

## SOUPS

Made in-house from our own rich stocks and local ingredients

**Today's Soup**.....\$6

## SALADS

Tossed & dressed to order with choice of our house made dressings

(Maple-Bacon Vinaigrette, Shallot Vinaigrette, Blue Cheese & Ranch)

**House Salad**.....\$7

Equinox Farm greens, VT cheddar, onion, smoked almonds & apples

**Classic Caesar**.....\$8

Romaine lettuce, croutons, parmesan, anchovies upon request

**Cobb Salad**.....\$14

Equinox Farm greens, VT cheddar, red onion, house cured bacon, smoked chicken, local hard boiled egg, & local apples, smoked almonds

**The Wedge**.....\$10

Romaine, Radicchio, Our Bacon & Berkshire Blue Cheese Dressing

**add Smoked or Grilled Chicken** to any salad .....\$4

## APPETIZERS

Great for sharing - to get your taste buds going!

**Kale Chips** with our Chipotle mayonnaise.....\$6

**Roasted Local Garlic Head** with Berkshire Mtn Ciabatta.....\$7

**Local Seasonal Cheese Plate**.....\$12

assorted cheeses, house made pickled veggies, Berkshire Mtn breads

**Zehr Farm Mushrooms**.....\$11

with roasted head of garlic, cheese toasts

**Fried Atlantic Calamari**.....\$10

served with our chipotle mayonnaise

**Quesadilla (3 pieces)**.....\$7

Monterey Chevre, Jack, Green Onions, Jalapenos with salsa on side

**add Smoked or Grilled Chicken** .....\$4

**House Smoked Chicken Wings** (our own Blue Cheese Dressing upon request)

choice of **BBQ** Smoked, **Buffalo** Style or Spicy **Habanero** BBQ

**8 wings** served with pickled carrots & celery.....\$10

**Ribs & Wings (4 each)**.....\$15

with our BBQ sauce, blue cheese, pickled carrots & celery



Parties of 6+ please no separate checks. 18% gratuity added.  
Please alert your server to any food allergy you may have.

## BARBECUE

*Slow-smoked in house with local Hickory using our special RUB.  
Choice of 2 sides. Served with our Original BBQ Sauce,  
unless Habanero, Mustard-Cumin or "Dry" is requested.*

*Ask us how long it takes to smoke our meats - never boiled!!*

<b>Chef Tasting for One</b> .....	\$28
three of our meats chosen by the Chef (see specials)	
<b>Half Chicken</b> .....	\$18
smoked 1/2 chicken dry rubbed, moist & tender	
<b>Chicken &amp; Rib for One</b> .....	\$20
smoked 1/4 chicken & small baby back ribs	
<b>Mini Trio</b> .....	\$18
3 Mini Buns with Brisket, Pulled Pork & Pulled Chicken	
<b>Pulled Pork</b> .....	\$18
locally raised pork pulled off the bone served with Route 7 BBQ sauce	
<b>Baby Back Ribs - 1/2 rack (lean &amp; meaty)</b> .....	\$25
Heritage Breed dry-rubbed Pork ribs with Route 7 BBQ sauce	
<b>Beef Brisket</b> .....	\$18
slow smoked served with Route 7 BBQ sauce	

## GRILL & SPECIALS

<b>Butcher's Choice</b> .....	\$p/a
local meats at their best served with 2 sides	
<b>Bangers &amp; Mash</b> .....	\$18
today's sausage & mash	
Natural <b>Hanger Steak</b> .....	\$20
Equinox Mesclun Greens, Shallot Vinaigrette & our Hand Cut Fries	
<b>NY Strip (16-18 oz)</b> .....	\$26
natural Certified Angus Beef grilled to order, served with 2 sides	
<b>Local Beef Burger (build your own)</b> choice of 1 side.....	\$11
1/2 lb of local beef on Diana's Bakery Brioche bun	
\$1 ea: sauteed mushrooms, sauteed onions, fried onion strings, chipotle mayo, coleslaw (mayo), Cabot Cheddar, local organic pickle spear, house made salsa, Route 7 Bacon, Berkshire Blue Cheese	

*Consuming raw or undercooked meats may increase your risk of food borne  
illness, especially if you have certain medical conditions.*

## SAVE ROOM FOR OUR DESSERTS!!!

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**SIDES** .....\$4 ea

*All made here from scratch*

- hand cut french fries**
- sweet potato fries**
- mashed potatoes**
- seasonal greens**
- new england beans**
- coleslaw**
- mac & cheese**
- roasted beets**
- glazed carrots**
- fried onion strings**
- zehr farm mushrooms**



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**Route 7 Grill** is proud to provide wholesome 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 a positive effect in preserving local farming traditions as well as **delighting your taste buds!** We were thrilled to be listed on *Gourmet* magazine's "*Best 'Farm-to-Table' Restaurants in America!*"

Everything we serve including **stocks, sauces, soups, dressings & desserts** are made here **from scratch** using the best ingredients available. The barbecue menu features foods slow smoked **in-house** over local hickory. Our philosophy is inspired by **Berkshire Grown** [where healthy farms define the open landscape, where a wide diversity of fresh, seasonal food is readily available to everyone, and where we celebrate our agricultural bounty by buying from our neighboring family farms and savoring their distinctive Berkshire harvest] as well as the **Slow Food** movement.

The restaurant, nestled in the Housatonic river valley of the Berkshires offers a full service dining room and **full bar** with an **outdoor patio** as well as beautiful **facilities** for **Private Parties** (weddings, **rehearsal dinners**, corporate functions), & **Pig Roasts**. We offer **catering** as well & also have a **mobile Pig Cooker!** We're located on historic Route 7, just south of the center of Great Barrington, with a beautiful view of June Mountain.

Some of the farms & local providers we work with:

*Barrington Coffee Roasters*  
*Berkshire Blue Cheese*  
*Cabot Creamery*  
*Rawson Brook Farm*  
*Farm Girl Farm*  
*Taft Farm*  
*Leahey Farm*  
*Moon in the Pond Farm*  
*North East Family Farms*  
*Harney & Sons Tea*  
*Holiday Farm*  
*Isabella Freedman Farm*  
*Foggy River Farm*  
*Millbrook Winery*  
*Turner Farms*

*Allagash Brewery*  
*Berkshire Mountain Distillers*  
*Equinox Farm*  
*Cooper Mountain Organic Winery*  
*SoCo Creamery*  
*Twin Oaks Farm (Paul Paisley)*  
*Vande Rose Family Farm*  
*West County Ciders*  
*Sir William Farm*  
*Windy Hill Farm*  
*Howden Farm*  
*Thompson Finch*  
*Bartlett's Orchard*  
*Indian Line Farm*  
*Zehr Mushroom Farm*

Lester & Staff

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