

SMALL PLATES

CHICORY SALAD ^* \$14 pomelo, badger flame beets, citrus vinaigrette, pistachio

ROASTED DELICATA SQUASH * \$16 sage ricotta, frisee, apples, puffed buckwheat

TINNED FISH \$22 pickles, tomatoes, crackers, baguette

GRILLED CARROTS ^* \$17 skyr, pesto, guajillo, almonds

SMOKED MOZZARELLA ARANCINI \$17 spicy marinara, basil

LARGE PLATES

SALMON * \$29

squash and aji amarillo curry, quinoa, lentils, coconut

ROASTED VEGETABLE COUSCOUS ~ \$26 harissa, cabbage, parsnip, yam, chickpeas, castelvetrano olives

ROASTED CHICKEN * \$30 escarole, gigante beans, salsa verde, cipollini onion

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

STEAK FRITES \$38 flat iron, peppercorn sauce, black garlic aioli

SIDES

BREAD + RICOTTA \$6 assorted berkshire mountain bakery breads

CRISPY EGGPLANT ~ \$12 green tahini

Ask us about kid's menu options

^ Contains Nuts * Gluten Free ~ Vegan

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

CURRANT 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, After Party Lager, MA \$11 Honest Weight Gate 37 Grisette, MA \$14 Lawsons, Little Sip, IPA VT \$14 Burlington Beer Co., Uncanny Valley NEIPA, VT \$13 Vermont Beer Makers, Scarlet Red, VT \$12 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

SPARKLING

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

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

Division, Nouveau Nouveau, OR \$16 / \$32 / \$62 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

BREAD PUDDING ^ \$13 pear, apple, pecans, high lawn vanilla ice cream

OAT MILK CHOCOLATE BUDINO ^*~ \$11 pistachio coconut cream, pomegranate

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
Chartreuse - Green or Yellow \$16
Courvoisier VSOP Cognac \$13
Cynar \$12
DOM Benedictin \$12
Field Day Strawberry Amaro \$12
Fernet Branca \$12
Forthave Spirits Amaro \$13
Forthave Spirits Coffee Liqueur \$13
Matchbook Sunrise Cairns \$12

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