



the lawn

@ KEMBLE INN
#INTHEBERKSHIRES

walk in only 12 PM to SUNSET
(weather permitting)

CREDIT CARDS PREFERRED
NO SPLIT CHECKS

outside at 2 KEMBLE STREET, LENOX MA

signature cocktails

LAWN COLLINS – 11

BMD greylock gin, RIPE: fresh lemon sour, simple syrup

CRANBERRY LIME RICKEY – 11

BMD ice glen vodka, RIPE: cranberry, fresh lime

RAGGED MOUNTAIN MOJITO – 11

BMD ragged mountain rum, RIPE: mint, fresh lime, sugar, soda water

CORN WHISKEY SOUR – 11

BMD corn whiskey, RIPE: fresh lemon sour

SMOKEY BOURBON MARGARITA – 11

smokey peet bourbon, RIPE: agave, fresh lime



wine & bubbles by the glass

PRIMA PERLA, PROSECCO, ITALY – 13

DUVAL-LEROY, CHAMPAGNE, FRANCE – 23

WILLAKENZIE, PINOT GRIS, OREGON – 13

ESK VALLEY, SAUVIGNON BLANC, NEW ZEALAND – 13

CAMBRIA, CHARDONNAY, CALIFORNIA – 15

ROSÉ - TORMARESCA, NEGROAMARO, ITALY – 13

create your own picnic



Looking for a snack?

2 - 5 ounces of meats and/or cheeses
(plus a few accompaniments)
per person should do it!

Feeling hungry?

3 - 7 ounces of meats and/or cheeses
(plus a few accompaniments)
per person should do it!

create your own picnic

CHEESES (priced per oz)

'session cheddar', buzzards bay brewery (ma/vt) - \$4

'bluebird', raw milk aged blue, grey barn farm (ma) - \$5

'o'banon', goat cheese in chestnut leaf, capriole (in) - \$6

st. stephen', triple-cream – four fat fowl (ny) - \$4

'invierno', sheep & cow, vermont shepherd (vt) - \$4

'burratina' - maplebrook farm (vt) - \$7 (per 2 oz portion)

MEATS

(priced per oz)

torchon of foie gras - \$7

smoked duck breast - \$4

prosciutto ham - \$5

dry cured fennel salami - \$3

spicy soppressata - \$4

country style pork pate - \$4

VEGETABLES

(all priced \$3 per each)

medley of raw garden veg

artichoke-white bean hummus

FRUIT & NUTS

(all priced \$2 per each)

fresh berries | grapes

dried apricot | dried cherries

salted cashews | smoked almonds

spiced pecans

BREAD & CRACKERS (8 of each per \$2)

baguette slices | crackers | pita chips | gluten-free wafers

CONIDEMENTS

maple-horseradish mustard – \$2 | jam – \$2 | honey comb – \$3

cornichon – \$1 | pickled market vegetable - \$1

soft drinks

the lawn water – 1
lemonade / iced tea / cranberry juice
coca-cola / diet coke / sprite / ginger ale – 3
saratoga sparkling or still water – 7

craft beers by big elm

LAGER – 5
ALE – 5

STOUT – 5
IPA – 5

ice cream

raspberry sorbet – 5
salted caramel – 5
dirt chocolate – 5
vanilla bean - 5
sumatra coffee – 5
mint chip – 5



white wine bottles

ANSGAR CLUSSERATH,

2013 REISLING KABINETT, MOSEL, GERMANY – 51

Off-dry to taste, the palate is elegant and sleek, with luscious floral and honed flavors balanced by steely, racy acidity and slate-mineral notes.

GRANBAZAN, 2016 ALARINO, RIAS BAIXAS, SPAIN – 41

Citrus notes coupled with fruit aromas (white peach) over a touch of minerality characteristic of the terroir.

DANIEL CROCHE,

2016 SAUVIGNON BLANC, SANCERRE, FRANCE – 50

On the palate it is fresh and tightly wound; acidity is tempered by very subtle residual sugar; very clean; alive, racy, youthful. Overall, a dry and elegant wine.

ANTICA, 2014 CHARDONNAY, NAPA VALLEY, CALIFORNIA – 81

Generous flavors of pear, melon, and nectarine, that are pure, focused and lingering on the palate.

VIDAL-FLEURY, COTES DU RHONE BLANC, FRANCE – 50

Elegant, medium bodied white. Expresses dried apricot, gingersnaps, and honeysuckle on the palate.

ESK VALLEY, 2017 SAUVIGNON BLANC, NEW ZEALAND – 42

Bright, crisp with great minerality. Grapefruit and lime elegantly flow across the palate.

WILLAKENZIE ESTATE,

2016 PINOT, WILLAMETTE VALLEY, OREGON – 40

Aromas of citrus, granny smith apples, and jasmine, accompanied by mineral notes.

CAMBRIA, “KATHERINES VINEYARD,” 2015 CHARDONNAY, SANTA MARIA VALLEY, CALIFORNIA – 46

Ripe fruit, floral aromas, and spice dominate the nose. Elegant French oak amidst orchard fruit on the palate.

rosé bottles

CALAFURIA, 2017 NEGROAMARO ROSÉ, PUGLIA, ITALY – 44

Bright and refreshing, with notes of red fruit and raspberries in the bouquet.

DOMAIN LAFAGE, 2017 GRENACHE / MOURVEDRE ROSÉ, LANGUEDOC-ROUSSILLON, FRANCE – 48

Strawberry, white peach and rose petal aromas,
fresh and racy with solid depth of flavor.

sparkling bottles

POL ROGER BRUT NV, CHAMPAGNE, LA VALLÉ DE LA MARNE, FRANCE – 113

Yields a powerful and attractive nose with aromas of pear and honeysuckle. Decadent flavors of honeysuckle, white jasmine, vanilla and brioche.

DUVAL-LEROY NV, CHAMPAGNE, A VERTUS, FRANCE (HALF BOTTLE) – 54

Yielding finesse and power, it expresses dark chocolate, cinnamon,
and yellow roasted figs on the palate.

RUNART ROSÉ, BRUT NV, CHAMPAGNE, REIMS, FRANCE – 148

Nose of dried fruit, strongly scented flowers and pastries, rich palate, moderately honeyed.