



THE
RED LION
INN
est. 1773

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER 10
SOUP DU JOUR 9

ARTISANAL BREADS 3
Selection of Pittsfield Rye Breads & Creamery Butter

TRADITIONAL CÆSAR SALAD 10
White Anchovies, House-Made Garlic Croutons, Parmesan Cheese
as a wrap 2; as an entrée size salad 4

MIXED GREENS SALAD *v, GF* 9
Radishes, Tomatoes, Cucumbers, Toasted Sunflower Seeds,
Champagne Vinaigrette
as an entrée size salad 4
add protein: Chicken 7, Shrimp 10, Salmon 10

CRAB NIÇOISE *GF* 30
Haricot Verts, Jumbo Lump Crab, Kalamata Olives, Heirloom Grape
Tomatoes, Fingerling Potatoes, Sauce Gribiche

SANDWICHES

FRENCH DIP 23
Thinly-Sliced Prime Rib, Caramelized Onions, Cabot Cheddar,
Horseradish Cream, au Jus, Served with French Fries

RED LION INN TURKEY SANDWICH 18
Wheatberry Bread, Roasted Turkey, Cheddar, Arugula, Cranberry Sauce,
Stuffing Aioli, Served with House-Made Chips
Add Stuffing 2

BBQ GRILLED CHICKEN SANDWICH 18
BBQ Glazed Grilled Chicken Breast, Cabot Cheddar, BBQ Hummus,
Pickled Onions, Lettuce, Tomato, Served with French Fries

SMASH BURGER* 18
House-Ground Sirloin & Ribeye Blend, American Cheese, Bacon,
Grilled Onions, Tomato, Cole Slaw, Lion Sauce, Served with French Fries
Beyond Meat Burger 2

ENTRÉES

PORK SCHNITZEL 24
Crispy Pork Cutlet, Arugula Salad, Peach Chutney

FISH & CHIPS 24
Red Lion Ale Battered Haddock, Served with French Fries,
Creamy Cole Slaw, Lemon Tartar Sauce

GRILLED ATLANTIC SALMON* *GF* 25
Herbed Farro, Ratatouille, Beurre Blanc
Created Bianca Moreira

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 under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

LUNCH