



## SMALL PLATES

WEDGE SALAD \* \$15

butter milk, bacon, point Reyes blue cheese

ROASTED DELICATA SQUASH SALAD \$16

sage ricotta, frisee, apples, puffed buckwheat

TINNED FISH \$22

pickles, tomatoes, crackers, baguette

GRILLED CARROT SALAD \* \$17

skyr, pesto, guajillo, almonds

SMOKED MOZZARELLA ARANCINI \$17

spicy marinara, basil

## LARGE PLATES

SPAETZLE \$25

smoked pork, charred cabbage, pickled jimmy nardello, creme fraiche

(vegetarian option available)

CONFIT CHICKEN LEG \$30

escarole, green garbanzo beans, salsa verde, cipolini onion

ROASTED SALMON \* \$28

squash and habanada curry, quinoa, chick peas, kale

CHEESEBURGER \$18

house sauce, red onion, pickles, fries

(vegetarian option available)

TERES MAJOR STEAK \$38

chermoula, crispy potato, spigarello, black garlic aioli

## SIDES

BREAD + RICOTTA \$6

assorted berkshire mountain bakery breads

CRISPY EGGPLANT \$12

green tahini

Ask us about kid's menu options

\*Gluten Free

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.

## COCKTAILS \$15

BURNING DOWN THE HOUSE

smoked pineapple spirit, lillet, passionfruit, sesame

OPAL WALLPAPER

gin, cocchi americano, pear- ginger shrub, bitters

CURRENT AFFAIR

c. cassis liqueur, mezcal, blackberry, lime

ANTIDOTE

reposado tequila, cynar, dry vermouth

PRIVATE JET

rye, sunrise cairns amaro, aperol, lemon

HOT RUM PUNCH

dark rum, velvet felernum, cherry heering, walnut bitters

## BEER + CIDER

Idle Hands, Gretel Pilsner, MA \$12

Hot Plate, Capable of Anything Chamomile Blonde Ale, MA \$12

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

PEAR SPRITZ – shrub, non- alcoholic sparkling wine, soda \$12

Athletic Brewing, Upside Dawn Golden Non-Alcoholic, CT \$9

Dr Fischer Non-Alcoholic Sparkling Riesling GLS \$14 BTL \$54

## WINE GLS / CRF / BTL

S P A R K L I N G

Maison Foucher, Crémant de Loire, FR \$17 / - / \$66

Meinklang, Prosa Frizzante Rose, AT \$15 / - / \$58

Billecart-Salmon, Brut Réserve Champagne, FR - / - / \$80 (375ml)

Pol Roger, Champagne Brut, FR - / - / \$180

Benoit Lahaye, Champagne, FR - / - / \$200

W H I T E

Teutonic "Jazz Odyssey", Riesling, OR \$14 / \$28 / \$54

Vadiaperti, Greco Di Tufo, IT \$14 / \$28 / \$54

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

La Patience, Chardonnay, FR \$15 / \$30 / \$58

R O S E

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

Scribe, Pinot Noir Rosé, CA \$20 / \$40 / \$76

O R A N G E

Cirelli Orange, IT \$15 / \$30 / \$58

UIVO, Anphora Branco, PT \$17 / \$34 / \$66

R E D

Osmote, Dechaunac, NY (Chilled) \$14 / \$28 / \$54

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

Valdibella, Agape, Nerello Mascalese, IT \$13 / \$26 / \$52

Mas de Libian Côtes du Rhône, Bout d'zan, FR \$14 / \$28 / \$54

Zillamina, Monastrell, SP \$12 / \$24 / \$46



## DESSERTS

OLIVE OIL CAKE \* \$13  
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

Amaro Nonino \$13  
Amaro Dell Etna \$12  
Amaretto \$12  
Averna \$12  
Braulio \$13  
Bully Boy Amaro \$12  
Cynar \$12  
Chartreuse - Green or Yellow \$16  
DOM Benedictin \$12  
Field Day Strawberry Amaro \$12  
Forthave Spirits Amaro \$13  
Forthave Spirits Coffee Liqueur \$13  
Fernet Branca \$12  
Grand Marnier \$13  
Matchbook Sunrise Cairns \$12  
Piere Ferrand 1er Cru de Cognac \$13

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