

Soup, Salads & Sandwiches

New England Clam Chowder 8.00

Cheddar Ale & Sausage Soup 8.00

Barrington Ale, German Style Sausage & Smoked Cheddar

Soup of the Day 7.00

Berkshire Greens 12.00

Ioka Maple Vinaigrette, Dried Cranberries & Celeriac

Frisee, Radicchio & Baby Spinach Salad 14.00

Joshua Farm Egg, Smoked Berkshire Blue & Candied Walnuts

Traditional Caesar Salad 10.00

White Anchovies & Garlic Croutons

Add to any Salad

Grilled Chicken Breast 7.00 Grilled Organic Scottish Salmon 10.00

Grilled Portobello & Eggplant Sandwich 14.00

Frisee, Red Onion, Lemon Hummus & Grilled Naan

Hand Carved Turkey Sandwich 15.00

Farmhouse Stuffing, Local Greens & Cranberry Mayonnaise

Half Turkey Sandwich & Cup of Soup 12.00

Choice of our Soup Selections

Local Grass-fed Beef Burger 16.00

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

Widow Bingham's Favorites

Red Lion Chicken & Vegetable Pot Pie 17.00

Carrots, Parsnips, Peas & Pulled Chicken with Puff Pastry

Roast Native Turkey 22.00

Farmhouse Stuffing, Mashed Potatoes & Pan Gravy

Jacks Pot Roast 24.00

Mashed Potatoes, Buttered Carrots & Brown Gravy

Southern Style Fish & Chips 21.00

Beer Battered Catfish, Sweet Potato Fries & Chopped Slaw

Seasonal Entrees

Bovinaburg Cheese, Caramelized Onion & Bacon Quiche 14.00
Joshua Farm Eggs, Cow's Milk Cheese from Berle Farm & Equinox Farm Greens

Nosh Plate 19.00
Local Cheeses, Country Style Pate, Salami Secchi, Cornichons & NY Flatbreads

Eggs Benedict 17.00
Sliced Irish Back Bacon, BMB Potato Bread & Yukon Gold Hash

Mac & Cheese 18.00
Grafton Cheddar, BOS Bacon & High Lawn Cream

Zehr Farm Mushroom & Leek Risotto 17.00
Roasted Carrot Puree & Toasted Pepitas

Organic Scottish Salmon 23.00
Creamed Organic Spinach & Farro

Grilled Lila's Mountain Ground Lamb 22.00
Maple Dressed Winter Greens, Berle Crowdie Cheese, Apples & Naan

Grilled Top Sirloin Steak 23.00
Potato Hash & Maple Braised Kale

Brian J. Alberg, Executive Chef Ian Maynard, Sous Chef

Wines by the Glass

Daniel Thomas, Sommelier

Sparkling

Saracco, Moscato d'Asti, Italy 8.00
Mionetto, Prosecco, Italy 8.00
Jeio, Rosé, Italy 11.00
Laurent Perrier, Brut L.P., Champagne 18.00

Whites

Chardonnay, Red Lion Inn 7.00
Chardonnay, Talbott, Monterey 11.00
Chardonnay, Maison Roche Bellene Burgundy 12.00
Sauvignon Blanc, Quivira, Dry Creek 8.00
Pinot Grigio, Spasso, Italy 7.00
Riesling, K. Kronenberg, Germany 8.00
Dry Riesling, Ravines, Finger Lakes, NY 9.00
White Zinfandel, Coastal Vines 6.00

Reds

Pinot Noir, Montinore, Willamette 10.00
Pinot Noir, Parker Station, CA 8.00
Merlot, Red Lion Inn 7.00
Barbera d'Asti, Damilano, Piedmont 11.00
Zinfandel, Hullabaloo, Lodi 7.00
Malbec, Cedre Heritage, Cahors 8.00
Bordeaux, Ch Pey La Tour 9.00
Tonjume, Paso Robles Cabernet Sauvignon 8.00