



THE RED LION INN

est. 1773

DINNER

A P P E T I Z E R S

BUTTERNUT SQUASH BISQUE Toasted Pepitas	9
NEW ENGLAND CLAM CHOWDER Bacon, High Lawn Cream	9
TRADITIONAL CAESAR SALAD White Anchovies, BMB Croutons	13
ARUGULA SALAD Poached Pears, Bayley Hazen Blue Cheese, Candied Walnuts, Dried Cranberries, Sherry Vinaigrette	13
ROASTED RED & YELLOW BEETS Pistachio, Goat Cheese Crema, Pickled Red Onion	14
BURRATA Frisée, Watercress and Apple Salad, Toasted Hazelnuts, Honey Dressing	15
P.E.I. MUSSELS San Marzano Tomatoes, White Wine, Red Pepper Flakes, Garlic, Crostini	17
SQUASH RAVIOLI Lobster Newburg Sauce, Fresh Tarragon	17

E N T R É E S

TASTING OF LOCAL FALL VEGETABLES Squash Purée, Crispy Brussels Sprouts, Mushrooms, Chestnuts, Apples	26
PAN-SEARED DAY BOAT SCALLOPS Butter Poached Baby Turnips, Fregola, Blood Orange Beurre Blanc	36
GRILLED FAROE ISLANDS SALMON Sumac, Indian Harvest Wild Rice, Dried Fruit, Yogurt	33
TROUT ALMONDINE Cauliflower Florets, Capers, Fingerling Potatoes, Golden Raisins, Brown Butter	32
GRILLED FILET OF BEEF Roasted Sweet Potatoes, Sautéed Winter Greens, Au Poivre Sauce	42
BRAISED LILA'S LAMB Basmati Rice, Citrus Gremolata	29
BERKSHIRE PORK CHOP Apple Butter, Roasted Brussels Sprouts, Cipollini Onions, Bacon, Whole Grain Mustard Sauce	34

N E W E N G L A N D R O A S T S

TRADITIONAL TURKEY DINNER Cranberry Stuffing, Buttered Green Beans, Pan Gravy, Mashed Potatoes	29
PRIME RIB OF BEEF Mashed Potatoes, Green Beans, Popover, Horseradish	40

** Please inform your server of food allergies prior to placing your order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*