

# 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

**WHITE CLAM FLAT BREAD — 20**

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

Created by Filipe Lopes

**BADGER FLAME BEET "CARPACCIO" / GF — 14**

Roasted and Sliced Beets, Whipped Goat Cheese, Red Wine Vinegar Reduction, Toasted Pepitas

Created by Dean D'Abrosca

## *Entrées*

**FRIED HALF CHICKEN — 32**

Roasted Honeynut Squash with Toasted Pecans and Maple Agrodolce, Cornbread Muffin, Truffle Chicken Jus

**BOUILLABAISSÉ — 36**

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

**BROWN BUTTER GNOCCHI & BAY SCALLOPS — 30**

Bay Scallops, Brown Butter, Champagne Vinegar, Arugula, Smoked Almonds

**DRY-AGED, BONE-IN PORK CHOP — 45**

Peppercorn Cream Sauce, Pommes de Terre Pavé, Crème Fraiche, Herb Salad

**POISSON ET FRITES — 36**

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

**MUSHROOM BOURGUIGNON / V, GF — 28**

Braised Mushrooms, Red Wine Sauce, Fried Polenta, Roasted Brussel Sprouts

## *Traditional Favorites*

**NEW ENGLAND CLAM CHOWDER — 10**

**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 undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.