan Fried River Trout sauteed spinach, lemon scented jasmine rice and peas, brown butter and Dijon cream, fried capers, 31.

***Blackened Pork Chop** Vermont maple-bourbon sweet potato, cider braised kale, roasted fennel relish, 30.

Grilled Prosciutto-Wrapped Prawns butternut squash risotto, granny smith slaw, 35.





★ SWEET STUFF ★

House-Made Sticky Toffee Pudding

with butterscotch sauce and freshly-whipped cream, 9.50.

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.*

09.13.23