



## **SMALL PLATES**

TINNED FISH \$22

pickles, baguette

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

mignonette

CHICORIES \* \$18

smoked trout, apples, mustard vinaigrette, pistachio

FRIED BRUSSEL SPROUTS \$16

fish sauce vinaigrette, pickled jalapeños, radish, herb

BURRATA POUTINE \$19

caramelized onion, truffle jus

## **LARGE PLATES**

RIGATONI \$22

guanciale, marinara, pecorino

(vegetarian option available)

SALMON \* \$28

gigante beans, broccolini, salsa verde

HALF CHICKEN \$29

maitake, roasted baby carrots, kale,

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

### HOT TAKE

bourbon, all spice dram, orgeat, hot water

## 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
Division, Nouveau Nouveau! OR	\$16		\$32		\$62
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 \$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

Amaro Nonino \$13  
Amaro Dell Etna \$12  
Amaretto \$12  
Averna \$12  
Braulio \$13  
Bully Boy Amaro \$12  
Cynar \$12  
Chartreuse - Green or Yellow \$16  
DOM Benedictin \$12  
Field Day Strawberry Amaro \$12  
Forthave Spirits Amaro \$13  
Forthave Spirits Coffee Liqueur \$13  
Fernet Branca \$12  
Grand Marnier \$13  
Piere Ferrand 1er Cru de Cognac \$13

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