



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)

TRI TIP STEAK \$38

chermoula, crispy potato, sprouting kale, 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

YELLOW WALLPAPER

gin, cocchi americano, peach shrub, bitters

CARELESS WHISPER

gin, meyer lemon, chamomile, sparkling wine

CURRANT AFFAIR

c. cassis liqueur, mezcal, blackberry, lime

GREEN ENVY

green chartreuse, velvet falernum, pineapple, mint

BLACKINTON ROSE

bourbon, aperol, rhubarb shrub, dry vermouth

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

PEACH 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

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

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

Domain Bessa Valley, Enira, BG \$15 / \$30 / \$58

Luzón Colección, Monastrell, SP \$16 / \$32 / \$64



DESSERTS

OLIVE OIL CAKE * \$13
whipped ricotta, berries

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

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.