

DINNER

Fall/Winter 2021



EXECUTIVE CHEF

Dimitrios Menagias

CHEF D' CUISINE

Gabriel Pollow

SMALL PLATES

french onion soup

beef bone broth, caramelized onions, sherry, cognac, baguette, gruyere 8

oysters

bloody mary mignonette
6 oysters for 15 or 12 oysters for 28

poutine

smoked chicken, roasted garlic gravy, cheddar cheese curds, pomme frites 13

chicken nuggets

brined chicken thigh bites, fried crispy choice of medium buffalo or barbeque sauce 9

pimento mac + cheese –veg

cheddar, cream cheese, mozzarella, and romano, house pimento cheese, cheez-its 12

lamb sliders (3)

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

meat + cheese board

house-cured long island duck prosciutto, chorizo, raclette + taleggio cheeses, whipped ricotta, accoutrements 18

PLANT BASED

add: sunny egg 2, bacon 3, grilled or crispy chicken 6, veggie burger 6, pan-seared salmon 12, steak 23

ancient grains bowl –v/gf

quinoa, amaranth, pickled red onion, arugula, roasted beets, braised lentils, sunflower tahini, kombucha vinaigrette 16

apple + goat cheese salad –veg/gf

baby arugula, shaved fennel, walnuts, pickled red onion, cranberry goat cheese, apple cider vinaigrette 15

caesar salad

**contains white anchovies & pasteurized egg*
romaine lettuce, fennel, croutons, caesar dressing, parmigiano reggiano 15

LARGE PLATES

chicken paillard

french breast of chicken pounded flat, lightly breaded + sauteed, roasted beet salad, fried capers, preserved lemon vinaigrette 25

faroe island salmon - gf

quinoa couscous, apple + fennel salad with house cured gravlax, chimichurri 26

lamb ragu

fettuccini, lemon + mint whipped ricotta 25

steak frites

ny strip steak, smoked garlic butter, pomme frites, grilled broccoli, bistro salad 35

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 12

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 12

grilled cheese –veg

pineland cheddar, raclette, jalapeno jam, apples, sourdough bread 10

veggie burger –v

lentil, mushroom, rice, and chickpea burger, special sauce, romaine lettuce, red onion, potato bun 11

SIDES

brown butter grilled broccoli –veg 9

broccoli with melted raclette cheese 12

roasted beets v/gf 9

quinoa couscous 8

house salad v/gf 8

pomme frites aka french fries v/gf 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