

Dinner

starters

SHRIMP COCKTAIL	23
House-made cocktail sauce	
ROASTED MUSHROOM BOARD	21
Caramelized onion, truffle oil, parmesan, herbs	
WHIPPED CHÈVRE DIP	19
Local goat cheese, lemon, spiced honey, thyme, sourdough crostini	
CHEESE PLATE	21
Local cheese, honey, marcona almonds, crostini	

salads and soup

CAESAR SALAD	17
Add chicken or shrimp 8	
CAPRESE SALAD	21
Basil, delicata squash, balsamic glaze	
ROASTED BEET SALAD	21
Beets, goat cheese, chickpeas, citrus, walnuts, maple balsamic vinegar	
SOUP OF THE DAY	12

mains

CHICKEN PAILLARD	32
Cage-free chicken, arugula, cucumber-tomato salad, honey mustard vinaigrette	
GRILLED HANGER STEAK	35
Bordelaise, mushroom risotto, shallots, broccoli	
BAKED HALIBUT	35
Tomato confit, olives, sautéed kale, herbed butter beans, saffron cream	
SPAGHETTI AND MUSSELS	33
Tomato garlic sauce, oregano, basil, shaved parmesan	

bar bites

CHICKEN TENDERS	18
Cage-free chicken, gluten-free, choice of sauce	
CRUDITÉ	13
Seasonal vegetables paired with hummus and ranch	

WIFI: SAXXY

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