



SMALL PLATES

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

CHICORIES * \$18
smoked trout, cara cara orange, pistachio

TINNED FISH \$16
pickles, baguette

OSSETRA CAVIAR * \$65
soft boiled egg, crème fraîche, chips

WEDGE SALAD * \$16
buttermilk, bacon, bayley hazen blue cheese

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

LARGE PLATES

CAVATELLI \$22
favas, romanesco, pecorino

ROASTED COD \$28
ramp pesto, israeli couscous, pine nuts, meyer lemon

CHEESEBURGER \$18
house sauce, red onion, pickles

ROASTED HALF CHICKEN * \$28
asparagus, maitake, truffle jus

STEAK FRITES \$38
rib eye, bordelaise, high lawn salted butter

SIDES

BREAD + BUTTER \$6
assorted berkshire mountain bakery breads

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

CLEAR & PRESENT DANGER

vodka, basil, jalapeno, lime, ginger beer \$14

GREEN ENVY

green chartreuse, velvet falernum, pineapple, mint \$14

LATE BLOOMER

tequila, watermelon, hibiscus, lime \$14

NEGRONI ROSA

mezcal, cocchi rosa, pamplemousse, bitters \$15

STAYCATION

coconut washed rum, almond orgeat, mango, lime \$15

YELLOW WALLPAPER

gin, cocchi amaricano, apricot, bitters \$14

WINE

GLS | CRF | BTL

SPARKLING

Sorelle Branca Prosecco, IT \$16 | - | \$62

Emmanuel Haget, Pr  ambule P  t-Nat, FR \$15 | - | \$58

Meinklang Prosa Frizzante Rose, AT \$14 | - | \$54

Pol Roger Champagne, FR \$28 | - | \$150

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

WHITE

Christina, Gr  ner Veltliner, AT \$15 | \$30 | \$58

Lieu Dit, Melon de Bourgogne, CA \$14 | \$28 | \$54

Gaspard, Sauvignon Blanc, FR \$14 | \$28 | \$54

La Patience, Chardonnay, FR \$13 | \$26 | \$50

ROSE + ORANGE

La Patience, Ros   Nemausa, FR \$14 | \$28 | \$54

Judith Beck, Beck Pink, AT \$13 | \$26 | \$50

UIVO, Douro Curtido Branco, PT \$15 | \$30 | \$58

Poderi Cellario, Il Vino Che Non C'E Rosso, IT \$16 | \$32 | \$62

RED

Cantina Furlani, Maddie, Schaiva, IT (Chilled) \$15 | \$30 | \$58

Les Brebis, Pinot Noir, OR \$15 | \$30 | \$58

Monte Bernardino Ti Amo, IT \$12 | \$24 | \$46

BEER + CIDER

Zero Gravity Green State Lager, VT \$10

Idle Hands Gretel German Pilsner, MA \$11

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

Exhibit 'A', Briefcase Porter, MA \$10

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



DESSERTS

OLIVE OIL CAKE * \$10
whipped ricotta, rhubarb

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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