



SMALL PLATES

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

TINNED FISH \$22
pickles, baguette

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

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

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

ARANCINI \$14
smoked mozzarella, spicy marinara, basil

LARGE PLATES

RIGATONI \$22
guanciale, marinara, pecorino

GRILLED JUMBO SHRIMP \$28
fregola, pistachios, sun gold tomatoes, green garlic butter

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

YELLOW WALLPAPER

gin, cocchi americano, apricot shrub, bitters

GREEN ENVY

green chartreuse, velvet falernum, pineapple, mint

CLEAR AND PRESENT DANGER

basil infused vodka, lime, ancho verde, ginger beer

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

Gaspard, Sauvignon Blanc, FR \$15 | \$30 | \$58

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

La Patience, Chardonnay, FR \$14 | \$28 | \$54

ROSE

Judith Beck, Beck Pink, AT \$14 | \$28 | \$54

Barone di Villagrande, Etna Rosato, IT \$15 | \$30 | \$58

ORANGE

Meinklang Österreich Weissler Mulatschak, AT \$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

Les Brebis, Pinot Noir, OR \$16 | \$32 | \$62

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

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

BEER + CIDER

Zero Gravity, Little wolf Pale Ale, VT \$10

Idle Hands, Gretel Pilsner, MA \$12

Honest Weight Gate 37 Grisette, MA \$14

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

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

AFTER DINNER DRINKS \$12

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