The Griswold Inn

Seasonal Game Selections

Appetizers

CRUSTED OYSTERS
spinach, fontina, Monterey Jack, Revolutionary Ale, bread crumbs, 20.

CHICKEN LIVER PATÉ
toasted pistachios, cabernet pickled onions, micro greens, whole grain mustard, 15.

HOLIDAY MESCLUN SALAD
mixed greens, dried cranberries, toasted pecans,
Gorgonzola, pomegranate molasses vinaigrette, half 9. / full 18. GF

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

Entrées

NEW ZEALAND VENISON Medallions
with grand huntsman sauce, Gorgonzola mashed potato, and sauteed julienned vegetables, 48. GF

GAME POT PIE
pheasant sausage, bison from Creamery Brook (Brooklyn, CT), in creamy veloute, and puff pastry topping, 32.

CONFIT OF DUCK
white bean and pancetta ragout, glazed Brussels sprouts, braised red cabbage, and fig reduction, 36. GF

WILD BOAR STEW
wild mushrooms, pearl onions, and a pumpkin and goat cheese polenta cake, 35.

RABBIT SCHNITZEL
mushroom hunter's gravy, buttery mashed potatoes, and braised red cabbage, 35.

Sides, 8. each

Buttered Mashed Potatoes GF/V ~ Glazed Brussels Sprouts GF/DF/V
Maple-Pecan Roasted Butternut Squash DF/V ~ Garlic-buttered Haricot Verts GF/V

~ Chef Ian Matheson ~

*Certain meat or poultry may be cooked to order, per request.
Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness.

If you have allergies or special dietary requirements, please inform your server.

The Griswold Inn

Gris Classics

Classic Starters, Salads, and House-made Soups

SIGNATURE NEW ENGLAND CLAM CHOWDER, 10. CHEF'S SOUP OF DAY, market price.

OUR OWN FAMOUS 1776 BRAND™ SAUSAGE SAMPLER
three sausage varieties, puff pastry, served with house made sauerkraut,
braised red cabbage, 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.

CAESAR SALAD
romaine lettuce, Asiago cheese, house croutons
and Caesar dressing, half 7.5. / full 15.

GARDEN SALAD
mesclun greens, English cucumber, carrots, grape tomatoes,
croutons and our Original Garlic-Asiago Dressing, half 5. / 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

*BLACKENED FAROE ISLAND SALMON
maple glaze, mashed sweet potato and tempura Brussels sprouts, 33.

BAKED HADDOCK
walnut romesco, crispy leeks, basmati rice and garlic-butter haricot verts, 30. GF

BONELESS SHORT RIBS OF BEEF
mashed potato, sautéed spinach, short rib au jus, 42. GF

*12 oz NEW YORK STEAK
mashed potato, garlic-butter haricot verts, Gorgonzola fondue,
wild mushroom demi-glace, 46. GF

ROASTED HALF CHICKEN
Whipped potato, glazed brussels sprouts, roasted butternut squash and chicken au jus, 28.

If you have food allergies or special dietary requirements, please inform your server.