



TRAIL HOUSE

KITCHEN • BAR • CATERING

CUISINE FOR THE HEALTHY LIFESTYLE

• SHARED PLATES •

CALAMARI BRUSCHETTA TOMATO, CUCUMBER, ONIONS, ON A BAGUETTE	11
CHICKEN PARMESAN BITES SERVED WITH MARINARA	8
SCALLOPS WRAPPED IN BACON WITH A CELERY ROOT CREAM, GF	13
CHEESE PLATE LOCAL CHEESE, CURED MEATS, FRUIT, GFO, VO	14
BAKED BRIE TOPPED WITH HONEY, WALNUTS, CRANBERRIES SERVED WARM ON BAGUETTE, GFO, V	12
STUFFED MUSHROOMS TOPPED WITH PARMESAN CHEESE, V	9
MOZZARELLA PLATE WITH TOMATO, EGGPLANT AND PESTO GFO, V	10
WINGS GF	12
SERVED WITH CELERY AND YOUR CHOICE OF RANCH OR BLUE CHEESE CHOOSE FROM HABANERO HONEY BBQ, GARLIC PARMESAN, HOT, MILD, THAI CHILI	

• SOUP, SALADS AND SMALL PLATES •

SOUP OF THE DAY	6
SWEET BEET ARUGULA SALAD VINAIGRETTE DRESSING, WALNUTS, GOAT CHEESE, GF, V	11
WEDGE SALAD WITH BLEU CHEESE CRUMBLE, RANCH DRESSING, BACON AND TOMATO, GF	10
CAESAR SALAD WITH OR WITHOUT ANCHOVIES, GFO, V	8
PEAR SALAD GOAT CHEESE, CANDIED PECANS, & MULLED WINE VINAIGRETTE, GF, V	10
SMALL FIELD FARM SALAD WITH RANCH OR VINAIGRETTE	7
MAC AND CHEESE WITH TRUFFLE OIL, GFO, V	11
BUFFALO CHICKEN MAC AND CHEESE	14
BACON TOMATO MAC AND CHEESE	14
GRILLED VEGETABLE NAPOLEON WITH BASIL PESTO, WILD RICE, VEGAN	14
ADD PROTEIN CHICKEN 4, STEAK 6 OR SALMON 6 TO ANY SALAD	

• LARGE PLATES •

POTATO CRUSTED GRILLED SEA SCALLOPS SERVED WITH WILD RICE AND VEGETABLE	23
GRILLED SALMON WITH CITRUS BUTTER, WILD RICE AND VEGETABLE, GF	22
MEDALLIONS OF BEEF WITH A BORDELAISE SAUCE AND MASHED POTATOES, GF	20
BOLOGNESE SPAGHETTI NOODLES TOSSED W/ZESTY MEAT SAUCE, GRATED PARMESAN CHEESE, GFO	16
CREAMY LINGUINE WITH WILD MUSHROOMS V	16
CHICKEN CORDON BLEU MASHED POTATO AND VEGETABLE	18
BAKED STUFFED SHRIMP MASHED POTATO AND VEGETABLE	26
FILET MIGNON TOPPED WITH GORGONZOLA & BACON WITH MASHED POTATO & VEGETABLE	28
RIBEYE MASHED POTATOS, VEGETABLE, GF	28

• SPLIT BREAD AND BURGERS •

BERKSHIRE BURGER CARAMELIZED ONIONS & MELTED GORGONZOLA, BRIOCHE ROLL, GFO	13
PORTABELLA MUSHROOM BURGER WITH OR WITHOUT CHEESE, SERVED WITH FRIES	12
FRENCH DIP ROAST BEEF, SWISS CHEESE, FRENCH BAGUETTE, GFO	12
MARKET VEGETABLE WITH GORGONZOLA, ROASTED FRENCH BAGUETTE, GFO, V	11
PULLED PORK KOHLRABI SLAW FRENCH BAGUETTE, GFO	11
BUFFALO FRIED CHICKEN SMOKED BLEU CHEESE, BRIOCHE ROLL, GFO	12
CHICKEN CAESAR WRAP OR ON A CROISSANT, SERVED WITH FRIES, GFO	12
CHICKEN SALAD WRAP OR ON A CROISSANT, CRANBERRIES, APPLES. SERVED WITH FRIES, GFO	12

• SWEET FINISH •

CARAMEL APPLE CIDER DONUTS VANILLA ICE CREAM, CREME ANGLAISE	4
WHOOPEE PIE WITH CHOCOLATE CREAM, WHIPPED CREAM FILLING, GF	5
CHOCOLATE MOUSSE CAKE HAZELNUT MILK CHOCOLATE MOUSSE, DEVIL'S FOOD CAKE	6
PECAN PIE SERVED WITH ICE CREAM, GFO	6
CHEESECAKE	6
ICE CREAM VANILLA OR SALTED CARAMEL, GF	6
BERRIES/FRUIT DRIZZELED WITH CHOCOLATE SAUCE, VEGAN	6
WARM CHOCOLATE CROISSANT WITH A SCOOP OF VANILLA ICECREAM	4

• CHILDREN'S MENU •

PASTA / GRILLED CHEESE / CHICKEN FINGERS SERVED WITH FRIES	8
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V - VEGETARIAN • GF - GLUTEN FREE • GFO - GLUTEN FREE OPTION • ASK WHAT CHEF HAS AS VEGAN OPTIONS
 CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE
 ILLNESS. PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR FOOD SENSITIVITIES. 20% WILL BE ADDED TO TABLES OF 6 OR MORE.
 FARM TO TABLE PURVEYORS: MCKAY FAMILY FARM
 BERKSHIRE MOUNTAIN ORGANIC FARM - BURNET'S FARM - CRICKET CREEK FARM