



## **SMALL PLATES**

ISLAND CREEK OYSTERS \* 6pc \$18 / 12pc \$34  
mignonette

TINNED FISH \$18  
pickles, baguette

SEAWEED SALAD \* \$18  
watercress, pickled fiddleheads, salmon roe,  
yuzu- miso vinaigrette

WEDGE SALAD \* \$14  
buttermilk, bacon, point Reyes 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  
guanciale, marinara, pecorino

SALMON \* \$32  
charred spring vegetables, sweet pea, hoisin vinaigrette

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

HALF CHICKEN \* \$29  
maitake mushrooms, broccoli rabe, asparagus, truffle jus

STEAK FRITES \$38  
tri tip, bordelaise

## **SIDES**

BREAD +RICOTTA \$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 \$15

### CARELESS WHISPER

gin, meyer lemon, chamomile, sparkling wine

### THE DOILY

gin, cocchi americano, pomello shrub, bitters

### WEST SIDE

vodka, mint, lime, egg white

### DESERT FLOWER

mezcal, cocchi rosa, hibiscus, lime

### SUN OF A

tequila, ancho reyes, kumquats, basil

## 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

Judith Beck, Beck Pink, AT	\$14		\$28		\$54
Meinklang Österreich Weissler Mulatschak, AT	\$15		\$30		\$58
UIVO, Anphora Branco, PT	\$17		\$34		\$66

### RED

La Kiuva Rouge De Vallee, IT	\$15		\$30		\$58
Les Brebis, Pinot Noir, OR	\$16		\$32		\$62
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	\$4
Juice, Lemonade	\$4
Saratoga Springs 828ml	\$9

## BOOZE-LESS

SPRITZ italian spritz, non- alcoholic sparkling wine, soda	\$15
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, 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

Bully Boy Amaro

Fernet Branca

Amaro Dell Etna

Braulio

Averna

Cynar

Chartreuse

Forthave Spirits Amaro

Forthave Spirits Coffee Liqueur

DOM Benedictin

Grand Marnier

Amaretto

Piere Ferrand 1er Cru de Cognac

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