



SMALL PLATES

TINNED FISH \$22
pickles, baguette

WEDGE SALAD * \$14
buttermilk, bacon, point Reyes blue cheese

BURRATA \$21
summer squash, onion jam, bronze fennel, baguette

GRILLED CARROT SALAD * 17
skyr, pesto, guajillo, almonds

LARGE PLATES

SPRING CARBONARA \$23
nettles, guancaile, peas, parmesan
(vegetarian option available)

GRILLED OCTOPUS \$32
romesco, couscous, castelvetro olives, blood orange

ROASTED CHICKEN BREAST \$29
farro, pea purée, asparagus, jus

CHEESEBURGER \$18
house sauce, red onion, pickles, fries
(vegetarian option available)

NY STRIP STEAK \$38
spring onion chermoula, crispy potato, maitake,
black garlic aioli

SIDES

BREAD + RICOTTA \$6
assorted Berkshire Mountain Bakery bread

FRIES \$6
crispy & seasoned

Ask us about kid's menu options

A20% 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.

*Gluten Free - Vegan



COCKTAILS \$15

BURNING DOWN THE HOUSE

smoked pineapple spirit, lillet, passionfruit, sesame

YELLOW WALLPAPER

gin, cocchi americano, apricot shrub, bitters

CARELESS WHISPER

gin, meyer lemon, chamomile, sparkling wine

GREEN ENVY

green chartreuse, velvet falernum, pineapple, mint

LATE BLOOMER

tequila, watermelon, hibiscus, lime

BLACKINTON ROSE

bourbon, aperol, rhubarb shrub, dry vermouth

WINE

GLS | CRF | BTL

SPARKLING

Sorelle Branca Prosecco, IT

\$17 | - | \$66

Meinklang Prosa Frizzante Rose, AT

\$15 | - | \$58

Billecart-Salmon Brut Réserve Champagne, FR
(375ml)

- | - | \$80

Pol Roger Champagne Brut, FR

- | - | \$180

Benoit Lahaye Champagne, FR

- | - | \$200

WHITE

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

ROSE

Judith Beck, Beck Pink, AT

\$14 | \$28 | \$54

Scribe Pinot Noir Rosé, CA

\$20 | \$40 | \$76

ORANGE

Cirelli Orange, IT

\$15 | \$30 | \$58

UIVO, Anphora Branco, PT

\$17 | \$34 | \$66

RED

Osmote, Dechaunac, NY (Chilled)

\$14 | \$28 | \$54

Valdibella, Agape, Nerello Mascalese, IT

\$13 | \$26 | \$50

Division, "un" Pinot Noir, OR

\$20 | \$40 | \$76

Petit Sauvage Rouge, Cabernet Cortis, FR

\$13 | \$26 | \$50

Matsu, El Recio, SP

\$16 | \$32 | \$62

BEER + CIDER

Idle Hands, Gretel Pilsner, MA \$12

Hot Plate, Rockin' the Gold Tooth Cream Ale, MA \$13

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

PINK FIZZ rhubarb hibiscus tea, lime, ginger beer \$12

APRICOT 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



DESSERTS

BROWNIE \$10

High Lawn mocha ice cream

WHIPPED MASCARPONE * \$12

rhubarb, strawberry, caramel, cardamom wafer

OLIVE OIL CAKE * \$10

whipped ricotta, berries

COFFEE + TEA

French Press, No. Six Depot \$6

Belloccq 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

Piere Ferrand 1er Cru de Cognac \$13

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