



The Griswold Inn Classics present simple, well-prepared American cuisine, just the way it is meant to be. Prepared and created by Executive Chef Ian Matheson and his culinary team, 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 bacon, potatoes, onion, and celery **10.**

Chef's Soup of the Day market price

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. V**

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

Caesar Salad romaine lettuce, asiago cheese, house croutons, caesar dressing **half 7.5 / full 15.**

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

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. *10oz NY Strip +25.

Classic 'Gris' Entrées

***Seared Faroe Island Salmon** almond gremolata, maple mashed sweet potato, broccolini **33. GF**

Baked Haddock lemon caper sauce, basmati rice, garlic-butter haricot verts **30. GF**

Boneless Short Ribs of Beef whipped potatoes, sautéed spinach, pan jus **44. GF**

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

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

"Before placing your order, please inform your server if a person in your party has a food allergy."



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

Autumn Flatbread sweet potato purée, prosciutto, apple, pecan, gorgonzola, fresh mozzarella **21.**

Seared Ahi Tuna crispy rice cake, apple bell pepper relish, wasabi cream, miso-maple glaze **18. GF/DF**

Clams Casino (6) bacon, red bell pepper, fresh herbs and garlic, wine, butter, breadcrumbs **18.**

Roasted Butternut Squash Salad mixed greens, roasted red onion, kalamata olives, spiced pecans, zaatar, creamy tahini dressing **16. GF/DF**

Fried Goat Cheese Salad arugula, delicata squash, roasted beets, spiced pecans, honey dijon vinaigrette **17.**

add Herb Grilled Chicken +10. Garlic Sautéed Shrimp +12. Seared Salmon +15. *10oz NY Strip +25.

Seasonal Entrées

Butternut Ravioli roasted butternut squash and pear, chef's blend mushrooms, walnuts, shaved Brussels, sage brown butter **26. V**

add Herb Grilled Chicken +10. Garlic Sautéed Shrimp +12. Seared Salmon +15. *10oz NY Strip +25.

Roasted Half Chicken whipped potato, glazed Brussels, butternut squash, pan jus **28.**

***Grilled Pork Chop (12oz)** apple cider cream sauce, fingerling potato, braised red cabbage, broccolini **33. GF**

Seasonal Sides 8. each

Whipped Potato **GF/V**

Glazed Brussel Sprouts **GF/DF/V**

Maple-Pecan Roasted Butternut Squash **DF/V**

Garlic-buttered Haricot Verts **GF/V**

Executive Chef Ian Matheson

