

## LUNCHEON

### Soup, Salads & Sandwiches

New England Clam Chowder 7.00

Autumn Squash & Cider Bisque 7.00

Soup Selection of the Day 7.00

Berkshire Greens 10.00

*Dried Figs, Pistachio Nuts & Bayley Hazen Blue*

Traditional Caesar Salad 9.00

With Chicken 16.00

With Salmon 19.00

Panini Grilled Cheese 13.00

*Farmhouse Cheddar with Ham, Bacon or Tomato*

Hand Carved Turkey Sandwich 13.00

*Farmhouse Stuffing, Local Greens & Cranberry Mayonnaise*

Half Turkey Sandwich & Cup of Soup 11.00

*Clam Chowder, Autumn Squash Bisque or Soup of the Day*

Red Lion Burger 13.00

*Farmhouse Cheddar or Berkshire Blue*

### Widow Bingham's Favorites

Red Lion Chicken & Vegetable Pot Pie 17.00

*Carrots, Parsnips, Peas & Pulled Chicken with Puff Pastry*

Roast Native Turkey 19.00

*Farmhouse Stuffing, Mashed Potatoes & Gravy*

Braised Punsit Valley Beef 18.00

*Burgundy Wine, Root Vegetables & Buttered Egg Noodles*

New England Fish & Chips 19.00

*Barrington Brewery Beer Battered Haddock, Fries & Slaw*

## Seasonal Entrees

Eggplant Rolotini 18.00

*Swiss Chard, Fresh Mozzarella & Smoked Tomato Sauce*

Mac & Cheese 16.00

*Shelburne Farms Cheddar, High Lawn Cream & Crispy Fried Onions*

Roasted Leek Risotto 16.00

*Delicata Squash Puree & Toasted Pumpkin Seeds*

Rawson Brook Goat Cheese & Broccoli Quiche 15.00

*Multigrain Crust, Caramelized Onions & Joshua Farm Eggs*

Pan Seared Trout Fillets 19.00

*Stewed Zucchini & Crispy Potatoes*

Punsit Valley Meat Loaf 20.00

*Shelburne Farms Cheddar Mashed Potatoes & Tomato Gravy*

Chimichurri Grilled Skirt Steak 22.00

*Roasted Fingerling Potatoes & Fall Vegetables*

*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, J. Drouhin, St. Véran 10.00

Chardonnay, Hess Collection, Napa 12.00

Sauvignon Blanc, Terranoble, Chile 7.00

Pinot Grigio, Spasso, Italy 6.00

Riesling, K. Kronenberg, Nahe, Germany 7.00

Viognier, Cline, North Coast 8.00

White Zinfandel, Coastal Vines 6.00

### Reds

Pinot Noir, Montinore, Willamette 10.00

Pinot Noir, Overstone, New Zealand 8.00

Merlot, Red Lion Inn 7.00

Sangiovese, Tenuta Belguardo, Tuscany 11.00

Malbec, Santa Ana, Mendoza 7.00

Zinfandel, Four Vines, Old Vine Cuvee 8.00

Meritage, Trefethen, Double T, Napa 13.00

Cabernet Sauvignon, Louis Martini 8.00