

# LUNCH

## *Soups & Salads*

**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 an entrée size salad +4, as a wrap +2

**MIXED GREEN SALAD / V, GF — 10**

Radish, Tomato, Cucumber, Toasted Sunflower Seeds, Champagne Vinaigrette  
as an entrée size salad +4, add protein: Chicken +7, Shrimp +10, Salmon +10

**WEDGE SALAD / GF — 15**

Baby Iceberg Lettuce, Tomatoes, Bacon, Highlawn Farms Blue Cheese,  
Fried Shallots, Green Goddess Dressing

## *Sandwiches*

**FRENCH DIP — 24**

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

**BBQ GRILLED CHICKEN SANDWICH — 18**

BBQ Glazed Grilled Chicken Breast, Cabot Cheddar, Bacon, Herb Aioli,  
Pickled Onions, Lettuce, Tomato, Served with French Fries

**SMASH BURGER\* — 18**

House-Ground Sirloin & Ribeye Blend, American Cheese, Grilled Onions,  
Romaine, Tomato, Bacon Mustard Aioli, Served with French Fries  
Beyond Meat Burger Available by Request

## *Entrées*

**PORK SCHNITZEL — 24**

Crispy Pork Cutlet, Arugula Salad, Pear Chutney

**FISH & CHIPS — 24**

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

**GRILLED ATLANTIC SALMON\* / GF — 26**

Melted Leeks, Roasted Honeynut Squash, Brussels Sprouts, Beurre Blanc, Smoked Almonds  
created by Bianca Moreira

**BUTTERNUT SQUASH & MUSHROOM GNOCCHI / VG — 25**

Potato Gnocchi, Roasted Butternut Squash & Mushrooms, Brown Butter, Sage, Grated Parmesan

**CHICKEN FRICASSÉE — 24**

Braised Chicken Leg, Mushroom Cream Sauce, Rutabaga Mash, Bacon Lardon

## *Traditional Favorites*

**NEW ENGLAND CLAM CHOWDER — 10**

**RED LION INN TURKEY SANDWICH — 18**

Wheatberry Bread, Roasted Turkey, Cheddar, Arugula, Cranberry Sauce, Stuffing Aioli,  
Served with House-Made Chips, Add Stuffing +2

**RED LION 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.