

**SMALL PLATES****street corn**

grilled cob corn, cilantro + lime mayonnaise, cotija cheese, sweet +paprika 9

poutine

montreal smoked brisket, beef eschallot gravy, cheddar cheese curds, pomme frites 13

chicken nuggs

crispy chicken thigh bites, ricotta ranch, medium buffalo, or barbeque sauce 9

pimento mac + cheese –veg

cheddar, cream cheese, mozzarella, and romano, house pimento cheese 12

buffalo mac

pimento mac + cheese, chicken nuggs tossed in medium wing sauce, ricotta ranch 16

lamb sliders (3)

talleggio cheese, balsamic aioli, arugula, fig mostarda, brioche buns 16

meat + cheese board

rosemary cotto, chorizo, brie + talleggio cheeses, beer jelly, fig mostarda, charred bread 18

PLANT BASED

add: sunny egg 2, bacon 3, grilled or crispy chicken 6, veggie burger 6, steak 23, blue corn-crusteD catfish 9

grain bowl –v/gf without farro

farro, quinoa, curry pickled cauliflower, arugula, roasted fennel, braised lentils, cucumber, marinated chickpeas, sunflower seed, yesfolk vinaigrette, smoked beet puree 16

soba bowl –v

green tea soba noodles, cucumber, peanuts, corn, , peppers, carrots, jalapeño, ginger scallion, sweet corn dashi, wasabi sesame, lime 14

provençal chickpea salad –v/gf

castelvetrano olives, arugula, pistou, pickled red onion + celery, toasted cumin seed, verjus, evoo, sea salt 12

LARGE PLATES**chicken paillard**

lightly breaded chicken breast, pan sauce, roasted vegetable salad, braised french lentils, pistou 26

catfish maque choux

crispy blue corn crusted catfish, cajun maque choux of corn, peppers, cured collards, and andouille sausage, creamed spinach grits 28

steak frites

ny strip steak, wild ramp butter, pomme frites, grilled asparagus, bistro salad 35

southern cobb salad

hot honey southern fried chicken thigh nuggs, romaine lettuce, corn salad, andouille sausage, ricotta ranch, pickled red onion + carrots, hard boiled egg 18

SANDWICHES –all sandwiches served a la carte

add: sunny egg 2, bacon 3

fried chicken

double brined chicken thigh, sambal aioli, pickled slaw, spicy pickles, potato bun 13

beer hall burger

local beef, pineland cheddar, romaine lettuce, red onion, spicy pickles, caper remoulade, potato bun 14

grilled chicken

cranberry goat cheese, arugula, balsamic aioli, sourdough bread 13

veggie burger –veg

quinoa + lentil burger, special sauce, romaine lettuce, red onion, spicy pickles, potato bun 11

SIDES

grilled asparagus 9

maque choux- cajun corn with andouille gf 8

braised french lentils 8

creamD spinach grits gf 7

house salad v/gf 8

pomme frites aka french fries v 6

Local Partners

Highland Hollow Farm

Berkshire Mountain Bakery

Yesfolk Tonics

** All ingredients are not listed, please inform your server of any allergies**

v - Vegan veg - Vegetarian gf - Gluten Free

DINNER HOURS WEDNESDAY - SATURDAY 4PM-10PM