



## **SMALL PLATES**

BREAD + BUTTER \$5

assorted berkshire mountain bakery breads

TINNED FISH \$16

pickles, cherry tomatoes, baguette

OSSETRA CAVIAR \* \$65

soft boiled egg, crème fraîche, chips

WEDGE SALAD \* \$14

buttermilk, radish, bayley hazen blue cheese

MAPLEBROOK BURRATA \$18

beets, nicoise olive, treviso, baguette

## **LARGE PLATES**

ORECCHIETTE \$20

red kuri squash, black trumpet mushrooms, pecorino

ROASTED SQUARE ROOTS CHICKEN \* \$26

kale, sweet potato, truffle jus

STEAK FRITES \$30

tri tip, bordelaise, high lawn salted butter

## **DESSERTS**

OLIVE OIL CAKE \* \$10

whipped ricotta, raspberries

BROWNIE \$10

high lawn mocha ice cream

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    ^ Vegan