

The Williams Inn

On-the-Green at Williams College

Summer 2018

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

— James Beard

Soups

Soup of the Day \$5

Clam Chowder \$6

Tavern Chili Cup: \$5 Bowl: \$8

Salads

Add Chicken \$6

Add Salmon \$10

Add Shrimp \$9

Add Burger Patty \$8

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

Spring mix greens with tomato, cucumber, carrots and shiitake mushrooms. Choice of Maple or Raspberry Vinaigrette, Ranch or Blue Cheese Dressing, or Oil and Vinegar

Summer Salad \$12

Baby spinach, sliced strawberries, blueberries, chopped bacon, crumbled chevre cheese and raspberry vinaigrette

Pear and Blue Cheese: \$11

Saffron – poached pear, arugula, crumbled blue cheese, toasted pecans and maple vinaigrette

Caesar Salad \$7

Chopped romaine lettuce, parmesan, garlic croutons and garlic-anchovy dressing

Bar Snacks

Hog's Wings \$14

3 braised pork shanks, fried crisp, coated in BBQ sauce. Served with cole slaw

Loaded Potato Waffle \$6

A cheddar-potato waffle topped with bacon, scallions, tomatoes & cheddar cheese. Served with sour cream.

Chicken Wings or Boneless Tenders \$14

7 wings or 3 tenders, fried crisp, coated in your choice of Buffalo, sweet Thai chili, or BBQ sauce. Served with carrot/celery sticks & blue cheese dressing.

Nachos \$18

Corn tortilla chips with cheddar, jalapenos, peppers, onions, tomato & black olives

Bucket of French Fries \$6

Served with ketchup and malt vinegar

Burgers, etc

The Tavern Burger \$13

An 8-ounce burger, toasted brioche roll, with lettuce, tomato, red onion, pickle & French fries. Choice of: Swiss, Cheddar or American cheeses.

Add bacon, sautéed onions or mushrooms for an additional \$2 each

The Impossible BBQ Burger \$18

A 4-ounce Impossible patty, a smoky spice rub, BBQ sauce, cole slaw, sliced jalapenos & Daiya vegan cheddar on a Kaiser roll (Vegan)

Spicy Black Bean Burger \$13

Topped with guacamole, red onion & cheddar on a brioche roll with lettuce, tomato, pickle and French fries

Websterville Grilled Cheese Sandwich \$16

Griddled multigrain bread with Vermont Creamery goat cheese, red onion marmalade, roasted red pepper & shiitake mushrooms, served with French fries

Grilled Lemon-Cilantro Chicken Breast Sandwich \$14

Avocado aioli, salsa fresca, arugula on grilled naan with house made potato chips and field greens

Entrées

Shepherd's Pie \$20

Ground lamb, corn, carrot, onion, topped with mashed potato

Fish & Chips \$18

Cod, Berkshire Brewery Steel Rail Ale batter. Served with French fries, cole slaw, tartar sauce and lemon

Chicken & Waffles \$18

Crisp fried chicken and Belgian waffle with maple gravy. Served with homemade applesauce

Grilled NY Strip Steak \$32

Served with Chimichurri sauce, herb-roasted potatoes & field greens salad

Grilled Salmon with Chorizo, Spinach & Herb-Roasted Potatoes \$28

New England Seafood Pasta \$24

Bowtie pasta with shrimp, scallops and lobster in a whiskey cream sauce

*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.