

SALADS add chicken 8 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, woodland nettles, enoki mushrooms, Thai basil	
HOUSE SMOKED SALMON RILLETES	16
pickled onion, fried capers, grilled pita	
BUFFALO CHICKEN MEATBALLS	15
blue cheese dressing, celery salad and carrot salad, High Lawn blue cheese crumbles	
SOY PICKLED FIDDLEHEADS	16
roasted turnips, red cabbage, miso and turnip green hummus, furikake	

ENTREES

8oz GRASSFED CHEESEBURGER	22
applewood smoked bacon, spring onions, morel mushroom and beef fat aioli, pickles, fries	
PORK & BEEF BOLOGNESE	25
bucatini, Grana Padano, black pepper crumbs	
CHEESY VEGETABLE SPAETZLE	23
shaved Brussels sprouts, English peas, red cabbage, tarragon, Emmentaler cheese	
GRILLED 10oz PRIME NY STRIP	40
broccoli rabe, Peruvian lima beans, roasted tomato, spring garlic, marrow whipped butter, thyme demi	
PORK CHEEK RAGU	33
creamy polenta, broccoli rabe pesto, Grana Padano, 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 LOCH DUART SALMON	35
Hadley asparagus and potatoes, asparagus creme anglaise, dill, lemon	
JOYCE FARMS CHICKEN THIGHS	32
quinoa, English peas, baby carrots, lemon jus, upland cress	

SIDES

FRIES 7

| Regular
| Salt & Vinegar w/ Malt Aioli
| Chili Rub w/ Kimchi Aioli

BROCCOLI

RABE 7
lemon, chili flake

GRILLED

ASPARAGUS 7
lemon, flaky salt

CREAMY PARMESAN

POLENTA 7