

SOUPS

Made in-house from rich stock and local ingredients

Today's Soup & Vegetarian Soup	\$6
Route 7 Chili	\$8

w/ cheese, sour cream, & house made chips

SALADS

Tossed and dressed to order with choice of our house made dressings
(Maple-Bacon Vinaigrette, Shallot Vinaigrette, Blue Cheese, & Ranch

House Salad	\$7
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Equinox Farm greens, VT cheddar, onion, smoked almonds & local apples

Cobb Salad	\$14
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Equinox Farm greens, VT cheddar, red onion, house cured bacon, smoked chicken, hard boiled egg, apples, & smoked almonds

Classic Caesar	\$9
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Romaine lettuce, croutons, parmesan, anchovies (upon request)

Spinach Salad (Equinox Farms)	\$12
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hard boiled egg, blue cheese, onion & maple bacon vinaigrette

add Grilled Shrimp (5)	\$10
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add Smoked or Grilled Chicken or Organic Tofu	\$4
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Taco Salad	\$16
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house made corn chips, lettuce, VT cheese, choice of seasoned local beef or cajun grilled chicken, black bean relish, salsa & sour cream

add Guacamole	\$2
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APPETIZERS

Wild Sea Scallops Wrapped in Route 7 Bacon	\$12
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broiled diver scallops (3) wrapped in our house made bacon

House Smoked Chicken Wings	\$10
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choice of **BBQ** Smoked, **Buffalo** Style or Spicy **Habanero** BBQ

Fried Atlantic Calamari	\$10
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served with our chipotle mayonnaise

Shrimp Mojo de Ajo	\$12
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Gulf Shrimp (5) in butter & garlic w/ local organic fire kraut

House Made Chips & Salsa	\$6
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house made corn chips & fresh house made salsa

Route 7 Cheese Nachos	\$8
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served with salsa, jalapenos & scallions

add Smoked Chicken or Seasoned Beef	\$4
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add Guacamole	\$2
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add Sour Cream	\$1
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Route 7 Vegetable Quesadilla	\$9
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Equinox spinach, Blue Moon mushrooms, & Monterey Chevre, with salsa

add Smoked Chicken or Grilled Chicken	\$4
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add Guacamole	\$2
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add Sour Cream	\$1
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BARBECUE

Slow-smoked in house using local hardwoods & choice of **2** sides.

Chef Tasting for One	\$28
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three of our meats chosen by the Chef

Half Chicken	\$18
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Naturally raised 1/2 chicken slow smoked, moist & tender

Chicken & Rib for One	\$24
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smoked 1/4 chicken & small baby back ribs

Mini Trio	\$18
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3 mini buns w/ choice of Brisket, Pulled Pork & Pulled Chicken

Pulled Chicken (10 oz)	\$19
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Naturally raised chicken, pulled off the bone, served with Route 7 BBQ sauce

small portion (6 oz)	\$16
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Pulled Pork	\$18
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Local raised pork pulled off the bone, served with Route 7 BBQ sauce

small portion (6 oz)	\$15
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Baby Back Ribs (lean & meaty) 16-18oz / Large	\$28
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Duroc Heritage Breed dry-rubbed Pork ribs with Route 7 BBQ sauce

8-10 oz Baby Back / Medium	\$20
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4-6 oz Baby Back / Small	\$15
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Pork Spare Ribs (large & moist)	\$19
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Heritage Breed dry-rubbed ribs with Route 7 BBQ sauce

Beef Brisket (10 oz)	\$18
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local beef slow smoked w/ pan drippings & Route 7 BBQ sauce

small portion (6 oz)	\$15
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Beef Rib - "the Dinosaur" (marbled)	\$22
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local beef short rib dry rubbed, served w/ Route 7 BBQ sauce

Rib Sampler (for three)	\$55
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all 3 of our delicious ribs with choice of 3 sides

Cow/Pig/Chicken Platter (for three)	\$50
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beef rib, pork ribs & 1/2 smoked chicken w/ choice of 3 sides

GRILL

Cooked to order w/ choice of **2** sides

NY Strip or Ribeye (16-18 oz)	\$25/\$27
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natural Angus Beef, grilled to order

Grilled Local Pork Chop(s)	\$18
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local, Sir William Farm Heritage Breed whey-fed pork

Local Beef Burger (choice of 1 side)	\$10
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1/2 lb of ground local beef w/ lettuce & tomato

\$1 ea.: sautéed mushrooms, sautéed onions, sautéed peppers, fried onion strings, guacamole, chipotle mayo, coleslaw (mayo), Cabot Cheddar, local organic pickle spear, house made salsa

\$2 ea.: Route 7 Bacon, Route 7 Chili, Berkshire Blue, Monterey Chevre

HOUSE SPECIALTIES

Inspired by roadside restaurants serving neighbors & highway travelers
(2 sides)

Pot Roast Braised in Guinness	\$18
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delicious local beef slow-cooked in the darkest of beers

smaller portion	\$15
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Grilled Local Sausage	\$15
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House made Sausage made with Local Heritage Breed Pork

add Sautéed Onions & Peppers	\$17
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Fish of the Day	\$p/a
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fresh catch prepared by the chef

Pasta of the Day	\$p/a
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pasta with chef's sauce of the day

SIDES	\$4 ea
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All made here from scratch

hand cut french fries..... fried onion strings

hand cut sweet potato fries applesauce

coleslaw (vinegar or mayo)..... mac & cheese

sautéed greens (meatless)..... house baked beans

mashed potatoes..... vegetable of the day

KID'S MENU

age 12 and under - served with choice of 1 side

Hand Breaded Natural Chicken Tenders	\$8
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Hot Dog (all beef)	\$7
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Burger (local beef - 6 oz)	\$7
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Cheeseburger (local beef - 6 oz) w/ VT Cheddar	\$8
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BBQ Sandwich (pulled pork, pulled chicken, or brisket)	\$7
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Small Baby Back Ribs (3-4 Ribs)	\$12
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Steak (6 oz Hereford Angus beef, grilled to order)	\$14
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Kid's Pasta (no side)

w/ Tomato Sauce or Butter & Parmigiano	\$7
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w/ Alfredo Sauce	\$8
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add Grilled Chicken	\$4
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DESSERTS

Seasonal Fruit Crisp	\$7
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made with local fruit

House Made Cheesecake	\$8
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made with High Lawn Dairy

Guinness Chocolate Cake	\$8
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the house specialty made with Belgian Chocolate

Creme Brulee	\$8
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made with High Lawn Dairy

\Chocolate Bourbon Pecan Pie	\$7
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make any dessert a la mode	\$1.50
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SoCo Ice Cream (3 scoops)	\$5
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(413) 528-3235

LUNCH

Sat & Sun

11:30am-3:00pm

DINNER

Sun

3:00pm-9:00pm

Mon thru Thurs

5:00pm-9:00pm

Fri & Sat

5:00pm-10:00pm

EAT IN or 2-GO

Call to place your order.

Delivery available.

CATERING!!!!!!!!!!!!

Route 7 Grill

999 S Main Street

Great Barrington

MA 01230

**Reserve a Table!! at Route7Grill.com
OR check Facebook for updates on
upcoming events and specials.**

**Rate your experience with us at any
of the following sites:**

**Trip advisor
(TripAdvisor.com)**

**urban spoon
(urbanspoon.com)**

**Zagat
(zagat.com)**

**or e-mail us at:
info@route7grill.com**



Route 7 Grill

FIRE, SMOKE AND SPIRITS

Route 7 Grill is proud to
provide fresh, local food to our
Berkshire neighbors and friends.

All of our meats are naturally raised
from **local farms** or small family farms
and we are always striving to obtain
more of our produce locally.

We hope that our close relationship with
these farmers has some positive effect in
preserving local farming traditions as
well as **delighting your tastebuds!**

We were thrilled to be listed
on *Gourmet* magazine's
"Best 'Farm-to-Table'
Restaurants in America!"



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