



The Griswold Inn Classics present simple, well-prepared 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. Gold-starred items celebrate our 250-year culinary tradition!

Classic Starters and House-made Soups

Signature New England Clam Chowder 10.

Chef's Soup of the Day market price

Potato Cakes served with sour cream and applesauce, **13.**

Korean Fried Chicken Korean BBQ sauce, toasted sesame seeds, pickled red onion, **14.**

Our Own Famous 1776 Brand™ Sausage Sampler three sausage varieties, puff pastry, served with house-made sauerkraut, braised red cabbage, whole grain mustard, **17.**

Garden Salad mesclun greens, English cucumber, carrots, grape tomatoes, croutons and our own garlic asiago dressing, **half 5. / full 10. GF**

Caesar Salad romaine lettuce, Asiago cheese, house croutons, Caesar Dressing, **half 7.5 / full 15.**

add Herb-Grilled Chicken +10. Garlic Sautéed Shrimp +12. Seared Salmon +15. NY Strip +21.

Classic 'Gris' Entrées

★ **Chicken Madeira** pan-seared statler chicken breast, mushroom Madeira sauce, mashed potatoes, sautéed asparagus, **29. GF**

Blackened Faroe Island Salmon mashed sweet potato, glazed Brussels sprouts, maple glaze, **33. GF**

Baked Cod and Shrimp white wine, butter, crumb topping, garlic-butter haricot verts, basmati rice, **33.**

Boneless Short Ribs of Beef mashed potatoes, sautéed spinach, beef au jus **42. GF**

***12 oz. New York Steak** mashed potatoes, garlic-butter haricot verts, gorgonzola fondue, wild mushroom demi-glace, **46. GF**

Sides, 8. each

Mashed Potato **GF**

Garlic-Butter Haricot Verts **GF**

Glazed Brussels Sprouts **GF/DF**

Molasses and Bacon Baked Beans **GF/DF**



Featured Seasonal Cuisine is prepared and created by Executive Chef Ian Matheson and his culinary team. Chef Matheson 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 Salads

French Onion Soup crouton, melted Swiss and Provolone, **14.**

Steak and Black Bean Chili cast iron-buttermilk cornbread, **15.**

Baked Brie filo pastry, sliced apple, red pepper jelly, honey pistachios, grilled baguette, **16.**

Sausage Flatbread fresh mozzarella, tomato sauce, kalamata olives, sautéed onions, pesto drizzle, **21.**

Baby Kale Salad shaved Brussels sprouts, red cabbage, candied walnuts, feta, honey-Dijon dressing, half 8. / full 16. **GF**

Gris"Wedge" Salad baby iceberg, crumbled gorgonzola, crispy bacon, fried shallots and blue cheese dressing, **18.**

add Herb Grilled Chicken +10. Garlic Sautéed Shrimp +12. Seared Salmon +15. NY Strip +21.

Seasonal Entrées

Casarecce Pasta and Sun-Dried Tomato-Pesto Cream Sauce, chef's blend mushrooms, baby spinach, parmesan crumbs, **25.**

with Herb Grilled Chicken, add 10. with Garlic Sautéed Shrimp, add 12.

★ **Our Classic Chicken Pot Pie** English peas, butternut squash, red bliss potatoes, smoked ham in a creamy veloute, topped with puff pastry, **25.**

★ **Grilled Pork and Molasses Baked Beans** 12 oz bone-in pork chop, beans with bacon, braised red cabbage, and sautéed broccolini, **30. GF**

Executive Chef Ian Matheson

**Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food-borne illness. Please inform your server of any allergies or special dietary needs.*