



Luncheon Classics

★ Starters ★

Our Signature Clam Chowder
 New England style, 11.

Roasted Butternut Squash Bisque
 spiced pecans, goat cheese, crema, 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, 20.

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



★ Starters and Salads ★

Baked Brie

filo dough, apple butter, granny smith compote, grilled baguette, 18.

Fried Calamari

frying peppers, sriracha aioli, balsamic drizzle, 18.

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.

★ Sandwiches ★

Chicken Salad

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

Roasted Turkey on Sourdough

Pro Cabot cheddar, cranberry chutney, shaved granny smith apple cider jus, 20.

★ Main Dishes ★

***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.

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.