



SMALL PLATES

CHICORY SALAD * \$14

pomelo, badger flame beets, citrus vinaigrette, pistachio

ROASTED DELICATA SQUASH SALAD \$16

sage ricotta, frisee, apples, puffed buckwheat

TINNED FISH \$22

pickles, tomatoes, crackers, baguette

GRILLED CARROT SALAD * \$17

skyr, pesto, guajillo, almonds

SMOKED MOZZARELLA ARANCINI \$17

spicy marinara, basil

LARGE PLATES

SMOKED BRAISED PORK * \$32

roasted mushrooms, crispy brussels sprouts, polenta, gremolata
(vegan option available)

ROASTED CHICKEN BREAST * \$30

escarole, gigante beans, salsa verde, cipollini onion

ROASTED SALMON * \$28

squash and aji amarillo curry, quinoa, chickpeas, kale

CHEESEBURGER \$18

house sauce, red onion, pickles, fries
(vegetarian option available)

STEAK FRITES \$38

teres major, peppercorn sauce, black garlic aioli

SIDES

BREAD + RICOTTA \$6

assorted berkshire mountain bakery breads

CRISPY EGGPLANT \$12

green tahini

Ask us about kid's menu options

*Gluten Free

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.

COCKTAILS \$15

BURNING DOWN THE HOUSE

smoked pineapple spirit, lillet, passionfruit, sesame

OPAL WALLPAPER

gin, cocchi americano, pear- ginger shrub, bitters

CURRENT AFFAIR

c. cassis liqueur, mezcal, blackberry, lime

ANTIDOTE

reposado tequila, cynar, dry vermouth

PRIVATE JET

rye, sunrise cairns amaro, aperol, lemon

HOT RUM PUNCH

dark rum, velvet felernum, cherry heering, walnut bitters

BEER + CIDER

Idle Hands, Gretel Pilsner, MA \$12

Hot Plate, After Party Lager, MA \$11

Honest Weight Gate 37 Grisette, MA \$14

Lawsons, Little Sip, IPA VT \$14

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

Vermont Beer Makers, Scarlet Red, VT \$12

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

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

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

WINE GLS / CRF / BTL

S P A R K L I N G

Maison Foucher, Crémant de Loire, FR \$17 / - / \$66

Meinklang, Prosa Frizzante Rose, AT \$15 / - / \$58

Billecart-Salmon, Brut Réserve Champagne, FR - / - / \$80 (375ml)

Pol Roger, Champagne Brut, FR - / - / \$180

Benoit Lahaye, Champagne, FR - / - / \$200

W H I T E

Teutonic "Jazz Odyssey", Riesling, OR \$14 / \$28 / \$54

Vadiaperti, Greco Di Tufo, IT \$14 / \$28 / \$54

Gaspard, Sauvignon Blanc, FR \$15 / \$30 / \$58

La Patience, Chardonnay, FR \$15 / \$30 / \$58

R O S E

Judith Beck, Beck Pink, AT \$14 / \$28 / \$54

Scribe, Pinot Noir Rosé, CA \$20 / \$40 / \$76

O R A N G E

Cirelli Orange, IT \$15 / \$30 / \$58

UIVO, Anphora Branco, PT \$17 / \$34 / \$66

R E D

Division, Nouveau Nouveau, OR \$16 / \$32 / \$62

Valdibella, Agape, Nerello Mascalese, IT \$13 / \$26 / \$52

Mas de Libian Côtes du Rhône, Bout d'zan, FR \$14 / \$28 / \$54

Zillamina, Monastrell, SP \$12 / \$24 / \$46