

The Widow Bingham's Tavern

"Use only the best fresh regional ingredients in season and keep it simple."
...James Beard

New England Clam Chowder 8.00

Sea Clams, Thyme, Slab Bacon & High Lawn Cream

Cheddar Ale & Sausage Soup 8.00

Barrington Ale, German Style Sausage & Smoked Cheddar

Soup of the Day 7.00

Frisee, Radicchio & Baby Spinach 14.00

Joshua Farm Egg, Smoked Berkshire Blue &
Candied Walnuts

Berkshire Greens 12.00

Ioka Maple Vinaigrette, Dried Cranberries & Celeriac

Traditional Caesar Salad 10.00

White Anchovies & Garlic Croutons

Add to any Salad

Grilled Chicken Breast 7.00

Grilled Organic Scottish Salmon 10.00

Nosh Plate 19.00

Local Cheeses, Country Style Pate, Salami Secchi
Cornichons & NY Flatbreads

Mac & Cheese 18.00

Grafton Cheddar, BOS Bacon & High Lawn Cream

Hand Carved Turkey

Sandwich 15.00

Farmhouse Stuffing, Local Greens &
Cranberry Mayonnaise

Grilled Portobello & Eggplant

Sandwich 14.00

Frisee, Red Onion, Lemon Hummus &
Grilled Naan

Local Grass-fed Beef Burger 16.00

Lettuce & Tomato, Cabot Cheddar or Berkshire
Blue & Pittsfield Rye Roll

Berkshire Choucroute 25.00

Bratwurst, Smoked Pork Chop & Sauerkraut

Jacks Pot Roast 24.00

Mashed Potatoes, Buttered Carrots &
Brown Gravy

Portuguese Style Seafood Stew 26.00

Sea Scallops, Mussels, Chorizo & Tomatoes

Southern Style Fish & Chips 21.00

Beer Battered Catfish, Sweet Potato Fries &
Chopped Slaw

We Proudly Serve Berkshire Grown & Produced Products