

Crafted Cocktails

- 10 -

The One Iron

Ketel One Vodka, lime juice, simple syrup, aperol & soda with an orange wheel

Bombay Birdie

Bombay Sapphire Gin, lemon juice & honey syrup with a lemon twist

Bulleit Bogey

Bulleit Rye, Lillet Blanc and orange bitters with a lemon twist

The D*ck Out

Tito’s Handmade Vodka, Saint Germaine Liqueur, honey syrup, lemon juice and mint

Berkshire Distillery
Featured Cocktails

- 10 -

The Sheffield

Ethereal Gin, Cointreau, lemon, lime, Agave with a splash of pineapple juice and mint

The Ashley Falls

Rye Whiskey, raspberry syrup, with grapefruit and lime juices with a lime wedge

The Barrington

Ice Glen Vodka, lemon, lime and simple syrup with a splash of club soda with a lemon wedge

The Lenox

Berkshire Maple Bourbon with lemon & lime juices & Agave syrup with an Amaretto cherry

Wines by the Glass

Prosecco – Mascio 187ml 8

Rosé – Noble Vines 515 8

Sauvignon Blanc – Greg Norman 8

Chardonnay – Rodney Strong 8

Riesling – Kung Fu Girl 8

Pinot Grigio – Bacaro 7

Pinot Noir – EOS 8

Merlot – Rodney Strong 9

Cabernet Sauvignon – Greystone 9

Red Blend – Carmenet 9

Chateau Sauternes 14

Cockburn Fine Tawny Port 9

LUNCH
BEGINNINGS

MAC ‘N CHEESE AU GRATIN

diced ham • cheddar-pepper
jack cheese • seasoned crumbs 9

CRISPY CHICKEN WINGS

• Sesame Teriyaki • Cajun dry-rub
• traditional Buffalo sauce
6 for 9.50 12 for 17.50

CHARCUTERIE BOARD

assorted cured meats • cheeses
• dried fruits • olives
• roasted garlic clove
• toasted baguette 15

EGGPLANT ROLLATINI

fried & stuffed with ricotta
•mozzarella • spinach
•castelvetrano olives
•baked in marinara sauce 12

PEI MOULES FRITES
(mussels & fries)

• white wine garlic & shallots
• Spicy marinara or
• coconut curry 12

CALAMARI

zucchini sticks • hot cherry peppers
• marinara dipping sauce 14

BOWLS + GREENS

add grilled chicken (6) or shrimp (8)
to any salad

MESCLUN SALAD

mixed baby field greens

• heirloom grape tomatoes

• cucumbers • red onions

• house balsamic vinaigrette 8.50

WEDGE SALAD

iceberg lettuce

• applewood-smoked bacon

• crumbled bleu cheese

• smokehouse almonds

• house bleu cheese dressing 10.50

CAESAR SALAD

crisp romaine • parmegiano

• traditional garlic-lemon Caesar dressing •
crouton 9.50

FRENCH ONION SOUP

croutons • Swiss Gruyere cheese 8

SOUP OF THE DAY

please ask your server 8

HAND HELD

served with chips & a pickle

HOUSE-ROASTED TURKEY

• apricot jam & apples
• on a baguette 10

CLASSIC BLT

on a toasted white Panini bread 9

BUTTERMILK

FRIED CHICKEN

• mayo • lettuce • tomato • pickles
• served on toasted brioche 12

REUBEN SANDWICH

Pastrami • Swiss cheese • sauerkraut
• Russian dressing 11

BELTED COW BURGER

applewood-smoked bacon • grilled red
onions • crumbled gorgonzola • curry
ketchup • **served with
hand-cut fries** 15

TRADITIONAL HAMBURGER

lettuce • tomato • onion
• on a toasted roll 10

TWO ALL-BEEF HOT DOGS

grilled & served on toasted buns 8

VEGGIE BURGER

lettuce • tomato • onion • choice of
cheese • chipotle aioli
• on a toasted roll 10.50

QUESADILLA

•Mexican blend cheese •choice of grilled
chicken, spicy chorizo
or shrimp 11

DAILY GRILLED FLATBREAD

see your server for details 9.50

LOBSTER ROLL

sautéed lobster meat •drawn butter
•in a toasted bun 22

GOLFER’S SPECIAL

- 14 -

Choose one:

SOUP OF THE DAY

MESCLUN SALAD

Choose one:

CLASSIC BLT

HOUSE-ROASTED TURKEY SANDWICH

RUEBEN SANDWICH