

Winter 2010 Lunch Menu

APPETIZERS

Fresh Daily Soups (Our Own Stock or Vegetarian).....\$6

Ask your server about today's soups

House Salad (Equinox Farm).....\$7

Local greens, VT cheddar, Smoked Almonds, Apples & Onion

Classic Caesar.....\$9

Romaine lettuce, parmesan, croutons (anchovies by request)

Spinach Salad (Equinox Farm).....\$12

Baby spinach, egg, blue cheese, red onion, house cured bacon & maple bacon dressing

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

add Organic Tofu.....\$4

add Grilled Shrimp.....\$6

Cobb Salad.....\$14

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

Taco Salad.....\$16

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

House-Smoked Chicken Wings.....\$10

Buffalo, **BBQ** or Habanero, blue cheese available on request

BARBECUE

Served with choice of 1 side

Local Beef Brisket.....\$15

Local Pulled Pork.....\$15

Pulled Chicken.....\$15

Heritage Breed Pork Spare Ribs.....\$16

Heritage Breed Baby Back Ribs (1/2 Rack).....\$18

Local Beef Rib (the "Dinosaur").....\$18

BBQ Sandwich (choice of meat).....\$10

Pulled local **pork**, natural **chicken** or local beef **brisket**



parties of 6+ please no separate checks. 18% gratuity added.

SANDWICHES

Served on Pittsfield Rye Wheat, Rye or White with your choice of Sauteed Greens, BBQ Beans, French Fries, Mash, or Coleslaw

Grilled Cheese with Tomato.....\$5⁵⁰
Cabot Cheddar with local tomato (when available)

Grilled Chicken Breast.....\$8
With lettuce, tomato & mayo

Route 7 BLT.....\$8
House cured & smoked bacon, lettuce, tomato

Rt 7 Chili Dogs.....\$12
local beef chili with 2 Hebrew National Dogs

House Smoked Chicken Salad.....\$8
Smoked chicken with celery, mayo, lettuce, tomato, onion

Blackened Chicken Wrap.....\$9
Spicy cajun chicken breast with romaine & chipotle mayo

Local Beef Burger (build your own) choice of 1 side.....\$10
1/2 lb of local beef on Pittsfield Rye Parkerhouse roll, lettuce & tomato

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

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



SPECIALTIES: *Served with choice of 1 side*

Steak of The Day.....\$p/a

Sandwich of The Day.....\$p/a

Pasta of the Day.....\$p/a

Pot Roast Braised in Guinness.....\$14

SIDES.....\$4 ea

Greens, Baked Beans, Fries, Sweet Potato Fries, Coleslaw, Mash
parties of 6+ please no separate checks. 18% gratuity added.

Hours of Operation

OPEN 7 NIGHTS/WEEK!

Dinner: Monday-Thursday 5:00-9:00pm

Friday & Saturday 5:00-10pm

Sunday 3:00-9:00pm

Lunch: Saturday and Sunday 11:30-3:00

Route 7 Grill
999 Main Street
Great Barrington MA 01230
(on the Sheffield border)
Phone (413) 528-3235 **Fax** (413) 528-5838

RESERVE a TABLE on our WEBSITE: www.route7grill.com

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 tastebuds!**

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, Clam Bakes**, etc. We offer **catering** as well as **delivery &** now 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:

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|--------------------------------------|-----------------------------------|---------------------------|
| <i>Barrington Coffee Roasters</i> | <i>Ommegang Brewery</i> | <i>Equinox Farm</i> |
| <i>Berkshire Mountain Distillers</i> | <i>Cabot Creamery</i> | <i>Rawson Brook Farm</i> |
| <i>Cooper Mnt Organic Winery</i> | <i>Taft Farm</i> | <i>Stone House Farm</i> |
| <i>Farm Girl Farm</i> | <i>SoCo Creamery</i> | <i>Johnny Mash Cider</i> |
| <i>Harpoon (100 Barrel Series)</i> | <i>Leahey Farm</i> | <i>High Lawn Farm</i> |
| <i>Twin Oaks Farm (Paul Paisley)</i> | <i>West County Ciders</i> | <i>Farmer Steve</i> |
| <i>Vande Rose Family Farm</i> | <i>NE Family Farms</i> | <i>Sir William Farm</i> |
| <i>Moon in the Pond Farm</i> | <i>Isabella Freedman Farm Ctr</i> | <i>Thompson Finch</i> |
| <i>Harney & Sons Tea</i> | <i>Windy Hill Farm</i> | <i>Prospect Hill Farm</i> |
| <i>Holiday Farm</i> | <i>Howden Farm</i> | <i>Blue Moon Shrooms</i> |

Thanks, **Lester & Staff**