



## **SMALL PLATES**

TINNED FISH \$22  
pickles, baguette

CHICORY SALAD \* \$18  
smoked trout, grapefruit, mustard vinaigrette, pistachio

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

BURRATA \$21  
tapenade, spicy sundried tomato, baguette

FRIED BRUSSEL SPROUTS \$16  
fish sauce vinaigrette, pickled jalapeños, radish, herb

## **LARGE PLATES**

BUCATINI \$22  
ramp pesto, guanciale, lemon  
(vegetarian option available)

GRILLED OCTOPUS \$28  
fregola, n'duja XO sauce, confit leeks

HALF CHICKEN \$29  
maitake, asparagus, roasted baby carrots,  
truffle jus

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

STEAK FRITES \$38  
petite filet, bordelaise

## **SIDES**

BREAD +RICOTTA \$6  
assorted Berkshire Mountain Bakery bread

FRIES \$6  
crispy & seasoned

Ask us about kid's menu options

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.

\*Gluten Free



## COCKTAILS \$15

### BURNING DOWN THE HOUSE

smoked pineapple spirit, lillet, passionfruit, sesame

### OPAL WALLPAPER

gin, cocchi americano, pear-ginger shrub, bitters

### CARELESS WHISPER

gin, meyer lemon, chamomile, sparkling wine

### GREEN ENVY

green chartreuse, velvet falernum, pineapple, mint

### GARDEN THIEF

tequila, creole shrub, kumquats, ginger

### 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

Christina, Grüner Veltliner, AT \$15 | \$30 | \$58

Gaspard, Sauvignon Blanc, FR \$15 | \$30 | \$58

Judith Beck, Weissburgunder, AT \$14 | \$28 | \$54

La Patience, Chardonnay, FR \$14 | \$28 | \$54

### ROSE

Judith Beck, Beck Pink, AT \$14 | \$28 | \$54

Scribe Una Lou Rosé, CA \$15 | \$30 | \$58

### ORANGE

Cirelli Orange, IT \$15 | \$30 | \$58

UIVO, Anphora Branco, PT \$17 | \$34 | \$66

### RED

Osmote, Dechaunac, NY (Chilled) \$14 | \$28 | \$54

La Kiuva, Rouge De Vallee, IT \$15 | \$30 | \$58

Division, Nouveau Nouveau! OR \$16 | \$32 | \$62

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

Matsu, El Recio, SP \$16 | \$32 | \$62

## BEER + CIDER

Idle Hands, Gretel Pilsner, MA \$12

Zero Gravity, Little Wolf Pale Ale, VT \$10

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

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



## DESSERTS

GRILLED PINEAPPLE \* \$12  
rum pastry cream, meringue, mint

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  
Piere Ferrand 1er Cru de Cognac \$13

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