

## **Soup, Salads & Sandwiches**

New England Clam Chowder 7.00  
*Sea Clams, Thyme, Slab Bacon & High Lawn Cream*

Soup Selection of the Day 7.00

Berkshire Greens 11.00  
*Local Radishes, Rawson Brook Goat Cheese & Aged Sherry Vinaigrette*

Equinox Baby Spinach Salad 13.00  
*Joshua Farm Egg, Bacon Croutons & Maple Vinaigrette*

Traditional Caesar Salad 10.00

Add to any Salad  
*Grilled Chicken Breast 7.00*  
*Grilled Organic Scottish Salmon 10.00*

Grilled Red Onion, Sweet Basil & Cabot Cheddar Panini 13.00  
*Ham, Bacon, or Tomato*

Hand Carved Turkey Sandwich 15.00  
*Farmhouse Stuffing, Local Greens & Cranberry Mayonnaise*

Half Turkey Sandwich & Cup of Soup 12.00  
*New England Clam Chowder or Soup of the Day*

Local Grass-fed Beef Burger 14.00  
*Lettuce, Tomato, Cabot Cheddar or Berkshire Blue & Pittsfield Rye Roll*

Nosh Plate 19.00  
*Local Cheeses, Chicken Liver Mousse, Cornichons & NY Flatbreads*

## **Widow Bingham's Favorites**

Red Lion Chicken & Vegetable Pot Pie 17.00  
*Carrots, Parsnips, Peas & Pulled Chicken with Puff Pastry*

Roast Native Turkey 20.00  
*Farmhouse Stuffing, Mashed Potatoes & Pan Gravy*

Punsit Valley Angus Meatloaf 19.00  
*Roasted Tomato Gravy, Braised Greens & Cheddar Mashed*

New England Fish & Chips 20.00  
*Barrington Brewery Beer Battered Haddock, Fries & Slaw*

## Seasonal Entrees

Grilled Asparagus & Warm Potato Salad 16.00  
*Poached Graceful Acre Egg & Shallot Vinaigrette*

Mac & Cheese 17.00  
*Grafton Cheddar, BOS Bacon & High Lawn Cream*

Zehr Farm Mushroom & Ramp Arancini 16.00  
*Crispy Risotto with Smoked Tomato Sauce & Grated Parmesan*

Broccoli, Leek & Bovinaburg Cheese Quiche 15.00  
*Multigrain Crust, Berle Farm Cheese & Organic Eggs*

Organic Scottish Salmon 22.00  
*Chilled White Bean & Vegetable Salad*

Grilled Lila's Mountain Ground Lamb 21.00  
*Cumin Olive Tapenade, Lemon Aioli, Feta & Dressed Arugula*

Grilled Top Sirloin 23.00  
*Barrington Ale Onion Rings, Sautéed Spinach & Berkshire Blue Butter*

*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  
Sergio, Rosé, Italy 11.00  
Laurent Perrier, Brut L.P., Champagne 17.00

### Whites

Chardonnay, Red Lion Inn 7.00  
Chardonnay, Talbott, Monterey 11.00  
Sauvignon Blanc, Quivira, Dry Creek 8.00  
Pinot Grigio, Spasso, Italy 6.00  
Riesling, K. Kronenberg, Nahe, Germany 7.00  
Mulderbosch, Chenin Blanc, South Africa 8.00  
Torrantes, Tierra de Luna, Mendoza 7.00  
White Zinfandel, Coastal Vines 6.00  
Dry Rose, Sommelier's Selection 7.00

### Reds

Pinot Noir, Montinore, Willamette 10.00  
Pinot Noir, Parker Station, CA 8.00  
Merlot, Red Lion Inn 7.00  
Sangiovese, Tenuta Belguardo, Tuscany 11.00  
Malbec, Cedre Heritage, Cahors 8.00  
Bordeaux, Ch. Jouanin, Castillon 9.00  
Meritage, Trefethen, Double T, Napa 13.00  
Cabernet Sauvignon, Louis Martini 8.00