



## **SMALL PLATES**

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

TINNED FISH \$16  
pickles, baguette

WEDGE SALAD \* \$14  
buttermilk, bacon, bayley hazen blue cheese

ROASTED DELICATA SQUASH SALAD \* \$18  
trevisano, ricotta, brown butter vinaigrette

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

ARANCINI \$14  
smoked mozzarella, spicy marinara, basil

## **LARGE PLATES**

RIGATONI \$22  
broccoli rabe, yellow squash, pecorino

SALMON \* \$32  
hoisin, charred cabbage, dashi, potatoes, furikake

CHEESEBURGER \$18  
house sauce, red onion, pickles

HALF CHICKEN \* \$28  
spaghetti squash, oyster mushrooms, truffle jus

STEAK FRITES \$38  
NY strip, bordelaise

## **SIDES**

BREAD + BUTTER \$6  
assorted berkshire mountain bakery bread

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

### PINK WALLPAPER

gin, cocchi rosa, strawberry shrub, bitters \$14

### LOST THYME

tequila, chipotle- thyme syrup, orange bitters \$15

### JUST LIKE THAT

vodka, sage, cranberry, lime \$14

### WHERE THERE'S SMOKE

mezcal, repasado tequila, cardamom, lime \$15

### HOT TAKE

bourbon, all spice dram, orgeat, hot water \$13

## WINE

GLS | CRF | BTL

### SPARKLING

Sorelle Branca Prosecco, IT \$17 | - | \$66

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

Pol Roger Champagne, FR \$30 | - | \$160

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

### WHITE

Christina, Grüner Veltliner, AT \$15 | \$30 | \$58

Lieu Dit, Melon de Bourgogne, CA \$16 | \$32 | \$62

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

La Patience, Chardonnay, FR \$14 | \$28 | \$54

### ROSE + ORANGE

Poderi Cellario, E! Rosato, IT \$15 | \$30 | \$58

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

Meinklang Österreich Weisser Mulatschak, AT \$15 | \$30 | \$58

UIVO, Douro Curtido Branco, PT \$16 | \$32 | \$62

### RED

La Kiuva Rouge De Vallee, IT \$14 | \$28 | \$54

Julien Sunier, Wild Soul, Beaujolais, FR \$17 | \$34 | \$66

Matsu, El Recio, SP \$16 | \$32 | \$62

## BEER + CIDER

Zero Gravity Green State Lager, VT \$10

Idle Hands, Gretel Pilsner, MA. \$12

Honest Weight Gate 37 Grisette, MA \$10

Hermit Thrush, Party Boy Sour, VT \$14

Lawsons, Little Sip IPA, VT \$13

Burlington Beer Co., Uncanny Valley NEIPA, VT \$12

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

## BOOZE-LESS

SPRITZ italian spritz, non- alcoholic sparkling wine, soda \$12

Athletic Brewing, Upside Dawn Golden Non-Alcoholic, CT \$8

Dr Fischer Non-Alcoholic Sparkling Riesling GLS \$13 BTL \$50



## DESSERTS

OLIVE OIL CAKE \* \$10  
whipped ricotta, apple compote

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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