



Serving Dinner Daily 5.00-9.00pm
Friday & Saturday Bistro Menu available until 11.00pm

Breakfast Daily 7.00-10.15am
Extended Breakfast Saturday until 12.00pm
Sunday 12.30pm

Specialty Dishes

Traditional Coq Au Vin

Locally raised chicken braised in red wine with baby carrots, pearl onions and Oyster mushrooms

19.00

Seared Crispy Skinned Scottish Salmon

Arugula, Cricket Creek Farmer's cheese and white bean "risotto", ginger warm sweet tea, baby pickled beets and icicle radish with warm golden beet vinaigrette

27.00

Maple Sugar Caramelized Diver Scallops

Grilled Bosc pear and cumin spice tapioca pudding, pumpkin and ginger purée

½ order 16.50

27.00

Lobster Macaroni and Cheese

Maine lobster meat, Rawson Brook Farm goat cheese and fresh made cavatelli

½ order 19.50

29.00

Thai Chili & Hoisin Braised Beef Short Ribs

Served with Barolo glazed pearl onions and Chinese black tea scented creamy risotto

29.00

East Mountain Farm Statler Chicken

Sous vide celery root purée, sweet potato and wild boar sausage hash and caramelized baby parsnips

26.00

Bella Farms Duck Breast & Confit Springroll

Charred corn, Asian pear panna cotta with smokey bacon and corn donut

28.00

Berkshire Grown Daily Vegetarian Special

Market price

By The Seaside

Entrees are Served with Starch and Vegetable of the Moment

Organic Farm Raised Scottish Salmon

25.00

Grilled Swordfish Steak

25.00

Grilled Diver Scallops (4)

Fresh Maine Coast scallops

26.00

Shrimp Scampi

Garlic and Butter with vine ripened tomatoes

25.50

Saucy Selections

Accompany your grilled entrée with one of these

Sauce Bordelaise

Sweet Soy and Lemon butter Sauce

Sea Salt and Roasted Red Pepper Coulis

Roasted Garlic and Savory Cream

Tarragon Beurre Blanc

Before placing your order, Please inform your server if a person in your party has a food allergy

Consuming raw or uncooked fish, meat or egg may increase the risk of food borne illness