



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.

Classic Starters, Salads, and House-made Soups

Signature New England Clam Chowder 10.

Chef's Soup of the Day 10.

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

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

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

Garden Salad mesclun greens, English cucumber, carrots, grape tomatoes, croutons and garlic asiago dressing, **half 6. / full 10. 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.

Classic 'Gris' Entrées

***Faroe Island Salmon** soy and ginger glaze, cilantro-lime rice, garlic butter haricot verts, **33.**

Baked Haddock saffron cream, crumb topping, garlic butter asparagus, roasted baby potatoes, **30.**

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

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

Executive Chef Ian Matheson

**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."



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, Salads, and Shareables

Fried Calamari banana peppers, garlic aioli, marinara sauce, **17.**

Chilled Shrimp Cocktail (3), 18. GF/DF

Seared Ahi Tuna crispy rice cake, corn relish, sriracha aioli, sweet soy, pickled ginger, **20.**

Grilled Peach and Prosciutto Flatbread jalapeño goat cheese spread, baby arugula, lemon-honey drizzle, **20.**

Ranch Salad little leaf lettuce, avocado, roasted corn, black beans, cherry tomatoes, tortilla strips , half 9. / full 16. **GF**

Baby Spinach Strawberry Salad pickled red onion, feta, toasted almonds, honey-dijon dressing, half 9. / full 16. **GF**

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

Seasonal Entrées

Trofie Pasta basil pesto, sundried tomato, chef's blend mushrooms, **25. V**

add Herb Grilled Chicken +10. Garlic Sautéed Shrimp +12. *8oz. NY Strip Steak +21.

Chicken Roulade spinach and artichoke stuffing, dijon cream sauce, whipped potato, grilled asparagus, **26.**

Baby Back Ribs half rack with a chipotle-molasses BBQ sauce, french fries, beet cole slaw, **28. GF/DF**

***Dry Rub Grilled Pork Chop (12oz)** mango salsa, whipped potato, fried zucchini, **33.**

Seasonal Sides 8. each

Whipped Potato **V**

Fried Zucchini **DF/V**

Cilantro-lime Rice **GF**

Garlic-buttered Asparagus **GF/V**

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