

GATEWAYS

DINE + DRINK

Menu crafted by Executive Chef Jeremy Berlin

BRUNCH MENU

APPETIZERS

- MIXED BERRY PARFAIT 9
local greek yogurt, house-made granola
- ROASTED BUTTERNUT SQUASH SOUP 13
heirloom carrot, clove-crème fraiche, crouton, herb oil
- BABY ROMAINE CAESAR SALAD 13
parmesan, crouton, classic caesar dressing
- RAINBOW BEET SALAD 14
walnut, blackberries, herb goat cheese, walnut vinaigrette
- AVOCADO TARTINE 13
grilled sourdough, tomato chutney, baby beet, radish + parmesan
- FAROE ISLAND SALMON RILLETTE 16
chives, red onion, avocado, toasted brioche
- CHEF'S FLATBREAD OF THE DAY 15
daily changing pizza using peak of the season ingredients

ENTREES

- CITRUS BRIOCHE FRENCH TOAST 16
blueberries, powdered sugar, maple syrup
- FINE HERB + AGED CHEDDAR OMELETTE 15
russet potato home fries, baby greens + shaved vegetable salad
- BREAKFAST QUESADILLA 16
scrambled egg, applewood smoked bacon, aged cheddar, flour sriracha aioli, tortilla, guacamole, baby greens + shaved vegetable salad
- HERB SPAETZLE + MUSHROOM COOKPOT 23
corn, brussels sprouts, tarragon, creamed spinach
- ROASTED MUSHROOM + LENTIL BURGER 18
lettuce, tomato, garlic aioli, grilled brioche bun, pommes frites
- COUNTRY PATE SANDWICH 18
pistachio terrine, housemade pickles, garlic aioli, romaine lettuce, butter, baguette, french fries
- FLAT IRON STEAK + EGGS 31
scrambled eggs, bordelaise sauce, russet potato home fries, baby greens + shaved vegetable salad
- THE BERKSHIRE BURGER 21
Highlawn Farms cheddar, smoked bacon, caramelized onion, garlic aioli, grilled Berkshire Mountain Bakery cheese + herb ciabatta, french fries

COCKTAILS

- TRADITIONAL MIMOSA OR BELLINI 10
orange juice + prosecco or peach nectar + prosecco
- GARDEN PARTY 12
BMD Ethereal gin, jasmine green tea, agave, lemon + pineapple juice, prosecco
- A PROPER BLOODY MARY (TUDOR) 13
Tito's vodka, traditional house-made bloody mary mix, olives, celery, lemon wedge
- ICED AFFOGATTO 12
house-made cold brew, amoretto, vanilla bean infused cream
- GATEWAYS COMMODORE 13
Plantation 3 Stars white rum, lemon juice, crème de framboise, pineapple syrup

BEVERAGES

- BARRINGTON COFFEE 4
Vienna regular or Berkshire decaf
- HARNEY + SONS TEAS 4
earl grey, chamomile, raspberry, dragon pearl jasmine green tea
- JUICE 3
orange juice, tomato juice

SIDES

- ROASTED FALL VEGETABLES 11
za'atar, fresh herbs
- RUSSET POTATO HOME FRIES 9
fine herbs, parmesan
- PARMESAN FRENCH FRIES 11
garlic aioli, chives
- TRUFFLE MACARONI + CHEESE 11
cavatappi pasta, aged cheddar bechamel
- APPLEWOOD SMOKED BACON 5

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server of any dietary restrictions.