



## LOCAL FAVORITES

### HIGH LAWN FARM CHEESE BOARD

crema alpina | siegfried's pride | wildefield  
comanche queen | high lawn blue  
meadow berries farm jam | honeycomb  
tierra roasted nuts | sourdough grilled bread

THREE FOR \$18

FIVE FOR \$26

### BERKSHIRES CHARCUTERIE BOARD

duck prosciutto | pros speck | barolo salami  
pate de campagne with black peppercorns  
saucisson de lyon with high lawn farm butter  
seasonal mostarda | sourdough bread  
equinox farm pickled vegetables

THREE FOR \$19

FIVE FOR \$28

## STARTERS

### SOURDOUGH BATARD BREAD

wheat flour & malted barley flour  
Salted high lawn farm butter

\$5

### CRISPY SUSHI

skuna bay salmon | yellow fin tuna | octopus  
avocado | chipotle aioli | honey soy

\$15

### GRILLED JUMBO WHITE PRAWNS

creamy goat yellow grits | enoki mushroom  
champagne beurre blanc | equinox micro greens

\$15

### ELITE DEMKOTA GRASS-FED BEEF TARTAR

dijon mustard | dijonaise | mixed micro herbs

\$18

## SALADS

### KALE CAESAR SALAD

whole wheat croutons | white anchovy  
parmigiana reggiano

\$13

### LENOX FARMS LOCAL GREENS

blood orange | fennel | goat cheese  
pistachio | white balsamic vinaigrette

\$13

### ROASTED BABY CARROT & ARUGULA

hummus dip | lavash cracker | roasted pine nuts

\$15

### MURRAY'S BURRATA SALAD

baby arugula | butternut puree | candid pecans  
lavash crackers | pumpkin seeds | balsamic pearls  
pickled butternut

\$14

## ENTRÉES

### 1894 BISTRO GRASS-FED BEEF BURGER

applewood bacon | port wine shallots  
berkshires seasonal mushrooms  
brie cheese | brioche bun | pommes frites

\$24

### JESS BEER BRINED PORK TENDERLOIN

sous vide heirloom carrots | rosemary parsnip puree  
fennel | ioka maple syrup | pickled apple sauce

\$28

### HOLIDAY BROOK FARM COULOTTE STEAK

black eye peas casserole | pommes anna  
sauce au poivre

\$29

### CURED ROHAN DUCK BREAST

swiss chard | pickled root veg  
cinnamon sweet potato puree | cilantro salad

\$28

### SKUNA BAY SALMON

new england clams chowder  
herbs oil | crispy leek

\$27

### SEARED BAY SCALLOPS

artichoke | andouille sausage | tomato cancasse  
clam jus | grilled sourdough bread

\$28

### GREEN ASPARAGUS ANGEL HAIR PASTA

fava beans | wilted arugula | morel mushrooms  
mint basil pesto

\$24

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