



## **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 SALMON \* \$26**

french green lentils, horseradish creme, blood orange

**SQUARE ROOTS FARM 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