



on the menu
THE RED LION INN + THE BARN

cocktail hour

DISPLAYS

Fresh Vegetable Crudité | 10

Hummus & ranch

Imported + Domestic Cheeses | 10

Fresh and dried fruits

Assortment of housemade breads and crackers

Middle Eastern Mezza | 10

Tabbouleh, stuffed grape leaves, crisp vegetables
marinated olives, roasted red pepper hummus &
tzatziki toasted pita triangles

Bruschetta | 10

Olive tapenade, caponata

marinated cherry tomatoes + fresh mozzarella

spiced goat cheese, roasted peppers agrodolce

roasted artichoke hearts, grilled tuscan bread

SPECIALTY DISPLAYS

Replace the included display / Add as a second display

Antipasto | 17

Assorted italian meats, artichoke hearts, roasted
vegetables, cherry peppers, fresh mozzarella, olives,
grissini

Charcuterie Table | 22

Pâté grand-mère, country-style terrine

chicken liver mousse + duck rillettes

house-made pickles, assorted mustards + preserves

toasted baguette drizzled with extra virgin olive oil

Cohasset Raw Bar* | 28

Display of fresh local oysters, shrimp, little neck
clams

champagne mignonette, cocktail sauce, lemon

ADD SNOW crab claws | + mkt price

fresh lobster tail | + mkt price

Sushi Station* | 17

Assorted sushi, nigiri + maki

soy sauce, pickled ginger + wasabi

sushi plates + chopsticks

for dinner

GRILLED CHEESE, PLEASE! | 25

Old school american on pain de mie

Vermont cheddar, applewood bacon on sourdough

Swiss, short rib beef, horseradish aioli on ciabatta

Gouda, wild mushroom & caramelized onions on brioche

Tomato soup sips

GRILLED FLATBREADS | 30

Please select 4 from the following:

Margherita

Wild mushroom & truffle

Sweet sausage & broccoli rabe

Stilton blue cheese, arugula, prosciutto, figs

Pepperoni

Pinapple bacon hawaiian

CHOWDER BAR | 27

New england clam

Corn with potatoes

Lobster bisque

Served with mini corn muffins, oyster crackers, tabasco, and crumbled bacon

for dinner

MAC 'N CHEESE BOWL | 30

Classic mac n' cheese

Short rib mac n' cheese

Buffalo chicken mac n' cheese

Lobster +mkt price

Accompaniments: bacon, tomatoes, crispy shallots, english peas, crackers, chilies, chives

SALAD "COCKTAILS" | 25

Served in low cosmo glasses, please select three from the following:

Maine shrimp, orzo & pink grapefruit, citrus vinaigrette

Greek salad with feta, black olives, pepperoncini, vinaigrette

Caprese salad with grape tomato, bocconcini, fresh basil, extra virgin olive oil

Roasted vegetable quinoa, aged sherry vinaigrette

SATAY STATION | 25

Please select 3 from the following

Thai chicken (sweet chili, basil, mint + chopped peanuts), thai salad, peanut sauce

Chimichurri beef, grilled onion salsa verde

Citrus-grilled shrimp, mango-jalapeno relish

Grilled lamb (garlic, oregano), pickled red onion slaw, tzatziki

Roasted pepper, mushroom, zucchini

for dinner

SLIDERS | 35

2 Oz sliders: fried chicken, cheeseburger, hamburger, veggie burger

Shoestring french fries • onion rings

Accompaniments: caramelized onion, mushrooms, bibb lettuce, tomato, red onion, dill pickles, garlic aioli, ketchup, bbq sauce, yellow mustard

QUESADILLAS | 30

Grilled chicken, grilled shrimp, grilled vegetable

Accompaniments: red peppers, black beans, jack cheese, roasted corn + green onions, spicy queso

POTATOES | 30

Yukon gold

Sweet potato

Potato skins

Cheesy Tater Tots

Accompaniments: bacon, wild mushrooms, caramelized onions, cheddar, blue cheese, scallions, sour cream

LITTLE ITALY | 30

Chicken parmesan & eggplant parmesan

Choice of 1: linguini, rigatoni, ravioli

Choice of 2: marinara, fresh pesto, cacio e pepe, alfredo

Accompaniments: shaved parmesan, red pepper flakes, grilled tuscan bread

BURRATA BAR | 28

Burratini, grilled artisan bread, prosciutto di parma, heirloom tomatoes, eggplant caponata, arugula, toasted pine nuts, olive tapenade, pesto, fresh basil & mint, extra virgin olive oil, aged balsamic

for dinner

TACOS | 30

Ground beef, pulled chicken, cauliflower, fish
Flour and corn tortillas

Accompaniments: shredded lettuce, pico de gallo, lime crema, guacamole, corn salsa, cotija cheese, shredded cheese

BAJA BOWL | 30

Chipotle chicken, carne asada, fajita vegetables
Cilantro lime rice, brown rice
Black beans, pinto beans

Accompaniments: shredded lettuce, pico de gallo, sour cream, guacamole, corn salsa, shredded cheese

MEDITERRANEAN BOWL | 30

Harrisa honey chicken, spicy lamb meatballs, falafel
Lentils, brown rice, saffron white rice

Accompaniments: pita crisps, cabbage slaw, spinach, arugula, marinated tomato, cucumber, kalmata olives, crumbled feta, tzatziki, harissa

SALAD BAR | 25

Quartered iceberg

Accompaniments: cherry tomatoes, onions, pickled onions, shaved carrots, sliced cucumbers, crumbled bacon, crumbled blue cheese, house made croutons, shaved parmesan

Dressings: classic caesar, ranch, italian, oil and vinegar, balsamic vinaigrette