



CHEFS KIM & TIM STEFFENS

SOUPS

French onion soup – sherry, caramelized onions, melted smoked Gruyère cheese 7

New England clam chowder – applewood smoked bacon, fresh clams, local cream 7

Soup of the day – *priced daily*

STARTERS

Maine lobster cakes – cornmeal-crust, fennel remoulade 13

Jumbo shrimp cocktail – touch of horseradish, cocktail sauce 10

Cheese & fruit plate – assorted domestic & imported cheeses, daily selection of fruits 14

Sea salt fried calamari – reggiano parmesan dusting, wild mushroom-tomato ragù 11

SALADS (*Add shrimp or salmon 5 Add chicken 4*)

Garden greens – bell peppers, mushrooms, tomatoes, carrots, cucumbers, *choice of dressings* 7

Caesar salad – hand torn hearts of romaine, house made Caesar dressing, garlic croutons, reggiano chip (*anchovies on request*) 7

Baby spinach salad – tomatoes, red onions, bacon, hard-boiled egg, apple, apple-cider vinaigrette 8

LIGHTER FARE

Beer battered fish & chips – fresh haddock, local BBC ale batter, hand cut fries, coleslaw, tartar sauce 15

Deerfield burger – 8^{oz} freshly ground beef from Deerfield's Yazwinski Farm, choice of cheese & toppings* 13

House made garden burger – tomato, onion, lettuce, kaiser bun, avocado ranch dressing 13

Roasted beet salad – mesclun, goat cheese, pistachios, orange segments, roasted shallot vinaigrette 11 (*Add pan seared duck breast*) 21

Flat iron steak salad – mixed greens, grilled sweet onions, avocado, parmesan crusted fried tomato, fennel remoulade, roasted shallot vinaigrette 15

*Swiss, American, cheddar 50¢ ▪ local chèvre, blue, smoked Gruyère 75¢
sautéed mushrooms, onions 75¢ ▪ applewood smoked bacon \$1

Deerfield Inn . 81 Old Main Street . Deerfield . Massachusetts . 01342



ENTREES

Champney's filet mignon – tomato croutons, herbed goat cheese, balsamic reduction, radish chips, mashed potatoes, braised greens, roasted colored beets 29

Pan seared scallops – coconut curry sauce, cous cous, cilantro, fried leeks 21

Twin grilled lamb loin chops – fresh mint demi glace, braised greens, roasted beets, cheddar-herb mashed potatoes 27

Glazed roasted breast of duck – lavender-honey glaze, toasted pearl barley risotto, braised greens, roasted colored beets 25

Atlantic salmon – fennel dusting, toasted pearl barley risotto, wild mushroom-tomato ragù, braised greens 23

Scallops & shrimp – orchiette pasta, alfredo sauce, manchego cheese, applewood smoked bacon, fennel & onion confit, caramelized Brussels sprouts 25

Haddock roulade – lobster stuffing, saffron pan reduction, caramelized Brussels sprouts, pearl barley pilaf 23

Woodland smoked ham –hard apple cider marmalade, cheddar-herb mashed potatoes, country style green beans with apple smoked bacon 21

Roasted half chicken – free range & local, fennel & onion confit, parsley pan reduction, cheddar mashed potatoes, country style green beans with apple smoked bacon 21

Pearl barley risotto – caramelized Brussels sprouts, fennel & onion confit, wild mushroom-tomato ragù, manchego cheese 18

SIDE DISHES 5

Roasted beets ▪ pearl barley risotto ▪ braised greens ▪ pearl barley pilaf
cheddar-herb or plain mashed potatoes ▪ caramelized Brussels sprouts

Please ask if you have any special requests and we will be glad to do all we can to accommodate you.

If you have any food allergies, please let us know before ordering. Consuming undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

A gratuity of 20% will be added to checks for 6 or more diners.

Deerfield Inn . 81 Old Main Street . Deerfield . Massachusetts . 01342