

LUNCH MENU

MAY 8 - MAY 14

(FULL DINNER MENU ALSO AVAILABLE)

BEACON

GRILLE

SOUPS, CHOWDERS, AND SALADS (Add to salads: grilled chicken (4), shrimp (6), or sliced steak (8).)

SOUP OF THE DAY 6	BEACON MIXED GREEN SALAD 7	CAESAR SALAD 8
CLASSIC FRENCH ONION 7 With three onions - Spanish, red and leeks, topped with croutons and melted Gruyère cheese.	Baby greens tossed with dried cranberries, candied pecans, and red onion in balsamic dressing.	Romaine lettuce, tossed in our Caesar dressing, topped with house-made croutons and Parmesan.
LOBSTER BISQUE 8 In-house traditional Boston recipe.	WILTED SPINACH SALAD 6 Baby spinach, chopped egg, pickled red onion, and bacon, lightly wilted, served with sweet and sour onion dressing.	BALSAMIC-ROASTED BEET SALAD 8 Roasted beets, sliced and layered with arugula, crispy goat cheese, and topped with pistachios and roasted shallot dressing.
CLAM CHOWDER 7 Creamy New England chowder with broth, clams, diced chef potatoes, onions, bacon, and celery, finished with cream.	APPLE SALAD 8 Arugula, watercress, sliced apple, almonds, and crispy goat cheese.	ASIAN CHICKEN SALAD 15 Mixed greens topped with grilled chicken, mandarin oranges, shredded carrots, cucumbers, wok-charred peppers, fresh peas, baby corn, sliced almonds, crunchy noodles and orange-ginger vinaigrette.

APPETIZERS

ASPARAGUS FRITTI 9 Lightly coated and deep fried asparagus spears served with tomato basil sauce.	BEACON ONION RINGS 7 Jumbo-sized, crispy onion rings hand-breaded and served with house-made ranch aioli.	FRUIT PLATE 12 Fresh, seasonal fruit, sliced and arranged. Garnished with artisanal cheese. Served with house-made crostini.
THAI CHICKEN TENDERS 8 Crispy chicken tenders tossed in a sweet and spicy Thai chili sauce.	COCONUT SHRIMP 11 Crusted with panko crumbs and shaved coconut, served with sweet orange-horseradish sauce.	CRISPY CALAMARI 11 Tender calamari, tossed with a tangy sweet chili, lime, and balsamic glaze served with peperoncini aioli.

WEEKLY FEATURES

BEER PAIRING

APPETIZER

ROASTED GARLIC POLENTA TOTS 8 Shaved manchego cheese, cherry tomatoes, truffle aioli.	Narragansett, Summer Ale (RI) Can - 5
---	---------------------------------------

ENTRÉES

SEAFOOD AND AZULUNA SAUSAGE LINGUINE 15 Baby spinach, fennel, chili flakes, pomodoro sauce.	Sierra Nevada, Pale Ale (CA) Bottle - 6
---	---

SOUP/SANDWICH 13 Azuluna croque-monsieur and roasted tomato soup.	Boddingtons, Pub Ale (ENG) Can - 7
---	------------------------------------

VINE-RIPENED TOMATO AND HOUSE-MADE MOZZARELLA SALAD 11 Baby arugula, roasted red peppers, aged balsamic drizzle, and extra virgin olive oil.	Full Sail, Session Lager (OR) Bottle - 7
--	--

LUNCH ENTRÉES

HOUSE-BRINED PORK SINGLE CHOP 14 Large single pork chop, grilled and served with apple chutney, au gratin potatoes, Brussels sprouts with melted cheese, and cider demi-glace.	LOBSTER MAC N' CHEESE 14 Fresh lobster meat tossed with shell pasta, classic béchamel, Fontina cheese, and seasoned panko topping. Served with lemony arugula.
--	--

BEACON SCALLOPS 21 Scallops, toasted pancetta and melted leek sauce, mashed potatoes, and sautéed spinach.	GRILLED ATLANTIC SALMON 17 Six oz. grilled salmon served with au gratin potatoes and sautéed spinach.
--	---

BAJA FISH TACOS 14 With Spanish rice. Three per order.	7 OZ. FILET MIGNON 29 Seasoned mashed potatoes, asparagus, and demi-glace.
--	--

VEGETARIAN

FIG, WALNUT, AND MASCARPONE RAVIOLI 10 Fig, walnut, and mascarpone ravioli simmered in brown butter sauce with walnuts, sage, and Parmesan.	BASIL FETTUCCINE 12 Basil fettuccine in a light cream sauce, tossed with vegetables, basil, garlic, shallots, and smoked Gouda.
---	---

SANDWICHES

BALDWIN BURGER 10 A half-pound burger, grilled to your liking. Served with french fries. Choice of two burger toppings included: Applewood smoked bacon, sautéed onions, mushrooms, roasted peppers, American, cheddar, Swiss, or blue cheese.
--

INNKEEPER'S MELT 12 Shaved roasted prime rib on sliced Italian bread with mushrooms, horseradish sauce, and Swiss cheese. Served with sweet potato fries.

TURKEY CLUB 10 With bacon, lettuce, tomato, mayonnaise, and french fries.

PRESSED GRILLED CHICKEN SANDWICH 12 Tender grilled chicken breast, aged cheddar cheese, vine-ripe tomato, romaine lettuce, and applewood smoked bacon. Served with a side of buttermilk ranch dressing and sweet potato fries.
--

RARE AHI TUNA "SANDWICH" 10 Fresh tuna, sesame pita, cucumber, wasabi mayo, and arugula.
--

LOBSTER ROLL Market Price

PETITE NEW YORK STRIP STEAK 14 Open faced sirloin on griddled garlic bread.

Be sure to notify server of any food allergies. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 18% gratuity included on parties of six or more.

BEACON

GRILLE

DRAFT BEERS 5.⁵⁰

HARPOON, IPA (MA)
 ALLAGASH, WHITE (ME)
 CISCO, SANKATY LIGHT (MA)
 SAM ADAMS, SUMMER ALE (US)
 NEWCASTLE, BROWN ALE (ENG)
 VICTORY, DONNYBROOK STOUT (PA)
 DOGFISH HEAD, 60 MINUTE IPA (DE)

BOTTLED BEERS 4.⁵⁰

BUD LIGHT (US)
 BUDWEISER (US)
 MILLER LITE (US)
 HEINEKEN (HOL)
 COORS LIGHT (US)
 MICHELOB ULTRA (US)
 CORONA EXTRA (MEX)
 CLAUSTHALER N/A (DEU)

FEATURED DRAFTS

CHIMAY TRAPPIST, TRIPEL (BEL) 9 oz. 9
 An incredible blonde Tripel from Belgium's most iconic producer.

PRETTY THINGS, 'JACK D'OR', SAISON AMERICAIN (MA) 7
 An American take on the French farmhouse ale, from Massachusetts' hottest microbrewery.

ARTISAN BEERS

STELLA ARTOIS (BEL) 6
 IPSWICH, ORIGINAL ALE (MA) 6
 LINDEMANS, FRAMBOISE (BEL) 10
 SIERRA NEVADA, PALE ALE (CA) 6
 SIERRA NEVADA, RUTHLESS RYE IPA (CA) 7
 DOC'S, HARD CIDER (NY) 8
 DALE'S PALE ALE (CO) 6.5% ABV 6
 SAISON DUPONT (BEL) 6.7% ABV 13
 NARRAGANSETT, SUMMER ALE (RI) 5

CLOWN SHOES, EAGLE CLAW IMPERIAL AMBER 22 oz. (MA) 14
 SAM ADAMS, BOSTON LAGER (US) 5
 STONE, OAKED ARROGANT BASTARD ALE (CA) 8
 CHIMAY TRAPPIST, GRANDE RÉSERVE (BEL) 9% ABV 10
 CISCO, WHALE'S TALE PALE ALE (MA) 6.8% ABV 7
 BODDINGTONS, PUB ALE (ENG) 7
 BROOKLYN, LAGER (NY) 5
 FULL SAIL, SESSION LAGER (OR) 7
 OMMEGANG, WITTE (NY) 8

FEATURED WINE

MACROSTIE, PINOT NOIR, SONOMA COAST, CALIFORNIA, 2008 16 62
 This Pinot Noir is juicy and ripe yet finishes clean and refreshing.

SPARKLING


	<i>glass</i>	<i>bottle</i>
VILLA SANDI, IL FRESCO, PROSECCO, VENETO, ITALY, NV	9	34
MOËT & CHANDON, BRUT, IMPERIAL	17	67

WHITE (SEE ALSO FULL WINE LIST)

CAPOSALDO, PINOT GRIGIO, VENETO, ITALY, 2011	7	26
CHEHALEM, PINOT GRIS, WILLAMETTE VALLEY, OREGON, 2010 	10	38
PRINZ VON HESSEN, RIESLING, RHEINGAU, GERMANY, 2009	8. ⁵⁰	32
ISABEL, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND, 2011	9	34
THE WHIP, WHITE WINE BLEND, LIVERMORE VALLEY, CALIFORNIA, 2010	11	42
CAVE DE LUGNY, CHARDONNAY, MÂCON-VILLAGES, BURGUNDY, FRANCE, 2010	8	28
EMMA PEARL, CHARDONNAY, CENTRAL COAST, CALIFORNIA, 2009	9	34
J VINEYARDS, CHARDONNAY, RUSSIAN RIVER VALLEY, CALIFORNIA, 2008	14	52
CHATEAU SAINT EULALIE, ROSE, FRANCE, 2011	9	34

RED (SEE ALSO FULL WINE LIST)

ANGELINE, PINOT NOIR, CALIFORNIA, 2010	8. ⁵⁰	32
CHEHALEM, 3 VINEYARD, PINOT NOIR, WILLAMETTE VALLEY, OREGON, 2009 	13. ⁵⁰	49
QUPE, SYRAH, CENTRAL COAST, CALIFORNIA, 2009	10	36
SANTA JULIA, ORGANICA, MALBEC, MENDOZA, ARGENTINA, 2011 	8. ⁵⁰	32
PEIRANO ESTATE, SIX CLONES, MERLOT, LODI, CALIFORNIA, 2010	9	34
VEGA SINDOA, EL CHAPARRAL, OLD VINE GARNACHA, NAVARRA, SPAIN, 2009	9	34
CASTELLO DI QUERCETO, CHIANTI CLASSICO, ITALY, 2008 (SANGIOVESE BLEND)	9. ⁵⁰	38
ST. FRANCIS, OLD VINE ZINFANDEL, SONOMA COUNTY, CALIFORNIA, 2008	11. ⁵⁰	43
WILLIAM HILL, CABERNET SAUVIGNON, CENTRAL COAST, CALIFORNIA 2009	8	30
JOSH CELLARS, CABERNET SAUVIGNON, NORTH COAST, CALIFORNIA, 2009 	11	40
RAMEY, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA, 2007	17	62

 Indicates wines that have been made from organically grown grapes.

SPECIALTY COCKTAILS

All at 9.⁹⁵

SPRING SPARKLERS

CZECH MAIL
 Rhum Clément, Becherovka, Honey, Lemon, Prosecco

SEELBACH
 Eagle Rare Bourbon, Cointreau, Prosecco, Two Bitters

AMALFI COAST
 House-Made Limoncello, Averna, Prosecco

STRAIGHT UP

CORPSE REVIVER No. 2
 Knockabout Gin, Cocchi Americano, Cointreau, Lemon, Absinthe

AMELIA
 Vodka, Elderflower, House-Made Blackberry Puree, Lemon, Lavender

RYE GO HOME
 Rye, Punt e Mes, Cointreau, House-Made Coffee-Orange Bitters

POMEGRANATE COSMOPOLITAN
 House-Made Pomegranate Vodka, Chateau Pomari, Grenadine, Lime

JAMAICA FAREWELL
 Appleton Rum, Watermelon Shrub, Falernum, Lime, Smoky Rinse

VIOLET FEMME
 Gin, St. Germain, Crème de Violette, Lemon, Boston Bittahs

ON THE ROCKS

TEQUILA-HONEY SMASH
 Reposado Tequila, Honey, Mint, Lemon

STRAWBERRY-RHUBARB RICKEY
 House Strawberry-Rhubarb Vodka, Rhubarb Syrup, Fresh Lime, Soda

BEACON BACK NINE
 House-Made Sweet Tea Vodka, Mel's Lemonade, Regan's Orange Bitters

RANSOM COLLINS
 Barrel Aged Gin, Lemon, Simple Syrup, Soda

STONE-FENCE SWIZZLE
 Rum Blend, House-Made Apple Shrub, Falernum, Lime

Wine Spectator



AWARD OF EXCELLENCE

2011