

# DINNER

## *Appetizers*

**SOUP DU JOUR — 9**

**CHEESE & CHARCUTERIE BOARD — 20**

Curated Selection of Meats & Cheeses, Flatbreads, House-Made Jam, Pickled Vegetables, Marinated Olives

**ARTISANAL BREADS — 3**

Selection of Pittsfield Rye Breads & Creamery Butter

**TRADITIONAL CÆSAR SALAD — 10**

White Anchovies, House-Made Garlic Croutons, Parmesan Cheese

**MIXED GREEN SALAD / V, GF — 9**

Radish, Tomato, Cucumber, Toasted Sunflower Seeds, Champagne Vinaigrette

**BURRATA SALAD / GF — 15**

Heirloom Tomatoes from Dave's Melons, Peaches, Frisée, Minced Bacon, Red Wine Vinaigrette, Chili Oil

**WHITE CLAM FLAT BREAD — 20**

Parmesan Cream Sauce, Clams, Bacon, Arugula, Chili Oil

Created by Filipe Lopes

**AHI TUNA PROVENÇAL / GF — 24**

Sesame-Crusted Ahi Tuna, Provençal Vegetables, Garlic Aioli

## *Entrées*

**FRIED HALF CHICKEN — 32**

Corn & Tomato Salad, Cornbread Muffin, Honey-Truffle Chicken Jus

**BOUILLABAISSSE — 36**

Shrimp, Mussels, Market Fish, Saffron, Tomato Broth, Ciabatta

**SHRIMP & GRITS / GF — 32**

Jumbo Shrimp, Truffled Pecorino Grits, Smoked Tomato Gastrique, Mirepoix

**GRILLED RACK OF LAMB — 38**

Lamb Jus, Fried Panisse, Watercress, Peach Chutney

**POISSON ET FRITES — 36**

Pan-Seared Barramundi, Hollandaise, Malt Vinegar Infused Potato Crisps, Red Lion Ale Glaze, Dandelion Greens

**SEASON'S BOUNTY / V, GF — 28**

Fried Panisse, Asparagus, Squash, Zucchini, Radish, Peach Chutney

## *Traditional Favorites*

\* **NEW ENGLAND CLAM CHOWDER — 10**

\* **CLASSIC ROAST PRIME RIB OF BEEF — 48**

Rosemary Popover, au Jus, Horseradish Cream, Mashed Potatoes

\* **RED LION INN TURKEY DINNER — 34**

Stuffing, Buttered Green Beans, Carrots, Pan Gravy, Mashed Potatoes, Cranberry Sauce

## *Sides*

**INDIVIDUAL — 6 / FAMILY (SERVES 3) — 15**

Mashed Potatoes – Grilled Asparagus with Hollandaise & Herbed Bread Crumbs –  
Green Beans – Buttered Carrots

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.