



Luncheon Classics

Starters

Our Signature Clam Chowder,
New England style, 11.

Boss' 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**

Executive Chef Shaheed Toppin

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.

*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."

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



Starters and Salads

Salad of Roasted Golden Beet, Arugula and Spiced Pecans
with creamy goat cheese dressing, 19.

Bacon and Parmesan-Crusted Oysters
frying peppers, sriracha aioli, balsamic drizzle, 20.

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

Crispy Asiago Stuffed Gnocchi
with gorgonzola-peppercorn cream sauce, 16.

Sandwiches

Holiday Cranberry-Chicken Salad
fennel, apple, almonds, on toasted wheat with lettuce and tomato, 18.

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

Main Dishes

***Seared Faroe Island Salmon**
melted leeks, crispy fingerlings, roasted Brussels sprouts, saffron cream sauce, 33.

Crab-Crusted Cod Gremolata
lump crab, gremolata seasoned panko, lemon-scented jasmine rice and peas, 34.

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 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.

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