



SMALL PLATES

TINNED FISH \$22
pickles, baguette

CHICORY SALAD * \$18
smoked trout, grapefruit, mustard vinaigrette, pistachio

SMOKED BEET SALAD * \$16
pistachio butter, arugula, feta, pickled onions

WEDGE SALAD * \$14
buttermilk, bacon, point Reyes blue cheese

BURRATA \$21
tapenade, spicy sundried tomato, baguette

GRILLED EGGPLANT + ROASTED RED PEPPERS \$14
fish sauce vinaigrette, pickled jalapeños herb

LARGE PLATES

BUCATINI \$22
ramp pesto, guanciale, lemon
(vegetarian option available)

SALMON * \$28
gigante beans, leek confit, mustard aioli, gramolata

HALF CHICKEN \$29
maitake, asparagus, roasted baby carrots,
truffle jus

CHEESEBURGER \$18
house sauce, red onion, pickles, fries
(vegetarian option available)

HICKORY SMOKED BEEF CHEEK * \$32
Marsh Hen Hill polenta, horseradish

STEAK FRITES \$38
petite filet, bordelaise

SIDES

BREAD +RICOTTA \$6
assorted Berkshire Mountain Bakery bread

FRIES \$6
crispy & seasoned

Ask us about kid's menu options

A 20% service charge will be added to all food & beverage items.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.



THE AIRPORT ROOMS

COCKTAILS \$15

BURNING DOWN THE HOUSE

smoked pineapple spirit, lillet, passionfruit, sesame

OPAL WALLPAPER

gin, cocchi americano, pear-ginger shrub, bitters

CARELESS WHISPER

gin, meyer lemon, chamomile, sparkling wine

BAD BLOOD

Tequila, blood orange, thyme, lime, soda

GREEN ENVY

green chartreuse, velvet falernum, pineapple, mint

HEAL THE PAIN

mezcal, ancho chili, turmeric, ginger, honey, yuzu

WINE

GLS | CRF | BTL

SPARKLING

Sorelle Branca Prosecco, IT

\$17 | - | \$66

Meinklang Prosa Frizzante Rose, AT

\$15 | - | \$58

Billecart-Salmon Brut Réserve Champagne, FR
(375ml)

- | - | \$80

Pol Roger Champagne Brut, FR

- | - | \$180

Benoit Lahaye Champagne, FR

- | - | \$200

WHITE

Christina, Grüner Veltliner, AT

\$15 | \$30 | \$58

Gaspard, Sauvignon Blanc, FR

\$15 | \$30 | \$58

Judith Beck, Weissburgunder, AT

\$14 | \$28 | \$54

La Patience, Chardonnay, FR

\$14 | \$28 | \$54

ROSE

Judith Beck, Beck Pink, AT

\$14 | \$28 | \$54

Scribe Una Lou Rosé, CA

\$15 | \$30 | \$58

ORANGE

Cirelli Orange, IT

\$15 | \$30 | \$58

UIVO, Anphora Branco, PT

\$17 | \$34 | \$66

RED

Osmote, Dechaunac, NY (Chilled)

\$14 | \$28 | \$54

La Kiuva, Rouge De Vallee, IT

\$15 | \$30 | \$58

Division, Nouveau Nouveau! OR

\$16 | \$32 | \$62

Domain Bessa Valley, Enira, BG

\$15 | \$30 | \$58

Matsu, El Recio, SP

\$16 | \$32 | \$62

BEER + CIDER

Idle Hands, Gretel Pilsner, MA \$12

Zero Gravity, Little Wolf Pale Ale, VT \$10

Honest Weight Gate 37 Gristette, MA \$14

Lawsons, Little Sip, IPA VT \$14

Burlington Beer Co., Uncanny Valley NEIPA, VT \$13

Berkshire Cider (GF), North Adams MA 500ml \$19

JUICE + SODA

Coke, Diet Coke, Sprite, Fever Tree Ginger Beer \$4

Juice, Lemonade \$4

Saratoga Springs 828ml \$9

BOOZE-LESS

PEAR SPRITZ shrub, non- alcoholic sparkling wine, soda \$12

BLOOD MOON blood orange, turmeric, ginger, honey, tonic \$12

Athletic Brewing, Upside Dawn Golden Non-Alcoholic, CT \$9

Dr Fischer Non-Alcoholic Sparkling Riesling GLS \$14 BTL \$54



DESSERTS

GRILLED PINEAPPLE * \$12
rum pastry cream, meringue, mint

BROWNIE \$10
high lawn mocha ice cream

COFFEE + TEA

French Press, No. Six Depot \$6
Bellocq Hot Tea \$4

AFTER DINNER DRINKS

Amaro Nonino \$13
Amaro Dell Etna \$12
Amaretto \$12
Averna \$12
Braulio \$13
Bully Boy Amaro \$12
Cynar \$12
Chartreuse - Green or Yellow \$16
DOM Benedictin \$12
Field Day Strawberry Amaro \$12
Forthave Spirits Amaro \$13
Forthave Spirits Coffee Liqueur \$13
Fernet Branca \$12
Grand Marnier \$13
Piere Ferrand 1er Cru de Cognac \$13

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