

SMALL PLATES & SALADS

CHEESE & CHARCUTERIE

EF, NF

honey comb | cornichon | seasonal fruit
crostini

Your Choice of Three:

local cheese: crema alpina, wildefield tomme,
high lawn blue

artisan cured meat: soppressata, prosciutto,
house made chicken liver pâté*

PUMPKIN TARTINE

DF, NF, VEGAN WITHOUT MERINGUE

sourdough | crudité | honey meringue | shallot
fresno chili | roasted garlic | rosemary

LENOX FARM GREENS

GF, V, EF, NF LACTOSE FREE, CONTAINS DAIRY

pomegranate | cucumber | tomato | radish
chevre

CRISPY BRUSSEL SPROUTS

VG, GF, DF, EF, NF

fennel pollen

A Note from the Chef:

*Hippocrates believed that food was medicine for the body;
here we believe it can also nourish the heart and mind.
Eating is a supremely intimate act that may alter your mood,
evoke precious memories, even elevate your conscience – I
sincerely believe that every meal should be treated as an
occasion to satisfy both our bodies and spirit. Enjoy.*

~Andrea Pang; Executive Sous Chef

HARVEST MOON

DINNER OFFERINGS

CHEF'S DAILY INSPIRATION

BERKSHIRE GROWN SOUP OF THE DAY

CHARRED CAESAR SALAD

VEGETARIAN WITHOUT ANCHOVY

baby romaine | parmesan | sourdough
white anchovy

GRILLED BABY ARTICHOKES

V, GF, DF, NF, CONTAINS EGG

preserved lemon aioli

TOM KHA MUSSELS

GF, DF, EF, NF

coconut, ginger, lime, cilantro

MUSHROOM CARNITAS TACO

VG, GF, DF, EF, NF

brown rice | pickled onion | cotija | chimichurri

MARKET FISH

GF, DF, EF, NF

pozole: hominy | cabbage | radish | lime

SLOW ROASTED PORK RIBS*

GF, DF, NF, EF

black eyed peas | greens

ENTRÉES

SLOW ROASTED CHICKEN BREAST*

GF, DF, NF, EF

roasted garlic pomme puree
heirloom carrots | natural jus

MUSHROOM STROGANOFF

V, GF, EF, NF CONTAINS PARMESAN

rigatoni | Berkshire mushrooms

PETITE FILET*

GF, DF, EF CONTAINS SUMAC

aubergine puree | broccolini
cranberry port demi

BROWN RICE BOWL*

V, DF, NF, GF CONTAINS EGG

ginger lemongrass broth | steamed
broccoli | kimchi cucumber salad | bean
sprouts | soft boiled egg | herbs

SIMPLY BALANCED*

GF, DF, NF, EF

Select One: salmon, shrimp, tofu, petite
filet, chicken breast, or daily inspirations

brown rice | Berkshire vegetables

† Signature Dish | GF Gluten Free | DF Dairy Free | V Vegetarian | VG Vegan | NF Nut Free | CONTAINS NUTS

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

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BERKSHIRE GROWN SOUP OF THE DAY

HERITAGE BEETS

VG, GF, DF, EF, CONTAINS CHESTNUT & COCONUT

red beet | belgian endive | cranberry | chestnut
yogurt

ROASTED SEASONAL SQUASH

VG, GF, DF, NF, EF, CONTAINS COCONUT

piri piri yogurt

NEW ENGLAND OYSTERS

GF, DF, NF, EF, CONTAINS SHELLFISH

bloody mary mignonette

TOFU MOLE

VG, GF, DF, EF, CONTAINS PEPITAS

barrington coffee | crispy celeriac | arugula
pickled onions | radish | orange

MARKET FISH

GF, EF, NF, DAIRY FREE WITHOUT TZATZIKI

curried lentils | tzatziki

BRAISED LAMB SHANK*

GF, NF, EF

celeriac gratin | broccolini

ENTRÉES

SLOW ROASTED CHICKEN BREAST*

GF, DF, NF, EF

roasted garlic pomme puree
heirloom carrots | natural jus

MUSHROOM STROGANOFF

V, GF, EF, NF CONTAINS PARMESAN

rigatoni | Berkshire mushrooms

PETITE FILET*

GF, DF, EF CONTAINS SUMAC

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cranberry port demi

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V, DF, NF, GF CONTAINS EGG

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broccoli | kimchi cucumber salad | bean
sprouts | soft boiled egg | herbs

SIMPLY BALANCED*

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filet, chicken breast, or daily inspirations

brown rice | Berkshire vegetables

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DF, NF, VEGAN WITHOUT MERINGUE

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BERKSHIRE GROWN SOUP OF THE DAY

KALE SALAD

VG, GF, DF, EF, NF

baby kale | bell pepper | grapefruit | fennel

HARICOT VERTS

VG, GF, DF, NF, EF

crispy onion | mushroom

CHARRED BEEF CRUDO

GF, DF, NF, CONTAINS EGG

shallot | caper | meyer lemon gremolata
cured egg yolk

ALMOND FLOUR GNOCCHI

V, GF, DF, CONTAINS EGG, NUTS

butternut squash | blood orange | chestnut

MARKET FISH

GF, DF, EF, NF

wild rice | kale | gumbo broth

BRAISED DUCK*

GF, NF, EF

white bean ragout | bitter greens

ENTRÉES

SLOW ROASTED CHICKEN BREAST*

GF, DF, NF, EF

roasted garlic pomme puree
heirloom carrots | natural jus

MUSHROOM STROGANOFF

V, GF, EF, NF CONTAINS PARMESAN

rigatoni | Berkshire mushrooms

PETITE FILET*

GF, DF, EF CONTAINS SUMAC

aubergine puree | broccolini
cranberry port demi

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V, DF, NF, GF CONTAINS EGG

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broccoli | kimchi cucumber salad | bean
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BERKSHIRE GROWN SOUP OF THE DAY

CHICORY SALAD

VG, GF, DF, EF CONTAINS WALNUTS

cucumber | apple | walnut

PUMPKIN RISOTTO

V, GF, EF, NF CONTAINS DAIRY

wild mushrooms | fig vin cotto | pepita crumble

MARKET FISH

DF, NF

saffron tomato broth | roasted fennel
black garlic crostini

SALMON RILLETTE

DF, NF, EF

sourdough | tarragon | caper | dijon

BRAISED SHORTRIB BOURGUIGNON*

GF, DF, NF, EF

baby carrots | pearl onion | mushroom

ENTRÉES

SLOW ROASTED CHICKEN BREAST*

GF, DF, NF, EF

roasted garlic pomme puree
heirloom carrots | natural jus

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rigatoni | Berkshire mushrooms

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