



## **SMALL PLATES**

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

WEDGE SALAD \* \$14  
buttermilk, bacon, point Reyes blue cheese

TINNED FISH \$18  
pickles, baguette

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

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

## **LARGE PLATES**

RIGATONI \$22  
guanciale, marinara, pecorino

SALMON \* \$32  
hoisin, charred cabbage, dashi, watermelon radish, furikake

CHEESEBURGER \$18  
house sauce, red onion, pickles, fries

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

STEAK FRITES \$38  
tri-tip, bordelaise

## **SIDES**

BREAD + RICOTTA \$7  
berkshire mountain bakery bread, whipped ricotta

FRIES \$7  
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 DOILY

gin, cocchi americano, pomello shrub, bitters \$14

### LOST THYME

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

### ANDREA'S FIX

tequila, cocchi americano, honey- anise, lemon \$14

### THE REMEDY

mezcal, averna, génépy, lemon \$15

### WALNUT FIZZ

rum, maple, lemon, egg white, black walnut bitters \$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

Billecart- Salmon Champagne, FR 375ml - | - | \$80

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

### WHITE

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

Folk Machine, Sauvignon Blanc, CA \$15 | \$30 | \$58

Noelia Ricci, Romagna Trebbiano Bro, IT \$14 | \$28 | \$54

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, Anphora Branco, PT \$16 | \$32 | \$62

### RED

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

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

Onward, Pinot Noir, CA - | - | \$78

Domain Bessa Valley, Enira, BG \$15 | \$30 | \$58

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 \$14

Fore River, Timberhitch Maine Red Ale, ME \$13

Lawsons, Little Sip IPA, VT \$13

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 \$3.5

Juice, Lemonade \$4

Saratoga Springs 828ml \$9

## BOOZE-LESS

NA SBAGLIATO italian spritz, aperitif rosso, na sparkling wine \$12

Athletic Brewing, Upside Dawn Golden Non-Alcoholic, CT \$9

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



## DESSERTS

OLIVE OIL CAKE \* \$10  
whipped ricotta, citrus

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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