



LUNCHEON MENU

Wines by the Glass

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

Chardonnay, Red Lion Inn 7.00
Chardonnay, Cambria, Santa Maria 10.00
Sauvignon Blanc, Terranoble, Chile 7.00
Grüner Veltliner, Huber, Austria 8.00
Pinot Grigio, Spasso, Italy 6.00
Riesling, K. Kronenberg, Nahe, Germany 7.00
Dry Rosé, Sommelier's Choice 7.00
White Zinfandel, Coastal Vines 6.00

Pinot Noir, Montinore, Willamette Valley 10.00
Pinot Noir, Overstone, New Zealand 8.00
Merlot, Red Lion Inn 7.00
Nero D'Avola, Cusumano, Sicily 8.00
Malbec, Santa Ana, Mendoza 7.00
Zinfandel, Four Vines, Old Vine Cuvee 8.00
Petite Sirah, The Crusher, Clarksburg 8.00
Cabernet Sauvignon, Louis Martini, Sonoma 8.00

First Course

New England Clam Chowder 7.00
Spring Vegetable Broth 7.00
Soup Selection of the Day 7.00
Berkshire Greens 10.00
Oranges, Marcona Almonds & Goat Cheese

Traditional Caesar Salad 9.00
White Anchovy & Garlic Croutons
Zehr Farms Marinated Mushrooms
10.00
*Grilled Berkshire Mountain Bread & Ted's
Arugula*

Main Course

Grilled Chicken Caesar Salad 15.00

Grilled Shrimp Caesar Salad 18.00

Grilled Petite Filet Mignon Caesar Salad 19.00

Grated Parmesan & Garlic Croutons

Half Roast Turkey Sandwich & Cup of Soup 11.00

Choice of Soup & Dressed Greens

Equinox Spinach & Shelburne Farm Cheddar Quiche 15.00

Multigrain Crust, Caramelized Onions & Joshua Farm Eggs

White Polenta Cakes 16.00

Smoked Tomato Purée & Sautéed Swiss Chard

Shrimp & Asparagus Risotto 19.00

Rock Shrimp, Ramp Greens & Oven Roasted Tomatoes

Grilled Salmon Medallions Niçoise 20.00

Blanched New Potatoes, Beans, Olives, Chopped Egg & Aged Sherry Vinaigrette

Grilled Pork Flatiron 18.00

Sesame-Soy BBQ, Farro & Stir-Fried Greens

Red Lion Chicken & Vegetable Pot Pie 17.00

Carrots, Parsnips, Peas & Pulled Chicken with Puff Pastry

Roasted Native Turkey 19.00

Farmhouse Stuffing, Mashed Potatoes & Gravy

Red Wine Braised Pot Roast 22.00

Mashed Potatoes & Buttered Carrots

Local Farms & Producers Supported by this Menu: Equinox, Punsit Valley, High Lawn Dairy, Lila's Mountain Lamb, Farm Girl, Ronnybrook, Old Chatham Shepherding, Rawson Brook, Zehr Mushroom, Berkshire Mountain Distillers, Barrington Brewery, Jasper Hill, Shelburne, Hilltop Orchards...

*Brian J. Alberg, Executive Chef Ian Maynard, Sous Chef
Daniel Thomas, Sommelier Floral Arrangements, Jane Bailey*