

The Williams Inn

On-the-Green at Williams College

DINNER

"Use only the best fresh regional ingredients in season and keep it simple."

— James Beard

Soups and Starters

New England-Style Clam Chowder \$6

Sweet Corn, Applewood-Smoked Bacon

Tavern Chili \$8

Soup of the Day \$5

Bone in Wings \$10

7 wings Fried Crispy, coated in your choice of Buffalo, BBQ, or Honey Mustard Sauce. Served with Carrot/Celery Sticks and Blue Cheese Dressing

Salads

Tavern Garden Salad Sm. \$4 Lg. \$7

Field Greens, Apples, Cranberries, Walnuts and Maple Vinaigrette

Caesar Salad \$7

With Garlic Croutons and Parmesan cheese

Add Chicken **\$5** Add Salmon **\$10**

Entrees

The Tavern Burger \$13

8oz Beef Burger served on a toasted Brioche Roll with Lettuce, Tomato, Onion and French fries choice of Cheddar, American or Swiss cheese

(Vegetarian Spicy Black Bean Burger Available upon request)

Fish & Chips \$16

Beer-battered East Coast Cod with Cole Slaw and French fries

Turkey Club \$13

Smoked Turkey Breast, Lettuce, Tomato, Applewood Smoked Bacon, Cranberry Aioli, French fries

Your choice of White, Multi-Grain, Rye Bread or Wrap

Served with French Fries

Build Your own Pasta Dinner \$10

Penne Pasta with your choice of Marinara, Alfredo, or Garlic & Extra Virgin Olive Oil And choose of toppings, Broccoli, Eggplant, Mushrooms, Peppers, Onions and Spinach

Add Chicken **\$5** Add Shrimp **\$9**

Baked Stuffed Eggplant \$20

Portabella Mushrooms, Bell Peppers, Onions and Tomato

Topped with Vegan Mozzarella Cheese

Shepherd's Pie \$20

Ground Lamb, Corn, Carrot, Onion, topped with Mashed Potato

Baked Cod with Farro & Arugula \$18

Served with Roasted Root Vegetables

3 Cheese Baked Mac & Cheese \$16

Made with Cheddar, Mozzarella, and American Cheese

Topped with Italian Season Breadcrumbs

**Please inform your server of food allergies prior to placing your order.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*