

## Snacks

<b>GF V</b> Roasted Almonds Rosemary, Sea Salt	\$5
<b>GF V</b> Marinated Olives Citrus and Thyme	\$5
<b>GF V</b> Maple Pecans Sweet, Crunch Delicious	\$5
<b>GF</b> Nachos Blue corn tortillas topped with Cheddar and Queso Fresco, Tomatoes, Cilantro, Green Onions and Mixed Greek Olives. Add chicken \$2 extra	\$7
<b>NEW GF</b> Chicken Wings!! Misty Knoll chicken wings oven cooked with special house seasoning, Side of homemade blue cheese or ranch and celery. BBQ or Buffalo extra \$1	\$9

## Cheese & Charcuterie

<b>Mix &amp; Match</b> Your Choice of 3 or 5 Items From Our Selection of Cheeses and Charcuterie, Seasonal Accoutrements	\$19/\$27
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## Here Are Your Choices!

### Cheesy Morsels

<b>LOCAL</b> Maggie's Round Cricket Creek - Semi-Firm, Alpine Style, Raw Cow's Milk * Williamstown, MA
<b>Bayley Hazen Blue</b> Jasper Hill Farm - Raw Cow's Milk * Greensboro Bend, VT
<b>LOCAL</b> Tobasi Cricket Creek Soft-Cow's Milk * Williamstown, MA
<b>Blackbert</b> R & G Cheesemongers - Soft, Ash Ripened, Goat's Milk * Cohoes, NY
<b>LOCAL</b> Berkshire Bloom Cricket Creek - Semi-Soft, Bloomy Rind, Cow's Milk * Williamstown, MA

### Piggy Parts

<b>Andouille Sausage</b> North Country * Claremont, NH
<b>Paté de Campagne</b> Fabrique Délices * Hayward, CA
<b>Alto Adige Speck</b> Smoked Prosciutto * Italy

## Flatbread Pizza

<b>Cheese</b> Home made pizza sauce, cheese	\$11
<b>Mushroom</b> Home made pizza sauce, cheese, topped with mushrooms	\$13
<b>BBQ Chicken and Onion</b> Home made pizza sauce, BBQ chicken, topped with red onions	\$13
<b>Buffalo Chicken</b> Home made pizza sauce, blue cheese and scallions	\$13

GF = Gluten Free v=vegan

## Let's Taco About It!!!

<b>GF</b> Portobella Tacos Sesame Shoyu Roasted Portobellas, Sticky Rice, Ginger Garlic Aioli, Organic Arugula, Scallions	\$12(2)/\$19(4)
<b>GF</b> BBQ Pulled Pork Tacos Braised Pork Shoulder, House BBQ Sauce, Queso Fresco, Pickled Onion, Sour Cream, Cabbage Slaw	\$11(2)/\$19(4)
<b>GF</b> Shrimp Tacos New Orleans Shrimp, Ginger Aioli Sauce, Red Cabbage Slaw, Organic Arugula, Scallions	\$12(2)/\$20(4)
<b>GF</b> Chicken Tacos Misty Knoll Chicken, Salsa Verde, Pickled Onion, Pickled Jalapeno, Cabbage Slaw	\$11(2) \$19 (4)

Join us for Taco Tuesdays!!! Two tacos and margarita \$15!!!

## Bites, Salads, and Sustenance

<b>Pigs in a Blanket</b> Artisan Meats German Bratwurst, Nitrate Free Bacon, Maple Cheddar, Pickled Jalapeño, Puff Pastry	\$13
<b>Butternut Turnovers</b> Roasted VT Butternut Squash, Goat Cheese, Sage, Puff Pastry	\$10
<b>GF</b> FireCide Salad Organic Arugula & Mint, Blueberries, Golden Raisins, Sliced Pear, Chopped Almonds, Maplebrook Farm Feta, Fire Cider Vinaigrette	\$11
<b>GF</b> Cobb Salad Organic Arugula, Soft Boiled Egg, Speck Prosciutto, Misty Knoll Chicken, Pink Lady Apple, Maple Pecan, Jasper Hill Farm Blue Cheese, Maple Balsamic Vinaigrette	\$15
<b>NEW</b> Alfredo Macaroni Home made alfredo with macaroni noodles garnished with cheddar cheese and cilantro	\$8
<b>BBQ Chicken</b> Roasted Misty Knoll Farm Chicken, House BBQ Sauce, House Pickled Jalapeño, Smoked Cheddar, Coleslaw, Pretzel Bun	\$12
<b>El Cubano</b> Slow Roasted Pork Loin, Alto Adige Speck, Gruyere, Dill Pickle, House Dijonaise, Baguette	\$12
<b>GF</b> Korean Kalbi Traditional Korean BBQ Premium Beef Rib, Hosta Hill Kimchi, Sticky Rice	\$16
<b>GF</b> Korean Bibimbop (Mixed Rice) Sticky Rice topped with Korean Kalbi (premium boneless ribs), mixed mushrooms, arugula, Hosta Hill kimchi and soft boiled egg. • Choice of miso or hot chili paste	\$18

## Sweets

<b>GF</b> Homemade Flourless Chocolate Cake Dark Chocolate, Chantilly Cream, Cherry Reduction	\$8
<b>Homemade Lemon Chèvre Cheesecake</b> Local Goat Cheese, Lemon Curd, Blueberry Compote	\$9
<b>LOCAL</b> SoCo Creamery (GF) Sea Salt Caramel Gelato	\$4(1)/\$6(2)