



THE RED LION INN

est. 1773

LUNCH

APPETIZERS

NEW ENGLAND CLAM CHOWDER	10
SOUP DU JOUR	9
TRADITIONAL CAESAR SALAD	13
White Anchovies, BMB Croutons, Parmesan Cheese	
WATERMELON & BABY ARUGULA SALAD <i>vg, gf</i>	12
Ricotta Salata, Crushed Pink Peppercorns, Cider Vinaigrette	
AVOCADO POWER BOWL <i>v, gf</i>	17
Lemon Quinoa, Arugula, Grape Tomatoes, Diced Avocado, Sliced Almonds, Dried Cranberries, Sunflower Sprouts & Seeds	
SUMMER BURRATA <i>vg, gf</i>	16
Grilled Peaches, Tomatoes, Grilled Fennel, Basil-Thyme Vinaigrette	

Add Protein: Chicken 7, Shrimp 10, Salmon 10, Flank Steak 10

SANDWICHES

All sandwiches served with house-made chips & a mixed green salad. Sub French fries - 2

TRADITIONAL RLI TURKEY SANDWICH	18
Wheat-Berry Bread, Turkey, Stuffing, Lettuce, Cranberry Mayo	
TUNA BANH MI	17
Toasted Baguette, Eggplant-Miso Pâté, Carrot-Cilantro Slaw, Pickled Cucumbers, Yuzu Aioli	
GRILLED CAPRESE PANINI <i>vg</i>	16
Herbed Ciabatta, Fresh Mozzarella, Sliced Tomato, Fresh Basil	
GRILLED GRASS-FED BEEF BURGER, BEYOND MEAT BURGER <i>v</i> OR GRILLED CHICKEN BREAST	18
Lettuce, Tomato, Half Sour Pickle, Cabot Cheddar or Bayley Hazen Blue Cheese, French Fries <i>Add Bacon 2</i>	

ENTRÉES

LION'S ALE BEER-BATTERED HADDOCK	24
French Fries, Creamy Coleslaw, Tartar Sauce	
GRILLED FAROE ISLANDS SALMON <i>gf</i>	25
Carrot-Coriander Purée, Baby Watercress, Sweet Corn, Roasted Root Vegetables, Pickled Red Onions	
6OZ SLICED FLANK STEAK <i>gf</i>	25
Chimichurri Marinade, German Potato Salad, Blistered Grape Tomatoes, Baby Watercress	
RLI CHICKEN POT PIE	19
Carrots, Parsnips, Peas, Topped with Puff Pastry	

(v) Vegan, (vg) Vegetarian, (gf) Gluten-Free

* 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.