



SMALL PLATES

TINNED FISH \$22

pickles, baguette

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

mignonette

WEDGE SALAD * \$14

buttermilk, bacon, point Reyes blue cheese

CHICORIES * \$18

smoked trout, apples, mustard vinaigrette, pistachio

BURRATA \$18

spicy sun dried tomatoes, nicoise olive, baguette

ARANCINI \$14

smoked mozzarella, spicy marinara, basil

LARGE PLATES

ORRECHIETTE \$22

delicata squash, broccoli rabe, brown butter, guanciale
(vegetarian option available)

SALMON * \$28

hoisin, charred summer vegetables, dashi,
watermelon radish, furikake

HALF CHICKEN \$29

maitake, roasted baby carrots, savoy cabbage,
truffle jus

CHEESEBURGER \$18

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

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.

*Gluten Free



COCKTAILS \$15

BURNING DOWN THE HOUSE

smoked pineapple spirit, lillet, passionfruit, sesame

OPAL WALLPAPER

gin, cocchi americano, pear-ginger shrub, bitters

BAD BLOOD

Tequila, blood orange, thyme, lime, soda

GHOSTBUSTERS

sage infused rum, honey, lemon, egg white

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
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
Fossil & Farm Willamette Valley, Pinot Noir, OR	\$20		\$40		\$78
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 Grisette, 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

OLIVE OIL CAKE * \$10
whipped ricotta, seasonal fruit

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	Field Day Strawberry Amaro
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
Chartreuse	

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