

# GATEWAYS DINE + DRINK

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## DINNER MENU

Menu crafted by Executive Chef Jeremy Berlin

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### SNACKS TO SHARE

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#### EGGPLANT CAVIAR

balsamic, roasted cherry tomatoes  
+ baguette  
-9-

#### FRIED HERITAGE CHICKEN WINGS

half dozen wings, garlic-herb aioli pickled  
vegetable  
-11-

#### ROASTED ALMONDS

with lavender  
-9-

#### CURRY HUMMUS

carrot salad + baguette  
-9-

#### MARINATED OLIVES

castelvetrano olives & citrus  
-9-

#### FARMERS MARKET PICKLED VEGETABLES

assortment of pickled vegetables  
-7-

#### DUCK LIVER MOUSSE

port gelee, pickled vegetables, baguette  
-12-

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### SALADS + APPETIZERS

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#### SPRING ENGLISH PEA SOUP 13

fava beans, mint cream, crouton

#### RADICCHIO CAESAR SALAD 13

parmesan, crouton, tahini caesar dressing

#### WEDGE SALAD 16

radish, cucumber, tomato, green goddess dressing

#### BEET & CARROT SALAD 14

oranges, pistachio, goat cheese, herb vinaigrette

#### HEIRLOOM CARROT TART 16

vadouvan, mushroom, shallot compote, pecorino romano

#### SMOKED BACON

#### & ONION FLATBREAD 15

alsatian tarte flambee, bacon, onion, sour cream,  
parsley

#### ASSORTMENT OF NEW ENGLAND ARTISANAL CHEESES 19

selection of local cheeses with honey, fruit, preserves +  
toasted baguette

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### CLASSICS

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#### COQ AU VIN 26

red wine braised heritage chicken legs, fava beans,  
shitake mushroom, parsley spaetzle

#### BRAISED SHORT RIB BOURGUIGNONNE 33

bacon lardons, mushrooms, carrots, pearl onions,  
baby potatoes

#### STEAK FRITES 31

grilled 8oz. allen brothers flat iron steak, watercress  
salad, french fries, bordelaise sauce

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### ENTREES

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#### ASPARAGUS RISOTTO 25

green asparagus, parmigiano reggiano, prosecco,  
burrata, confit lemon

#### ROASTED MUSHROOM

#### & LENTIL BURGER 18

lettuce, tomato, garlic aioli, grilled brioche bun, french  
fries

#### GRILLED FAROE ISLAND SALMON 27

beluga lentils, heirloom carrot, ramp puree

#### ROASTED HERITAGE

#### CHICKEN BREAST 26

fingerling potatoes, onion & mushroom fricassee,  
lemon-thyme chicken jus

#### BERKSHIRE BURGER 21

Highlawn Farms cheddar, smoked bacon, caramelized  
onion, garlic aioli, Berkshire Mountain Bakery cheese +  
herb ciabatta, french fries

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### SIDES 11

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#### ROASTED SPRING VEGETABLES

fresh herbs, za'atar

#### JUMBO SPRING ASPARAGUS

ramp pesto, olive oil

#### PARMESAN FRENCH FRIES

garlic aioli, parsley

#### MACARONI + CHEESE

cavatappi pasta, aged cheddar bechamel

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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.