



Luncheon Classics

Starters

Signature N.E. Clam Chowder

bacon, red potato, onion, and celery **10.**

Chef's Soup of the Day market price

Trio of Potato Cakes

served with sour cream and applesauce **13. V**

Our Own Famous 1776 Brand™

Sausage Sampler

three sausage varieties in puff pastry served with braised red cabbage, house-made sauerkraut, whole grain mustard **17.**

Korean Fried Chicken

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

Warm House-Made Potato Chips

gorgonzola cream sauce, bacon, scallions **10. GF**

Sandwiches

Philly Cheesesteak

shaved New York sirloin, caramelized onions, sautéed mushrooms, melted American cheese on a grilled sub roll **24.**

Turkey Ciabatta

applewood smoked bacon, cheddar, avocado, tomato, sriracha aioli **22.**

Corned Beef Reuben

thick-sliced marbled rye, braised kraut, melted Swiss and Thousand Island dressing **22.**

***Grilled Angus Burger**

served on a toasted brioche bun with lettuce, tomato, and choice of cheese and dill pickle **22.**

The sandwiches above are served with a choice of side salad, or Griswold Inn potato chips, or French fries.

Salads

Garden Salad

mesclun greens, English cucumber, carrots, grape tomatoes, croutons, our Garlic Asiago Dressing **10. V**

Caesar Salad

romaine lettuce, Asiago cheese, house-made croutons, and Caesar dressing **15.**

Gris "Wedge" Salad

baby iceberg lettuce, crumbled gorgonzola, crispy bacon, fried shallots and blue cheese dressing **18.**

Mesclun Greens with Goat Cheese

dried cranberries, honey pistachios and white balsamic vinaigrette **16. GF/DF**

Gris Grain Bowl

farro, chickpeas, grape tomatoes, avocado, English cucumber, pickled red onion, feta cheese, and roasted red pepper vinaigrette **18. V**

Salad add-ons:

Herb Grilled Chicken +10. Garlic Sautéed Shrimp +12.

***Seared Salmon +15. *10 oz. NY Strip + 25.**

Cobb Salad

herb-grilled chicken, romaine lettuce, avocado, Applewood smoked bacon, hard-boiled egg, grape tomatoes, and blue cheese dressing **19. GF**

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.**

Fried Golden Shrimp

French fries, coleslaw, house-made tartar sauce **24.**

***Steak Frites**

10 oz. Grilled New York Strip with truffle fries, garlic butter haricot verts, gorgonzola fondue **36. GF**

Executive Chef Ian Matheson

**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."



Seasonal Additions

Starters, Salads, & 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**

Baked Brie

wrapped in phyllo pastry, sliced apple, red pepper jelly, honey-roasted pistachios, crostini, **16.**

Roasted Butternut Squash Salad

mixed greens, roasted red onion, Kalamata olives, toasted pecans, zaatar, creamy tahini dressing **16. GF/DF/V**

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

Sandwiches

Crispy Chicken Brioche

shredded lettuce, dill pickle mayo, choice of side salad, or Gris chips, or French fries **18.**

Blackened Salmon Tacos (2)

grilled flour tortillas, guacamole, cabbage slaw, lime crema, with a chipotle-lime dressed side garden salad **21.**

Warm Brie and Apple Panini

with a side of dijonnaise, choice of side salad, or Gris chips, or French fries **17. V**

add Applewood bacon +3

Main Dishes

***Seared Faroe Island Salmon**

almond gremolata, maple mashed sweet potato, broccolini **33. GF**

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. *10 oz. NY Strip + 25.

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, please stop by the Front Desk.