

## BEGINNINGS

### **jumbo wings | GF, NF | \$14**

*your choice of hand-crafted sauce:*

buffalo  
garlic parmesan  
maple korean bbq  
cajun dry rub

### **tempura cauliflower & brussels sprouts | V, GF, NF | \$13**

tzatziki cucumber sauce

### **fried calamari & chips | GF, DF, NF | \$16**

lemon | marinara sauce

### **east coast oysters | GF, DF |**

cucumber relish | mignonette | lemon

**half dozen | \$18**

**full dozen | \$32**

### **new england clam chowder | NF |**

yukon gold | applewood bacon | wheat crackers

**cup | \$8**

**bowl | \$11**

## FROM OUR LOCAL FIELDS

### **caesar salad | NF | \$13**

baby romaine | shaved parmigiano reggiano  
whole wheat croutons

### **tender greens garden salad | VG, GF, NF | \$13**

heirloom tomato | cucumber | radish  
roasted corn | dijon vinaigrette

### **strawberry feta salad | V, GF, NF | \$13**

baby spinach | feta cheese | balsamic vinaigrette

### **iceberg lettuce wedges | GF, NF | \$13**

crispy smoked bacon bites | high lawn crumble bleu cheese  
cherry tomatoes | bleu cheese dressing

### **add protein to any salad:**

**grilled marinated chicken | \$7**

**grilled shrimp skewer | \$8**

**lobster salad | \$9**

**seared steelhead trout | \$8**

**grilled steak | \$9**



## THE LOCAL FAVORITES

### **ANGUS PRIME SIRLOIN STEAK | GF, NF | \$28**

mashed potato | crispy onion | tomato confit  
cherry demi-glace

### **STEELHEAD TROUT PICCATA | NF | \$26**

organic hudson valley steelhead filet | pappardelle  
sugar snap peas | lemon-caper butter

### **FREE BIRD GRILLED CHICKEN BREAST | \$25**

lenox vegetable ratatouille | creamy polenta  
chicken jus

### **CAJUN-SEARED FIRM SOYBEAN STEAK | VG, GF | \$21**

bell pepper cioppino | crispy kale | pesto sauce

## SANDWICHES

*all sandwiches are served with your choice of coleslaw,  
house-crafted potato chips, or hand-cut french fries  
\*substitute side salad or sweet potato fries for \$2.00\**

### **Bistro burger | NF | \$19**

hand-pressed burger | high lawn "wilde field" cheese  
applewood bacon | dusted artisan potato bun  
leaf lettuce | heirloom tomato | red onion

### **turkey "p.l.t." | NF | \$17**

north country smoked turkey | crispy pancetta  
leaf lettuce | heirloom tomato | cranberry mayonnaise  
berkshire mountain sourdough

### **roasted vegetable wrap | V, NF | \$17**

whole-wheat tortilla | balsamic-glazed zucchini  
feta | bell pepper | onion | spinach  
cremini mushrooms | hummus

### **grilled chicken sandwich | NF | \$19**

swiss | applewood bacon | horseradish aioli  
heirloom tomato | leaf lettuce | artisan roll

### **maine lobster roll | NF | \$28**

maine lobster salad | leaf lettuce | brioche roll

### **sabrett all-beef hot dog | NF | \$14**

IPA-braised sauerkraut | pickled jalapeños  
cheese sauce | brioche roll

## SIDES

### **bucket of hand-cut fries | V, GF, NF | \$7**

### **bucket of sweet potato fries | V, GF, NF | \$8**

### **bucket of house-crafted potato chips | V, GF, NF | \$6**

### **housemade coleslaw | V, GF, NF | \$6**

*GF: Gluten-Free | DF: Dairy-Free | V: Vegetarian | VG: Vegan | NF: Nut-Free*

*Disclaimer: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions*