

DINNER

SMALL PLATES

Soup du jour • 7/10

Crispy Brussels Sprouts (GF) • 14

Sweet Chili, Soy, Sesame,
Pickled Red Onion

Chicken Vodka Parm Eggroll • 14

Butternut Squash Risotto • 18

Roasted Squash, Ricotta, Crispy Shallots

Maryland Style Crabcakes • 24

Local Baby Greens, Old Bay Tartar, Lemon

Jumbo Fried Chicken Wings

Six/12 • Twelve/22 • Eighteen/28

Celery & Carrot, Bleu Cheese

Mild Buffalo, Teriyaki or BBQ

Fritto Misto • 19 | Great to share!

Fried Calamari, White Fish, Shrimp, Peppers
& Tomato, Marinara, Lemon Aioli

Bang Bang Tacos (3)

Lettuce Wrap (GF) or Flour Tortilla,
Asian Sesame Slaw, Pickled Red Onions

Shrimp • 18 Cauliflower • 16

SALADS

House Salad (GF) • 12

Sorbello Farm Mixed Greens, Carrot,
Cucumber, Tomatoes, Red Onion, Balsamic
Vinaigrette

Seasonal Salad (GF) • 16

Baby Arugula, Beets, Candied Walnuts,
Goat Cheese, Apple Cider Vinaigrette

Kale Salad (GF) • 16

Crisp Apples, Dried Cranberries, Toasted
Pecans, Feta, Dijon Vinaigrette

Caesar • 13

Fresh Baby Romaine, Garlic Crouton, White
Anchovies, House Made Lemon Caesar
Dressing

ADD TO ANY SALAD:

Chicken • 10

Shrimp • 11

Steak • 13

Salmon • 15

Our Executive Chef, Marty Gerrity, and his team would like to give a special thank you to all the local farms and purveyors that allow us to source our quality products nearby

DINNER

ENTRÉES

Duck Ragout • 28

Shredded Duck, Rigatoni, Marinara, Aromatics, Parmesan Reggiano

Faroe Island Salmon (GF) • 32

Celeriac Puree, Sautéed Spinach, Champagne Beurre Blanc, Sundried Tomato Oil
(Chef Prepared Medium Rare)

Burgundy Braised Short Rib (GF) • 40

Mashed Potato, Baby Carrots, Red Wine Demi-Glace

Half Roast Chicken (GF) • 34

House Brined Organic Free-Range Chicken, Sweet Potato Mash, Root Vegetables, Pan Jus

Tomahawk Chop (GF) • 30

12oz House Brined Porkchop, Apple Fennel Slaw, Candied Carrot Purée, Apple Sauce

Hanger Steak (GF) • 40

8 oz Pan Roasted Hanger Steak, Mashed Potato, Seasonal Vegetable, Au Poivre

Chicken Parm • 34

Topped with Linguini, Parmesan Reggiano

Eggplant Katsu • 28

Red Pepper Relish, Confit Tomato Salad

French Dip Sandwich • 24

Shaved Steak, Caramelized Onion, Swiss Cheese, Beef Jus, Horseradish Mayo, French Baguette, Hand Cut Fries

The “CCC” Burger • 22

8 oz Pasture Raised Local Beef, with Cheddar, Bacon, House pickles, CCC Sauce, Lettuce, Tomato, Onion on Berkshire Mountain Brioche, Hand Cut Fries

Please inform your server if you have any allergies before placing your order • GF indicates preparation with gluten-free ingredients. Please note it does not indicate celiac safe, as we are not a gluten-free restaurant.

20% Gratuity will be added to parties of 7 or more • \$3 fee for split plate request

If paying with a credit card, a 3% fee will be added to your check. This fee is not added if you pay with cash or gift card.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition. However, consuming overcooked meats, poultry, seafood, shellfish or eggs may decrease the enjoyment of your meal.