



# TRAIL HOUSE

KITCHEN • BAR • CATERING

## Shared Plates & Appetizers

**Baked Brie** topped with honey, walnuts, & raisins, served on a warm baguette **15 GFO**

**Cauliflower Bites** tossed in choice of sauce & served with ranch or bleu cheese **15**  
*Garlic Parmesan / Hot / Habanero BBQ*

**Cheese Curds** served with marinara sauce **13**

**Chicken Parmesan Bites** with marinara sauce **14**

**Wings** (10) served with celery & blue cheese **16**  
*Garlic Parmesan / Hot / Habanero BBQ*

**Bacon Wrapped Scallops** served with a horseradish sauce **17**

**Stuffed Mushrooms** **14**

**Italian Meat Balls** **14**

## Salads & Small Plates

**Field Green Salad** mixed greens with cucumber, tomato & choice of dressing **8/13**

**Caprese Salad** with fresh mozzarella, basil, tomatoes, olive oil and balsamic reduction. **15 GF V**

**Sweet Beet & Goat Cheese Salad** mixed greens with pecans, goat cheese & beets tossed in our balsamic vinaigrette **9/14**

**Caesar Salad** with or without anchovies **14**

**Mojito Salad** mixed greens with apple, cucumber, tomato & goat cheese **9/14**

**Mac and Cheese** **14** with bacon and tomato **15** or with crispy buffalo chicken **17**

*Add protein to any salad Chicken 7, Steak 9, Salmon 9, Shrimp 9*

## Split Bread & Burgers

**Berkshire Burger** caramelized onions and melted gorgonzola on a brioche **16.75 GFO Beer Pairing - Be Hoppy IPA**

**Taylor Brothers Bacon Burger** american cheese, habanero honey BBQ & bacon on a brioche bun **16.75 GFO Beer Pairing - Greater Good Greylock IPA**

**Mushroom Swiss Burger** **16.75 GFO Beer Pairing - Be Hoppy IPA**

**Build Your Own Burger** **16 GFO Beer Pairing - Big Wave Golden Ale**

**Grilled Steak and Cheese Sandwich** cooked to temp, swiss cheese, peppers, onions and mushrooms on a french baguette **19.99 GFO Beer Pairing - Stella Artois**

**Fried Buffalo Chicken Wrap** crispy buffalo chicken, lettuce, tomato & blue cheese **16 GFO Beer Pairing - Seadog Blueberry**

**Chicken Caesar Wrap** **15 GFO Beer Pairing - White Claw Seltzer**

**Chicken Salad Croissant** homemade chicken salad on a buttery croissant **16**  
*Beer Pairing - Wormtown Dont Worry IPA*

**Grilled Chicken Sandwich** with swiss cheese & homemade pesto sauce **16**  
*Beer Pairing - Wormtown Dont Worry IPA*

## Large Plates

**Bolognese Fettuccine** with zesty meat sauce, grated parmesan cheese **27 GFO Wine Pairing - Castiglioni Cianti**

**Potato Encrusted Scallops** with rice and vegetable **28 GF Wine Pairing - Domaine Du Chardonnay**

**Grilled Salmon** with citrus butter, mango salsa, rice and vegetable **26 GF Wine Pairing - Ruffino Moscato**

**NY Sirloin** cooked to temp with scallop potatoes and vegetable **32 GF Wine Pairing - Joseph Carr Cabernet**

**Medallions of Beef** red wine demi glaze, mashed potatoes and vegetable **27 GF Wine Pairing - No Fine Print Cabernet**

**Verdura Pasta** seasonal vegetables sautéed in a lemon garlic cream sauce & topped with shaved parmesan **21**  
*add a protein - chicken 7 salmon 9 steak 9 shrimp 9*  
*Wine Pairing - Rotation Rose*

**Maple Bacon Chicken** with mashed potatoes and vegetable **25**  
*Wine Pairing - Antopiano Pinot Grigio*

**Chicken Paillard** chicken breast topped with greens, tomato, goat cheese & balsamic **27 GFO Wine Pairing - Butter Chardonnay**

**Chicken Cordon Bleu** ham swiss and cheese wrapped in a puff pastry topped with a cheese sauce served with mashed potato and vegetable **26 Wine Pairing - Bonterra Organic Chardonnay**

**Fish & Chips** with fries & cole slaw **23**  
*Wine Pairing - Mezzacorona Pinot Grigio*

## Children's Menu - 10

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

**Chicken Bites** and french fries

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

## Sweet Finish - 9

**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**

**Fried Oreos** with vanilla ice cream (3)

**Chocolate Brownie Sundae**



# TRAIL HOUSE

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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.*

## Please Visit Our Sister Locations

**FREIGHT YARD**  
PUB & RESTAURANT

1 Furnace St  
North Adams MA 01247  
413.663.6547



465 Curran Highway  
North Adams MA 01247

