



TRAIL HOUSE

KITCHEN • BAR • CATERING

Shared Plates & Appetizers

Baked Brie topped with honey, walnuts and craisins, warm on a baguette **13 GFO**

Chicken Parmesan Bites with marinara sauce **9**

Wings 10 served with celery and bleu cheese dressing **12**

Garlic Parmesan, Hot, Mid, Honey Habanero BBQ

Tuna Carpaccio ahi tuna, sesame noodles, tomatoes, cucumbers **16**

Scallops wrapped in bacon side of creamy Horseradish sauce **14 GF**

Shrimp Cocktail 4 jumbo shrimp cocktail sauce and lemon wedge **12 GF**

Spinach Dip with nan bread **12**

Stuffed Mushrooms **10**

Soups, Salads & Small Plates

Soup Of The Day **6**

Small Field Green Salad **7 Large Garden Salad** **10**

Sweet Beet & Goat Cheese Salad arugula, walnuts, and vinaigrette dressing **9/13**

Wedge Salad with bleu cheese crumble, ranch dressing, bacon, tomato **9/12**

Caesar Salad with or without anchovies **8/10** homemade croutons

Pear Salad with pecans and goat cheese over a field of greens vinaigrette dressing **9/13**

Mac and Cheese **12** with bacon and tomato **13** with buffalo chicken **16**

Add protein to any salad Chicken 5, Steak 7, Salmon 7 Shrimp 7

Large Plates

Bolognese Spaghetti with zesty meat sauce, grated parmesan cheese **17 GFO**

Potato Encrusted Sea Scallops with wild rice and vegetable **24 GF**

Grilled Salmon with citrus butter, wild rice and vegetable **23 GF**

NY Sirloin grilled to taste with scallop potatoes and vegetable **28** add marinated portobella mushroom **30 GF**

Medallions of Beef bordelaise sauce, mashed potatoes and vegetable **22 GF**

Surf and Turf blackened shrimp or scallops, potatoes and vegetable **29 GF**

Grilled Cauliflower topped with bruschetta, wild rice and vegetable **19 GF Vegan option**

Gluten Free Ravioli with tomato sauce, spinach and parmesan cheese **19 GF**

Mushroom Linguine creamy mushroom alfredo sauce one linguine **17** add chicken **22 GFO**

Chicken Paillard tenderized flatten chicken breast sautéed topped with arugula, tomatoes, and goat cheese and balsamic dressing **22 GFO**

Chicken Cordon Bleu ham swiss and cheese wrapped in a puff pastry topped with a cheese sauce served with mashed potato and vegetable **25**

Cauliflower Pizza with mozzarella olive oil parmesan spinach and a bit of garlic **15**

Split Bread & Burgers

Berkshire Burger caramelized onions and melted gorgonzola on a brioche **13 GFO**

Taylor Brothers Bacon Burger american cheese, habanero honey BBQ, bacon on a brioche **13 GFO**

Mushroom Swiss Burger **13 GFO**

Build Your Own Burger **13 GFO**

Grilled Steak and Cheese Sandwich cooked to temp, swiss cheese, peppers, onions and mushrooms on a french baguette **18 GFO**

Buffalo Fried Chicken Wrap blue cheese dressing, lettuce and tomato **12 GFO**

Chicken Caesar Wrap **13 GFO**

Chicken Salad Sandwich served on a croissant and fries **13**

Pulled Pork Sandwich with fries **13**

Grilled Chicken Sandwich with swiss and pesto **13**

Sweet Finish - 6

Whoopie Pie with cream filling **GFO**

Coffee Ice Cream Pie with oreo base, coffee ice cream and fudge topping.

Pecan Pie served with caramel ice cream

Apple Pie served with caramel ice cream

Ice Cream choice of vanilla, coffee or salted caramel **GF**

Ice Cream Cookie Sandwich

Bread Pudding

Warm Cookie Plate with ice cream

Children's Menu - 7

Pasta with marinara, butter or meat sauce **GFO**

Grilled Cheese **GFO**

Chicken Bites and fries

Children's Burger with american cheese served with fries **9**

Mac and Cheese **9**

*V - Vegetarian GF - Gluten free
GFO - Gluten Free option Vegan*

Our Commitment to Quality

We proudly purchase and use the finest quality raw ingredients available in the market and are committed to supporting sustainable farming and fishing. We acquire and use organic flour, chickens and cage free/organic eggs, and pride ourselves in offering gluten free options.

*All menu items may be ordered for takeout.
Catering available 413-663-0447*

Consuming raw or undercooked meats, poultry and seafood, shellfish or eggs may increase your risk of food born illness. Please let your server know if you have any allergies or food sensitivity.

A suggested 20% gratuity is added to parties of 6 or more.