



The Griswold Inn Classics present simple and classic American cuisine, just the way it is meant to be. Our signature dishes and classic selections are available year-round in our art filled Historic Dining rooms.

Classic Starters and House-Made Soups

Our Signature Clam Chowder, 11.

Roasted Butternut Squash Bisque, spiced pecans, goat cheese crema, 10.

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

Crispy Korean Barbeque Chicken with sriracha dipping sauce, 14.

Potato Cakes served with sour cream and applesauce, 13.

Warm Housemade Chips gorgonzola drizzle, smoked sea salt, scallions, 9.

Caesar Salad romaine lettuce, Asiago cheese, housemade croutons, Caesar dressing, 15.

Garden Salad mesclun greens, English cucumber, carrots, grape tomatoes, French Breakfast radish, croutons and our Original Garlic Asiago Dressing, 10.

Classic 'Gris' Entrées

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

Crab-Crusted Cod parsnip purée, braised kale, crispy fingerlings, 37.

Chicken Pot Pie puff pastry, herbed veloute, roasted root vegetables, English peas, red bliss potato, 27.

***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.

Signature Roasted Prime Rib of Beef with au jus, haricot verts, crispy fingerlings, horseradish cream sauce, (12 oz.), *market price*. **Served Friday, Saturday evenings.**

If you have food allergies or special dietary requirements, please contact a staff member.



Featured Seasonal Cuisine is prepared and created by Executive Chef Shaheed Toppin and his culinary team. Chef Toppin is known for his seasonally-driven menus which showcase the finest products from the farms, orchards and waters of the Connecticut River Valley and New England shore.

Seasonal Starters and Salad

Fried Calamari frying peppers, sriracha aioli, balsamic drizzle, 18.

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

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

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

Seasonal Entrées

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.

Seasonal Sides, 7 each.

Vermont Maple-Bourbon Sweet Potato
Butternut Squash Risotto

Autumn Succotash
Garlic Butter Haricot Verts

Executive Chef Shaheed Toppin

*"Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness."
Dietary needs menu available upon request.*