



CHEFS KIM & TIM STEFFENS

SOUPS

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

New England clam chowder 7

Soup of the day – *priced daily*

STARTERS

Maryland crab cakes – parmesan-crust, tartar sauce 11

Jumbo shrimp cocktail – touch of horseradish, cocktail sauce 10

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

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

House made country pâté – whole grain mustard, crackers, dried nuts & fruit 11

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

Garden greens – bell peppers, mushrooms, tomatoes, carrots, cucumbers, raspberry balsamic vinaigrette 7

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

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

LIGHTER FARE

BBC beer battered fish & chips – local ale, hand cut fries, coleslaw, tartar sauce 15

Deerfield burger – 8^{oz} freshly ground local Deerfield beef, choice of cheese & toppings* 13

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

Roasted beet salad – chilled shrimp, mesclun, goat cheese, pistachios 17

*Swiss, American 25¢ ▪ local chèvre, blue, cheddar 75¢
sautéed mushrooms, onions 50¢ ▪ maple bacon \$1



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 20

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

Calves liver – beer battered onion rings, balsamic reduction, whipped potatoes, onion & fennel confit, country style green beans with apple smoked bacon 19

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

Tenderloin tips – barbecue demi glaze, onion & fennel confit, mushrooms, mashed potatoes, greens, roasted beets 22

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

Scallops & shrimp – orchiette pasta, Brussels sprout chips, sweet onion confit, pancetta, manchego cream sauce 25

Smoked spiral ham – corncob smoked from Vermont, hard apple cider marmalade, cheddar-herb mashed potatoes, country style green beans with apple smoked bacon 21

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

Vegetable curry – potatoes, chick peas, carrots, bhatura bread 18

SIDE DISHES 5

Roasted beets ▪ pearl barley risotto ▪ braised greens
cheddar-herb or plain mashed potatoes

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