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

SUN GOLD TOMATO $20
stracciatella, pistachio, arugula, basil

TINNED FISH $16
pickles, baguette

OSSETRA CAVIAR * $70
soft boiled egg, crème fraîche, chips

MELON SALAD $18
speck, arugula, kimchi

SQUASH AND ZUCCHINI SALAD $16
little gem, Bayley Hazen Blue, Buttermilk

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

LARGE PLATES
CAVATELLI $22
corn, yellow squash, pecorino

STEAMED CLAMS * $26
bacon, miso, scallion

CHEESEBURGER $18
house sauce, red onion, pickles

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

EAST MOUNTAIN FARM PORK CHOP $26
grilled broccolini, Bagna Cauda, crispy buckwheat

SIDES
BREAD + BUTTER $6
assorted berkshire mountain bakery bread

FRIES $6
crispy & seasoned

Chef Ty Hatfield
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* 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, pampelmousse, bitters  $15

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

YELLOW WALLPAPER  
gin, cocchi amarcano, apricot, bitters  $14

**WINE**

<table>
<thead>
<tr>
<th>SPARKLING</th>
<th>GLS</th>
<th>CRF</th>
<th>BTL</th>
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</thead>
<tbody>
<tr>
<td>Sorelle Branca Prosecco, IT</td>
<td>$16</td>
<td>-</td>
<td>$62</td>
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<tr>
<td>Emmanuel Haget, Préambule Pét-Nat, FR</td>
<td>$15</td>
<td>-</td>
<td>$58</td>
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<tr>
<td>Meinklang Prosa Frizzante Rose, AT</td>
<td>$14</td>
<td>-</td>
<td>$54</td>
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<tr>
<td>Pol Roger Champagne, FR</td>
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<td>$150</td>
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<tr>
<td>Benoit Lahaye Champagne, FR</td>
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<td>$200</td>
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<tr>
<th>WHITE</th>
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<tbody>
<tr>
<td>Christina, Grüner Veltliner, AT</td>
<td>$15</td>
<td>$30</td>
<td>$58</td>
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<tr>
<td>Lieu Dit, Melon de Bourgogne, CA</td>
<td>$14</td>
<td>$28</td>
<td>$54</td>
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<tr>
<td>Gaspard, Sauvignon Blanc, FR</td>
<td>$14</td>
<td>$28</td>
<td>$54</td>
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<tr>
<td>La Patience, Chardonnay, FR</td>
<td>$13</td>
<td>$26</td>
<td>$50</td>
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<thead>
<tr>
<th>ROSE + ORANGE</th>
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<tr>
<td>Broc Cellers, Love Rose, CA</td>
<td>$16</td>
<td>$32</td>
<td>$62</td>
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<tr>
<td>Judith Beck, Beck Pink, AT</td>
<td>$13</td>
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<td>$50</td>
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<tr>
<td>Meinklang Österreich Weisser Mulatschak, AT</td>
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<td>$30</td>
<td>$58</td>
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<tr>
<td>UIVO, Douro Curtido Branco, PT</td>
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<td>$30</td>
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<thead>
<tr>
<th>RED</th>
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<tbody>
<tr>
<td>Cantina Furlani, Mino Carbo IT (Chilled)</td>
<td>$15</td>
<td>$30</td>
<td>$58</td>
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<tr>
<td>Les Brebis, Pinot Noir, OR</td>
<td>$15</td>
<td>$30</td>
<td>$58</td>
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<tr>
<td>Aphros, Vinho Verde Vinhão</td>
<td>$14</td>
<td>$28</td>
<td>$54</td>
</tr>
<tr>
<td>Broc Cellers, Love Red, CA</td>
<td>$16</td>
<td>$32</td>
<td>$62</td>
</tr>
</tbody>
</table>

**BEER + CIDERS**

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
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

**BOOZE-LESS**

SPRITZ  Italian spritz, non-alcoholic sparkling wine, soda  $12
Athletic Brewing, Upside Dawn Golden Non-Alcoholic, CT  $8
Dr Fischer Non-Alcoholic Sparkling Riesling GLS  $13  BTL  $50
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
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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