



## **SMALL PLATES**

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

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

HEIRLOOM TOMATO \$20  
stracciatella, pistachio, bread crumbs, arugula, basil

GOLDEN BEET BORSCHT \$12  
sauerkraut, fennel, rye bread crumbs

TINNED FISH \$16  
pickles, baguette

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

ROASTED SALMON \* \$28  
basil- buttermilk, spigarello, roasted tomato, capers

CHEESEBURGER \$18  
house sauce, red onion, pickles

HALF CHICKEN \* \$28  
asparagus, oyster mushrooms, truffle jus

STEAK FRITES \$38  
NY strip, bordelaise

## **SIDES**

BREAD + BUTTER \$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

### PINK WALLPAPER

gin, cocchi rosa, fig shrub, bitters \$14

### LOST THYME

tequila, chipotle- thyme syrup, orange bitters \$15

### JUST LIKE THAT

vodka, sage, cranberry, lime \$14

### WHERE THERE'S SMOKE

mezcal, repasado tequila, cardamom, lime \$15

### HOT TAKE

bourbon, all spice dram, orgeat, hot water \$13

## 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 \$15 | \$30 | \$58

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

### ROSE + ORANGE

Poderi Cellario, E! Rosato, IT \$14 | \$28 | \$54

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

Meinklang   sterreich Weisser Mulatschak, AT \$15 | \$30 | \$58

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

### RED

Cantina Furlani, Mino Carbo IT (Chilled) \$15 | \$30 | \$58

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

Broc Cellers, Love Red, CA \$16 | \$32 | \$62

## BEER + CIDER

Zero Gravity Green State Lager, VT \$10

Exhibit 'A', Goody Two Shoes K  lsch, 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, stone 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	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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