

SALADS add chicken 8 shrimp 10 salmon 16

- CLASSIC CAESAR SALAD 14
Grana Padano, croutons, white anchovies
- BUTTERMILK RANCH SALAD 15
romaine hearts, Hakurei turnip, radish, pickled snap peas, everything spice crumb
- LOCAL SPINACH SALAD 15
fried chickpeas, quinoa, pickled dried cherries, pistachios, curry vinaigrette

APPS & SHAREABLES

- LOCAL CHEESE PLATE 22
selection of local cheeses served with pickled veg, mustard, Berkshire wine jelly, grilled focaccia
- CREAM OF ASPARAGUS SOUP 10
creme fraiche, chives, olive oil
- VIETNAMESE CONSOMME 15
shrimp dumplings, foraged stinging nettles, enoki mushrooms, Thai basil
- SMOKED WHITE FISH DIP 16
radish and parsley salad, grilled pita
- BUFFALO CHICKEN MEATBALLS 15
blue cheese dressing, celery salad and carrot salad, High Lawn blue cheese crumbles
- PEI MUSSELS 20
fermented green onion miso, sake, chili crisp

ENTREES

- 8oz GRASSFED CHEESEBURGER 22
beef fat caramelized spring onions, morel mushroom aioli, pickles, fries
- PORK & BEEF BOLOGNESE 24
bucatini, Grana Padano, black pepper crumbs
- LOBSTER SPAETZLE 28
foraged ramps, English peas, tarragon, sherry cream
- GRILLED 12oz PRIME NY STRIP 42
broccoli rabe, baked Hadley potato, creme fraiche, marrow whipped butter, thyme demi
- PORK CHEEK RAGU 34
creamy polenta, broccoli rabe pesto, mozzarella, brined Fresno chilis
- CRISPY MAITAKE MUSHROOMS 28
cashew creamed spinach, fried potato, pickled onion, pea shoots
- DUCK CONFIT LEG 32
beluga lentils, asparagus, slow poached egg, frisee, warm shallot vinaigrette
- PAN SEARED LOCK DUART SALMON 35
local new potatoes, asparagus creme anglaise, shaved asparagus salad, dill, lemon
- JOYCE FARMS CHICKEN THIGHS 33
quinoa, English peas, roasted carrots, lemon jus, Grana Padano

SIDES

FRIES 7
Regular | Salt & Vinegar w/ Mail Aioli | Chili Rub w/ Kimchi Aioli

BROCCOLI RABE 7
lemon, chili flake

GRILLED ASPARAGUS 7
lemon, flaky salt

GRILLED FOCCIA 4
w/ herb butter

CREAMY PARMESAN POLENTA 7