



SMALL PLATES

TINNED FISH \$22

pickles, baguette

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

mignonette

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

marinara, crispy guanciale, pecorino

(vegetarian option available)

SALMON * \$28

hoisin, charred summer vegetables, dashi,

watermelon radish, furikake

HALF CHICKEN \$29

maitake, 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

petit filet , 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

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 Una Lou Rosé, CA

\$15 | \$30 | \$58

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

Fossil & Farm Willamette Valley, Pinot Noir, 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, 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

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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