



SMALL PLATES

ISLAND CREEK OYSTERS * 6pc \$18 / 12pc \$32
mignonette

CHICORIES * \$18
jumbo lump crab, cara cara orange, pistachio

TINNED FISH \$16
pickles, baguette

OSSETRA CAVIAR * \$65
soft boiled egg, crème fraîche, chips

WEDGE SALAD * \$16
buttermilk, bacon, bayley hazen blue cheese

BURRATA \$18
spicy sun dried tomatoes, nicoise olive, baguette

BEEF TARTARE \$20
whole grain mustard, pickled shallot

LARGE PLATES

ORECCHIETTE \$22
favas, nettles, pecorino

ROASTED COD \$28
grilled spring onion, curried couscous, meyer lemon

CHEESEBURGER \$18
house sauce, red onion, pickles

ROASTED HALF CHICKEN * \$28
asparagus, maitake, truffle jus

STEAK FRITES \$32
tri tip, bordelaise, high lawn salted butter

SIDES

BREAD + BUTTER \$6
assorted berkshire mountain bakery breads

FRIES \$6
crispy & seasoned

Chef Ty Hatfield

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 foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

* Gluten Free



COCKTAILS

THE SPRITZ

white wine, dry vermouth, cranberry, maple, soda \$13

BLACKINTON ROSE

bourbon, aperol, dry vermouth, rhubarb, orange bitters \$14

AVOCADO TOAST

tequila, avocado, agave, lime \$14

TAMARINDA

mezcal, tamarind, agave, lime, chili piquin \$14

GREYLOCK PUNCH

dark rum, velvet falernum, pineapple, maple, sparkling cider \$13

BYRRH MARTINEZ

gin, byrrh, maraschino \$14

WINE

GLS | CRF | BTL

SPARKLING

Sorelle Branca Prosecco, IT	\$16		-		\$60
Folios de Baco, Uivo PT NAT Curtido, PT	\$15		\$30		\$58
Meinklang Prosa Frizzante Rose, AT	\$14		\$28		\$54
Pol Roger Champagne, FR	\$28		-		\$150
Benoit Lahaye Champagne, FR	-		-		\$200

WHITE

Christina, Grüner Veltliner, AT	\$14		\$28		\$54
Lieu Dit, Melon de Bourgogne, CA	\$14		\$28		\$54
Gaspard, Sauvignon Blanc, FR	\$12		\$24		\$46
La Patience, Chardonnay, FR	\$12		\$24		\$46

ROSE + ORANGE

Ameztoi, Txakolina Rose, SP	\$15		\$30		\$58
Judith Beck, Beck Pink, AT	\$13		\$26		\$50
Estación Yumbel Tinaja Moscatel, CL	\$15		\$30		\$58
Meinklang, Mulatschak, AT	\$14		\$28		\$54

RED

Les Brebis, Pinot Noir, OR	\$15		\$30		\$58
Tenuta delle Terre Nere, IT	\$16		\$32		\$62
Viña Sastre, Ribera Del Duro, SP	\$15		\$30		\$58
Broc Cellers, Love Red, CA	\$16		\$32		\$62

BEER + CIDER

Zero Gravity Green State Lager, VT	\$10
Idle Hands Gretel German Pilsner, MA	\$11
Honest Weight Gate 37 Grisette, MA	\$10
Hermit Thrush, Party Boy Sour, VT	\$14
Lawsons, Little Sip IPA, VT	\$13
Exhibit 'A', Briefcase Porter, MA	\$10
Berkshire Cider (GF), North Adams MA 500ml	\$18

JUICE + SODA

Coke, Diet Coke, Sprite, Fever Tree Ginger Beer	\$3.5
Juice, Lemonade	\$4
Saratoga Springs 828ml	\$9

COFFEE + TEA

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



DESSERTS

OLIVE OIL CAKE * \$10
whipped ricotta, grapefruit

BROWNIE \$10
high lawn mocha ice cream

COFFEE + TEA

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

AFTER DINNER DRINKS \$12

Amaro Nonini	Chartreuse
Bully Boy Amaro	Forthave Spirits Amaro
Fernet Branca	Forthave Spirits Coffee Liqueur
Amaro Dell Etna	DOM Benedictin
Braulio	Grand Marnier
Averna	Amaretto
Cynar	Piere Ferrand 1er Cru de Cognac

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