



THE GRISWOLD INN

SINCE 1776



Luncheon Classics

★ Starters ★

Our Signature Clam Chowder
New England style, 11.

French Onion Soup
melted Swiss and provolone, 15.

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

**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 ★

Baked Feta

whipped feta, Kalamata-cucumber crudo, sundried tomato pesto, grilled pita, 18.

Steak and Black Bean Chili

served with a wedge of cornbread, 18.

Arugula and Goat Cheese Salad

roasted butternut squash, pickled red onions, spiced cashews, rosemary-roasted garlic vinaigrette, 19.

Chopped Vegetable Salad

honey-roasted root vegetables, kale, heirloom grape tomato, gorgonzola, tzatziki-avocado vinaigrette, 19

★ Sandwiches ★

Blackened Chicken Ciabatta

goat cheese, roasted red pepper jam, prosciutto, balsamic reduction, 18.

Short Rib on Grilled Sourdough

cheddar, caramelized onion, horseradish crema, 21.

★ Main Dishes ★

Sliced Salmon Nicoise

olives, potato, haricot vert, grape tomato, pickled red onion, romaine, sliced egg, roasted red pepper vinaigrette, 26.

Baked Crab-Crusted Cod

saffron basmati rice, tomato-white bean ragout, 37.

Penne with Sundried Tomato-Pesto Cream

button mushrooms, caramelized onion, baby spinach, shaved Asiago, 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.