



# THE RED LION INN

est. 1773

## LUNCH

### APPETIZERS

NEW ENGLAND CLAM CHOWDER	10
BUTTERNUT SQUASH BISQUE Toasted Pepitas	9
TRADITIONAL CAESAR SALAD White Anchovies, BMB Croutons, Parmesan Cheese	13
FOLIAGE CHOPPED SALAD <i>vg, gf</i> Mixed Greens, Baby Kale, Apples, Dried Cranberries, Walnuts, Shaved Celery, Cider Vinaigrette	10/13
AVOCADO POWER BOWL <i>v, gf</i> Lemon Quinoa, Arugula, Grape Tomatoes, Diced Avocado, Sliced Almonds, Dried Cranberries, Sunflower Sprouts & Seeds	17
AUTUMN BURRATA <i>vg, gf</i> Arugula, Pomegranate Seeds, Pepitas, Grilled Pear, Butternut Vinaigrette	16

**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 Wheat-Berry Bread, Turkey, Stuffing, Lettuce, Cranberry Mayo	18
EGGPLANT MUFFULETTA <i>vg</i> Herbed Ciabatta, Thin-Grilled Eggplant, Provolone, Roasted Peppers, Olive "Caviar"	15
GRILLED GRASS-FED BEEF BURGER, BEYOND MEAT BURGER <i>v</i> OR GRILLED CHICKEN BREAST Lettuce, Tomato, Half Sour Pickle, Cabot Cheddar or Bayley Hazen Blue Cheese, French Fries Add Bacon 2	18

### ENTRÈES

LION'S ALE BEER BATTERED HADDOCK French Fries, Creamy Coleslaw, Tartar Sauce	24
GRILLED ATLANTIC SALMON Carrot-Coriander Purée, Baby Kale, Spiced Garbanzo Beans, Roasted Root Vegetables, Pickled Red Onions	25
JACK'S POT ROAST Garlic Mashed Potatoes, Roast Vegetables, Shitake Gravy	25
RLI CHICKEN POT PIE Carrots, Parsnips, Peas, Topped with Puff Pastry	19

(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.