

LUNCH

Soups & Salads

SOUP DU JOUR — 9

NEW ENGLAND CLAM CHOWDER — 10

ARTISANAL BREADS / VG — 3

Locally Sourced Breads & Whipped Butter

PEAR & GOAT CHEESE SALAD / GF — 15

Pear, Radicchio, Candied Walnuts, Grated Goat Cheese, Champagne Vinaigrette

Add Protein: Chicken +7, Shrimp +10, Salmon +10

WEDGE SALAD — 15

Baby Iceberg Lettuce, Tomatoes, Bacon, High Lawn Farm Blue Cheese,

Fried Shallots, Green Goddess Dressing

Sandwiches

BBQ GRILLED CHICKEN SANDWICH — 18

BBQ Glazed Grilled Chicken Breast, Cabot Cheddar, Bacon, Herb Aioli,

Pickled Onions, Lettuce, Tomato, French Fries

SMASH BURGER* — 18

House-Ground Sirloin & Ribeye Blend, American Cheese, Grilled Onions,

Romaine, Tomato, Bacon Mustard Aioli, French Fries

Beyond Meat Burger Available by Request

LOBSTER ROLL — 35

Butter-Poached Lobster, Garlic Dijonnaise, Chives, Split-Top Brioche Roll,

Served with Cape Cod Chips & Cole Slaw

RED LION INN TURKEY SANDWICH — 18

Wheatberry Bread, Roasted Turkey, Cheddar, Arugula, Cranberry Sauce,

Stuffing Aioli, Cape Cod Chips, Add Stuffing +2

Entrées

STEAK FRITES — 40

Wild Mushroom & Black Garlic Demi, Sauce Verte, French Fries

FISH & CHIPS — 25

Red Lion Ale Battered Haddock, French Fries, Creamy Cole Slaw, Lemon Tartar Sauce

RED LION CHICKEN POT PIE — 20

Carrots, Parsnips, Peas, Puff Pastry

SHORT RIB MAC & CHEESE — 25

Coffee-Braised Short Rib, Smoked Gouda Mornay, Cavatappi, Tomato Parsley Salad

GRILLED ATLANTIC SALMON* — 26

Farro "Risotto", Dried Fruit, Arugula, Toasted Pepitas

created by Bianca Moreira

V — VEGAN

VG — VEGETARIAN

GF — GLUTEN FREE

*Before placing your order, please inform your server if a person in your party has a food allergy. These items are cooked to order and may be served raw or undercooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.