

Crafted Autumn Cocktails

- 10 -

The One Iron

Apple-Pear White Sangria topped with Prosecco and an orange slice

Bombay Birdie

Bombay Sapphire Gin, lavender syrup, agave, lime and tonic with a lime twist

Triple Bogey

1800 Tequila, Cointreau, cranberry-maple reduction, fresh-squeezed lime

The D*ck Out

Absolut Caramel Vodka, apple cider, lemon juice with a cinnamon straw

Berkshire Distillery
Featured Cocktails

- 10 -

Berkshire Bramble

Ethereal Gin, orange juice, pomegranate, honey syrup

Bourbon Moscow Mule

Racebrook Bourbon, apple cider, lime and ginger beer served in a copper mug

Pumpkin-Spice White Russian

Ice Glen Vodka, coffee liqueur, pumpkin spice cream with a graham cracker rim

Maple Old Fashion

Berkshire Maple Bourbon, orange, cherry, local maple syrup

Wines by the Glass

Prosecco – Mascio 187ml 8

Rosé – Noble Vines 515 8

Sauvignon Blanc – Greg Norman 8

Chardonnay – Rodney Strong 8

Riesling – Single Post (GER) 8

Pinot Grigio – Ruffino Lumina 8

Pinot Noir – EOS 8

Merlot – Rodney Strong 9

Cabernet Sauvignon– Greystone 9

Red Blend – Carmenet 9

* consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

BEGINNINGS

MAC ‘N CHEESE AU GRATIN

diced ham • cheddar-pepper-jack cheese • seasoned crumbs 10

PEI MOULES FRITES*

(mussels & fries)

- white wine garlic & shallots
- Spicy marinara or
- coconut curry 14

CRISPY CHICKEN WINGS*

- Sesame Teriyaki
 - Cajun dry-rub
 - garlic parmesan or
 - traditional Buffalo sauce
- 6 for 9.50 12 for 17.50

CHARCUTERIE BOARD

assorted cured meats • pate

- dried fruits • cheeses
- toasted baguette 15

CALAMARI

zucchini sticks • hot cherry peppers

- marinara dipping sauce 14

GRILLED FLATBREAD PIZZA

see your server for details 10

BAKED BRIE

seasonal fruit chutney

- toasted nuts
- toasted baguette 12

BOWLS + GREENS

add grilled chicken (6) or shrimp (8) to any salad*

FRIED GOAT CHEESE SALAD

candied pecans • apricots

- beets • seasonal greens 14

MESCLUN SALAD

mixed baby field greens

- heirloom grape tomatoes
- cucumbers • red onions
- house balsamic vinaigrette 9

WEDGE SALAD

iceburg lettuce

- applewood-smoked bacon
- crumbled bleu cheese
- smokehouse almonds
- house bleu cheese dressing 12

CAESAR SALAD

crisp romaine • parmegiano

- traditional garlic-lemon Caesar dressing • crouton 10

FRENCH ONION SOUP

croutons • Swiss Gruyere cheese 9

SOUP OF THE DAY

please ask your server 8



KNIFE + FORK

STEAK FRITES*

12 oz. N. Y. Strip • hand-cut fries

- roasted garlic-herb butter 29

add grilled shrimp skewer (10) or lobster (12)

CENTER-CUT PORK CHOP*

apricot mostarda

- seasonal vegetables
- potato croquettes 27

CIDER-BRAISED SHORT RIBS*

Beef ribs • frizzled onions

- mashed potatoes • seasonal vegetable 29

CHICKEN CORDON BLEU*

boneless chicken breast stuffed with prosciutto, fontina cheese • marsala wine-porcini mushroom sauce 26

PAN-SEARED SALMON*

roasted beet and quinoa salad

- citrus beurre blanc 28

BUTTERNUT SQUASH RAVIOLI

sage brown butter

- rainbow Swiss chard • toasted pumpkin seeds 19

CRISP SWEET POTATO
RISOTTO CAKE

applewood-smoked bacon

- brown butter
- shaved pecorino 10/19

BELTED COW CHEESEBURGER*

lettuce • tomato • grilled red onions • pickle chips • grilled brioche bun

- hand-cut fries 14

PENNE A LA VODKA* 17

add grilled chicken (6) or shrimp (8) lobster (12)

SHRIMP SCAMPI*

sauteed shrimp • garlic, lemon, white wine butter sauce over pasta 22

FISH & CHIPS*

battered and fried fresh cod

- tartar sauce • hand-cut fries 19

LOBSTER MAC’ & CHEESE*

hand-picked lobster meat

- orecchiette pasta • baked in a cheese sauce • seasoned crumbs 26