



SMALL PLATES

TINNED FISH \$22
pickles, baguette

ISLAND CREEK OYSTERS * 6PC \$18 / 12PC \$32
rhubarb, ramp oil

CHICORY SALAD * \$18
smoked trout, blood orange, mustard vinaigrette, pistachio

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

BURRATA \$21
tapenade, spicy sundried tomato, baguette

GRILLED CARROT SALAD * 17
skyr, pesto, guajillo, almonds

LARGE PLATES

SPRING CARBONARA \$23
nettles, guancaile, peas, parmesan
(vegetarian option available)

GRILLED OCTOPUS \$32
romesco, couscous, castelvetrano olives, blood orange

HALF CHICKEN \$29
pea puree, asparagus, cipollini onion, truffle jus

CHEESEBURGER \$18
house sauce, red onion, pickles, fries
(vegetarian option available)

STEAK FRITES \$38
tri tip, 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

YELLOW WALLPAPER

gin, cocchi americano, apricot shrub, bitters

CARELESS WHISPER

gin, meyer lemon, chamomile, sparkling wine

GREEN ENVY

green chartreuse, velvet falernum, pineapple, mint

BLACKINTON ROSE

bourbon, aperol, rhubarb shrub, dry vermouth

WINE

GLS | CRF | BTL

SPARKLING

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

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

Billecart-Salmon Brut Réserve Champagne, FR - | - | \$80
(375ml)

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 Pinot Noir Rosé, CA \$20 | \$40 | \$76

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, "un" Pinot Noir, OR \$20 | \$40 | \$76

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

BEER + CIDER

Idle Hands, Gretel Pilsner, MA \$12

Hot Plate, Rockin' the Gold Tooth Cream Ale, MA \$13

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

PINK FIZZ rhubarb hibiscus tea, lime, ginger beer \$12

APRICOT SPRITZ shrub, non- alcoholic sparkling wine, soda \$12

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

Dr Fischer Non-Alcoholic Sparkling Riesling GLS \$14 BTL \$54



DESSERTS

GRILLED PINEAPPLE * \$12
rum pastry cream, meringue, mint

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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