

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

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

**poutine**

*add: bacon 3, chicken nuggets 4, montreal smoked brisket 4*  
beef eschallot gravy, cheddar cheese curds, pomme frites 10

**chicken nuggets**

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 nuggets tossed in medium wing sauce, ricotta ranch 16

**lamb sliders (3)**

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

**meat + cheese board - jelly contains peanuts**

finocchio, maple cotto, brie + gouda cheeses, fig mostarda, fig & stout jelly, charred bread, 18

**PLANT BASED**

*add: sunny egg 2, bacon 3, grilled or crispy chicken 6, veggie burger 6, steak 23, blue corn-crusting 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****airline chicken breast**

smoked, grilled chicken breast, herbed carnaroli risotto, butternut squash 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 nuggets, 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

cream spinach grits *gf* 7

house salad *v/gf* 8

pomme frites a.k.a. french fries *v* 6

beer for the cooks 4

*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**