



THE
RED LION
INN

est. 1773

LUNCH

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER 10
BUTTERNUT SQUASH SOUP *V, GF* 9

TRADITIONAL CÆSAR SALAD 10

White Anchovies, House-Made Garlic Croutons, Parmesan Cheese
as a wrap add 2, as an entrée size salad add 4

MIXED GREENS SALAD *V, GF* 9

Radish, Tomato, Cucumber, Toasted Sunflower Seeds,
Champagne Vinaigrette
as an entrée size salad add 4

Add Protein: Chicken 7, Shrimp 10, Salmon 10

BEET SALAD *VG, GF* 14

Roasted and Marinated Red Beets, Whipped Goat Cheese,
Toasted Pistachio, Hot Honey, Frisee

SANDWICHES

FRENCH DIP 23

Thinly-Sliced Prime Rib, Caramelized Onions, Cabot Cheddar,
Horseradish Cream, Au Jus, Served with French Fries

RLI TURKEY SANDWICH 18

Wheatberry Bread, Roasted Turkey, Cheddar, Arugula, Cranberry
Sauce, Stuffing Aioli, Served with
House-Made Chips

CHIMICHURRI CHICKEN MELT 18

Grilled Chicken Breast, Bacon, Cabot Cheddar, Lettuce, Tomato,
Onion, Potato Roll, Chimichurri Aioli, Served with French Fries

SMASH BURGER * 18

House-Ground Sirloin, Cabot Cheddar, Grilled Onion, Dijonnaise,
Pickles, Arcadian Greens, Tomato, Potato Roll, Served with French
Fries

make it a Beyond Meat Burger add 2

ENTRÉES

CHICKEN PAILLARD *GF* 24

Herb Marinated Grilled Chicken Breast, Arugula, Citrus Vinaigrette,
Cherry Tomatoes, Goat Cheese

BEER-BATTERED HADDOCK 24

Served with French Fries, Creamy Cole Slaw,
Lemon Tartar Sauce

GRILLED ATLANTIC SALMON * *GF* 24

Roasted Red Pepper Coulis, Roasted Root Vegetables,
Lemon-Herb Quinoa

RED LION INN CHICKEN POT PIE 20

Carrots, Parsnips, Peas, Topped with Puff Pastry

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

*Before placing your order, please inform your server if a person in your party has a food allergy. These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.