



## **SMALL PLATES**

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

TINNED FISH \$22  
pickles, baguette

SEAWEED SALAD \* \$18  
kale, fennel, 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  
(vegetarian option available)

SALMON \* \$28  
hoisin, charred spring vegetables, dashi,  
watermelon radish, furikake

HALF CHICKEN \$29  
maitake, broccoli rabe, summer squash, truffle jus

ROASTED HANGER STEAK \* \$37  
romanesco, cauliflower, chimichurri, pine nuts

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

### GREEN ENVY

green chartreuse, velvet falernum, pineapple, mint

### CLEAR AND PRESENT DANGER

basil infused vodka, lime, ancho verde, ginger beer

### LATE BLOOMER

tequila, watermelon, hibiscus, lime

## 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
Division, Pinot Noir, "Methode Carbonique", OR	\$20		\$40		\$78
Domain Bessa Valley, Enira, BG	\$15		\$30		\$58
Matsu, El Recio, SP	\$16		\$32		\$62

## BEER + CIDER

Idle Hands, Gretel Pilsner, MA	\$12
Zero Gravity, Little Wolf Pale Ale, VT	\$10
Honest Weight Gate 37 Grisette, MA	\$14
Lawsons, Sip of Sunshine, 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

APRICOT SPRITZ shrub, non- alcoholic sparkling wine, soda	\$14
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, seasonal fruit

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	Field Day Strawberry Amaro
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
Chartreuse	

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