DINNER

Appetizers

SOUP DU JOUR - 9

ARTISANAL BREADS / VG - 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 - 10
Radish, Tomato, Cucumber, Toasted Sunflower Seeds, Champagne Vinaigrette

GNOCCHI PARISIENNE / VG - 15
Whey Butter Sauce, Tomato, English Peas, Borage

Entrées

PAN-SEARED DUCK BREAST / GF - 38
Pureé of Turnip, Confit Carrots, Fresh Figs, Pancetta Crisp

BOUILLABAISSE - 36
Shrimp, Mussels, Market Fish, Saffron, Tomato Broth, Ciabatta

GRILLED DRY-AGED PORK CHOP / GF - 38
Crispy Rosemary Potatoes, Braised Lacinato Kale, Apricot Jam, Pork Jus

GRILLED TUNA LOIN / GF - 38
Cucumber & Shiso Vierge, Grilled Eggplant Pureé, Concassé of Heirloom Cherry Tomato, Puffed Rice Chip

SEASON’S BOUNTY / V, GF - 28
Grilled Baby Fennel, Marinated Tofu, Fricasée of Mushroom & Fava Beans, Salad of Turnip, Grilled Spring Onions, Red Wine Sauce

Traditional Favorites

NEW ENGLAND CLAM CHOWDER - 10

ROAST PRIME RIB OF BEEF - 48
Rosemary Popover, au Jus, Horseradish Cream, Mashed Potatoes

RED LION INN ROASTED TURKEY DINNER - 36
Bob's Farm Local Organic Turkey, Stuffing, Mashed Potatoes, Seasonal Vegetables, Pan Gravy, Cranberry Sauce

Sides

INDIVIDUAL - 6 / FAMILY (SERVES 3) - 15
Mashed Potatoes - Grilled Asparagus - Stuffing - Roasted Carrots - Add House-Made Ricotta +1

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.