



12pm - 9pm

MARINATED OLIVES + SPICED NUTS * ^ \$12

CHEESE + CHARCUTERIE \$30

local farm cheeses, prosciutto, soppressata, cornichons, jam, crackers

HERB AND ONION DIP * \$16

bottarga, everything seasoning, ramp oil served with potato chips

GINGER + LEMONGRASS CRAB CAKE * \$22

papaya salad, fish sauce vinaigrette, coconut cilantro purée

PORK RILLETTE \$18

giardiniera, whole grain mustard, Berkshire Mountain Bakery toast

SALADS

HOUSE * ^ \$13

little gem, cucumber, radish, herbs, red wine vinaigrette

CAESAR \$15

little gem, anchovy, focaccia croutons

SUGAR SNAP PEA + SEA BEAN * \$16

butter milk ranch, chive oil, pea tendrils, lemon

- ADD: chicken +\$6 avocado +\$4 tuna confit +\$5

SANDWICHES

NUT BUTTER + JAM ^ \$10

almond butter, raspberry preserves, peasant bread, chips

GRILLED CHEESE \$12

cheddar cheese, peasant bread, pickle spear

add ham +\$3 add tomato +\$3

REUBEN \$16

corned beef brisket, sauerkraut, swiss cheese, 1000 island, rye

TURKEY \$14

avocado, bacon, tomato aioli, arugula, toasted peasant bread

SWEETS

CHOCOLATE CHIP COOKIES a few cookies to share \$6

HIGH LAWN VANILLA ICE CREAM \$4

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

* Gluten Free ^ Vegan