

House Salad • 12

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

Caesar • 13

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

Winter Salad (GF) • 16

Local Baby Greens, Pears, Apples, Chevre, Toasted Walnuts, Apple Cider Vinaigrette

ADD TO ANY SALAD:

Chicken • 10 Shrimp • 11
Steak • 13 Salmon • 15

Fritto Misto • 19

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

Chef's Special Omelette • 15

Home Fries, Bacon

Belgian Waffles • 15

Mixed Berries, Fresh Whipped Cream, Pure Maple Syrup

Buttermilk Pancakes • 14

Pure Maple Syrup, Butter
Plain, Chocolate Chip or Blueberry

Bananas Foster French Toast • 16

Brioche, Caramelized Bananas, Pure Maple Syrup

Smoked Salmon Benedict • 24

English Muffin, Smoked Salmon, Hollandaise, Homefries

Eggs From Hell • 15

Two Eggs Poached in Hot Sauce, Peasant Toast

French Dip Sandwich • 24

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

Turkey BLT on Grilled Sourdough • 16

Turkey, Bacon, Local Red Leaf, Tomato, Mayo, Hand Cut Fries

The "CCC" Burger • 21

8 oz. Pasture Raised Grass Fed Beef, Grilled to Order with Cheddar, Bacon, House Made Pickles, Lettuce, Tomato, Red Onion on *Berkshire Mountain* Brioche, Hand Cut Fries

The "Smash" Burger • 14

4 oz. Plain Patty with Lettuce, Tomato, Onion, Hand Cut Fries
Topped any way you like it:
+1 each: Bleu Cheese, American, Cheddar, Swiss, Mozzarella, Pepper Jack, Caramelized Onions, Sautéed Mushrooms
+2 each: Bacon, Avocado, Fried Egg
Make it a double • +5

Bottomless Mimosas or Bloody Marys (2 hours) • 30 per person

**Please Note: A 3% Fee Will Be Applied To Your Bill When Using a Credit Card for Payment.
Cash and Gift Cards are Accepted Without This Fee**

Please inform your server if you have any allergies before placing your order • Ask about gluten free options • 20% Gratuity will be added to parties of 7 or more • \$3 fee for split plate request • 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.

STARTERS

Soup du jour • 7/10

Fritto Misto • 19 | Great to share!
Fried Calamari, White Fish, Shrimp, Peppers & Tomato, Marinara, Lemon Aioli

Jumbo Fried Chicken Wings
Six/12 • Twelve/22 • Eighteen/28
Celery & Carrot, Bleu Cheese
Mild Buffalo, Teriyaki or BBQ

Bang Bang Tacos (3)
Lettuce Wrap or Flour Tortilla,
Asian Sesame Slaw, Pickled Red Onions
Shrimp • 18 Cauliflower • 16

SANDWICHES & BURGERS

Grilled Reuben on Rye • 16
Pastrami, Swiss, Sauerkraut, Russian Dressing

The Anthony • 18
Prosciutto, Soppressata, Pepperoni,
Mozzarella, Lettuce, Tomato, Onion, Banana
Peppers, Oil & Vinegar

Turkey BLT on Grilled Sourdough • 16
Turkey, Bacon, Local Red Leaf, Tomato

French Dip Sandwich • 24
Shaved Steak, Caramelized Onion, Swiss
Cheese, Beef Jus, French Baguette, Hand Cut
Fries

The CCC Crunchwrap • 18
A Stuffed Flour Tortilla of Ground Beef, Nacho
Cheese, Pico, Jalapenos, Shrettuce, Crema,
Hand Cut Fries
No Modifications

House Salad • 12
*Sorbello Farm Mixed Greens, Carrot,
Cucumber, Tomatoes, Red Onion, Balsamic
Vinaigrette*

Winter Salad • 16
*Local Baby Greens, Pears, Apples, Chevre,
Toasted Walnuts, Apple Cider 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

The “CCC” Burger • 21
8 oz. Pasture Raised Grass Fed Beef, Grilled to
Order with Cheddar, Bacon, House Made
Pickles, Lettuce, Tomato, Red Onion on
Berkshire Mountain Brioche

Black Bean Burger • 16
Pepperjack Cheese, Avocado, Chipotle
Mayo, Berkshire Mountain Brioche, Hand Cut
Fries

The “Smash” Burger • 14
4 oz. Plain Patty with Lettuce, Tomato, Onion
or topped any way you like it:
+1 each: *Bleu Cheese, American, Cheddar, Swiss,
Mozzarella, Pepper Jack, Caramelized Onions,
Sautéed Mushrooms*
+2 each: *Bacon, Avocado, Fried Egg*
Make it a double • +5

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DINNER

SMALL PLATES

Soup du jour • 7/10

Fritto Misto • 19 | *Great to share!*
Fried Calamari, White Fish, Shrimp, Peppers
& Tomato, Marinara, Lemon Aioli

Jumbo Fried Chicken Wings
Six/12 • Twelve/22 • Eighteen/28
Celery & Carrot, Bleu Cheese
Mild Buffalo, Teriyaki or BBQ

Crab Rangoon Dip • 21
Fried Wontons, Sweet Chili

Maryland Style Crabcakes • 24
Local Baby Greens, Old Bay Tartar, Lemon

Bang Bang Tacos (3)
Lettuce Wrap (GF) or Flour Tortilla,
Asian Sesame Slaw, Pickled Red Onions
Shrimp • 18 Cauliflower • 16

Crispy Brussels Sprouts (GF) • 14
Sweet Chili, Soy, Sesame,
Pickled Red Onion

SALADS

House Salad (GF) • 12
*Sorbello Farm Mixed Greens, Carrot,
Cucumber, Tomatoes, Red Onion, Balsamic
Vinaigrette*

Winter Salad (GF) • 16
Local Baby Greens, Pears, Apples, Chevre,
Toasted Walnuts, Apple Cider 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

Eggplant Burrata Parmigiana • 28
Marinara, Linguine in Pesto

Chicken Vodka Parm • 34
Topped with Penne alla Vodka, Parmesan Reggiano

Faroe Island Salmon (GF) • 32
Butternut Squash Puree, Spaghetti Squash, Champagne Beurre Blanc, Sundried Tomato Oil
(Chef Prepared Medium Rare)

Half Roast Chicken (GF) • 34
House Brined Organic Free-Range Chicken, Potato Mash, Seasonal Vegetable, Pan Jus

Hanger Steak Frites (GF) • 34
8oz Hanger Steak Pan Roasted, French Fries, Au Poivre

Burgundy Braised Short Rib (GF) • 40
Mashed Potato, Baby Carrots, Cipollini Onions, Red Wine Demi-Glace

French Dip Sandwich • 24
Shaved Steak, Caramelized Onion, Swiss Cheese, Beef Jus, French Baguette, Hand Cut Fries

The “CCC” Burger • 21
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.

Handcrafted Cocktails

Pink Mirage • 14

Hendrick's Gin, Prickly Pear Liquor, Fresh
Lime Juice, Fee Foam, Lime Zest

The Frisky Whiskey • 12

Bulleit Rye, Caramel Apple Butter Syrup,
Ginger Beer

Spill The Tea • 12

Vanilla Vodka, Chai Spiced Liquor,
Breezy Hard Iced Tea, Unsweet Tea

Sweater Weather Sangria • 14

White Wine, Apple Cider, Fireball, Brandy

Smoke Show • 12

Knob Creek, Cinnamon Syrup, Clove Bitters,
Smoked

Vermillion Sun • 14

Orange Vodka, Klocke Estate Vermouth,
Pimm's, Muddled Cucumber

Lavender Buzz • 12

Espresso Vodka, Kahlua, House Cold
Brew, Lavender Cold Foam

Float With Fire • 14

Mezcal, Fonseca 10 yr Port, Smoked
Jalapeno Liquor, Lime Juice

Not-So-Frisky "Whiskey" • 10

NON-ALCOHOLIC

Lime Juice, Ginger Beer, Caramel Apple
Butter Syrup

AFTER DINNER DRINKS

Copake Espresso Martini • 14

Espresso Vodka, Vanilla Vodka,
Bailey's, Kahlua

Chocolate Martini • 14

Tito's, Mozart Chocolate Liqueur,
Creme de Cocoa

Maple Brown Sugar Espresso Martini • 15

Espresso, Espresso Vodka,
Vanilla Vodka, Tito's vodka, Kahlua,
Maple Brown Sugar Syrup

Cordials • 9

Sambuca White
Sambuca Black
Baileys
Kahlua
Tia Maria
Frangelico

Klocke Estate Apple Brandy • 12

Klock Estate Vermouth White/Sweet Red • 10

Croft Special Reserve Port • 10

Fonseca 10/20-year-old Tawny Port • 12/15

DESSERT

Ice Cream • 9

Three Scoops
Ask your server for today's selections

Affogato • 16

Dulce de Leche Cheesecake • 12

Crème Brûlée • 10

Chocolate Torte • 10

Mousse Bomb • 10

Double Chocolate
Raspberry
Coffee
Passion Mango
Chocolate Cherry

WINE

SPARKLING & ROSÉ

Prosecco (Extra Dry) • 12/35

Torresella – Italy

Floral and Delicate Fruit Notes with a Crisp, Clean Finish

Cava Brut • 10/30

Poema – Catalonia, Spain

Light and fresh sparkling rose, the trepat grape has notes of strawberry, raspberry and rose petals

Rosé • 12/35

Fleur De Mer – France

Brilliant Coral Pink Color, Aromas of Watermelon, Cherry and Lavender, Crisp Refreshing with Bright Fruit Notes

Wine By the Bottle

Sauvignon Blanc • 85

Stoneleigh (2023)

–Marlborough, New Zealand

Vibrant and Punchy Aromatics of Grapefruit, White Peach and Passionfruit with a Scattering of Tropical Stone Fruits

Chardonnay • 85

Noble Vines (2022) – Monterey, California

Vibrant Aromas of Pineapple, Yellow Peach, Vanilla and Toasted Oak. Medium-Bodied with a Creamy Mid-Palate and Crisp Acidity

Cabernet Sauvignon • 140

Honig (2018) – Napa Valley

Bright Blackberry, Red Plum, and Raspberry Fruit with Notes of Cranberry, Black Tea, Spice, and Coriander Seed. Luscious and Balanced, with Toasty Oak and a Long Finish

Cabernet Sauvignon • 110

Francis Ford Coppola Director's Cut (2020)

– Sonoma County

Bright and Medium Bodied, with Flavors of Fresh Red Fruit and Wild Berries

Petite Sirah • 95

Stags Leap (2019) – Napa Valley

Dark, Inky, and Dense, With Layers of Bramble Berry Fruit, Touches of Earth, and Lovely Floral Tones Interwoven

Pinot Noir • 95

Mohua (2020) – Central Otago, New Zealand

Wild Strawberry Black Cherry, Brown Spice and Bright, Floral Aromas Combine with Nicely Integrated Fruit with Flavors of Blueberry, Plum, Nutmeg and Mocha

Cabernet Sauvignon • 85

Black Stallion (2021)-North Coast, California

Rich, Ripe Tannins Support Aromatics of Sage, Black Olive, and Plum, Followed by Flavors of Dark Cherry and Notes of Baking Spice

WHITE WINE

6oz/9oz/BTL

Pinot Grigio • 12/16/45

The Seeker – Veneto, Italy

Dry crisp vibrant texture featuring apple, pear, and stone fruit, with hints of white flowers and almonds

Riesling • 14/18/50

Dr. Konstantin Frank – Finger Lakes, NY

Semi-dry, delicate and elegant, with apricot, nectarine and pineapple with lemon citrus for balance

Sauvignon Blanc • 12/16/45

Otto's Constant Dream (OCD) –

Marlborough, New Zealand

A Greens mainstay: fresh sage, blackcurrant, fresh passion fruit and a jolt of lemon/lime freshness

Sancerre • 18/22/90

J. De Villebois – Loire Valley, France

Intense and fresh with white flowers and exotic fruits

Chardonnay • 12/16/45

Black Stallion – California

Bright Acidity, Citrus Notes, and Lean Backbone of the Wine. Fuller-Bodied Character

RED WINE

6oz/9oz/BTL

Sangiovese • 12/16/45

Gatto - Tuscany, Italy

Bright and light this organic red is a crowd-pleaser whether served chilled or not. The juiciness is balanced by a little earthiness and pepper, making for easy drinking

Red Blend • 14/18/50

Comtesse Bordeaux Rouge - France

A Blend of Merlot and Cabernet. Features Aromas of Ripe Blackberry, Plum, and Cedar. Smooth and Velvety Palate

Pinot Noir • 12/16/45

Lapis Luna - CA, USA

Ripe red cherries, boysenberries, purple flowers and nice spices. The palate is juicy, smooth, polished, and delicious

Malbec • 10/14/40

Alamos - Mendoza, Argentina

Bright black cherry aromas with light floral notes and a touch of toast, with cassis black raspberry cassis and chocolate

Cabernet Sauvignon • 14/18/50

Raymond - CA, USA

Opens with aromas of dark red fruits like boysenberry pie, on the palate, rich flavors of dried plums, dates, red currants and berries

Bourbon Barrel Aged Zinfandel • 16/20/60

1000 Stories - California

Full-Bodied with Layered Notes of Ripe Red and Black Fruits, Vanilla, Caramel, and Spices like Cinnamon and Clove Finished in Charred Bourbon Barrels

BEER

Ask your server about our rotating draft
beer selections!

Domestic Bottles • 5

Blue Moon
Budweiser
Bud Light
Michelob Ultra
Coors Light
Miller Light
Sam Adams Boston Lager

Import Bottles • 6

Amstel Light
Heineken
Heineken Light
Corona
Corona Light
Labatt Blue

NA Beer

Heineken 0.0 • 6
Athletic Hazy IPA • 7
Guinness 0 • 8

Hard Cider • 6

Bad Seed Cider
Downeast Original

Hard Seltzer & Tea • 5

High Noon Grapefruit
High Noon Lime
Nutra Pineapple
Nutra Watermelon
Breezy Tea Lemon
Breezy Tea Peach
Twisted Tea Half N Half

SPIRITS

On-the-Rocks +3
Martinis +4
Blue Cheese Olives +2

VODKA

Tito's • 9
Stoli • 9
Absolut • 9
Ketel One • 10
Grey Goose • 11
Belvedere • 11

GIN

Beefeater • 9
Tanqueray • 9
Bombay Sapphire • 10
Hendrick's • 11

TEQUILA

Cuervo • 8
Milagro • 9
Patron • 10
Illegal Mezcal • 10
Villa One
 Silver • 10
 Reposado • 12
 Anejo • 14
Casamigos
 Blanco • 10
 Reposado • 12
 Anejo • 14
Gran Coramino Cristalino • 13

SPIRITS

On-the-rocks +3
Martinis +4
Blue Cheese Olives +2

RUM

Bacardi Silver • 9
Captain Morgan • 9
Malibu Coconut • 9
Myers Dark • 10

BOURBON

Jack Daniels • 9
Jim Beam • 9
Bulleit • 10
Maker's Mark • 10
Knob Creek • 11
Basil Hayden • 11
Basil Hayden Rye • 11
Angels Envy • 12
Cooper's Daughter Black Walnut • 12
Cooper's Daughter Smoked Maple • 12
Woodford Reserve • 13
Hillrock • 16

SPIRITS

On-the-rocks +3
Martinis +4
Blue Cheese Olives +2

WHISKEY

Canadian Club • 9
Seagram's 7 • 9
Seagram's VO • 9
Bushmills • 9
Tullamore Dew • 9
Jameson • 9
Sazerac Rye • 9
Bulleit Rye • 10
Bushmills 10yr • 11

SCOTCH

Dewars • 9
Acnoc • 10
Monkey Shoulder • 10
JWB • 10
Macallan 12 year • 12
Glenlivet 12 year • 12
Glenfiddich 12 year • 12
Laphroaig 10 year • 12
Lagavulin 8 year • 12

BAR MENU

Marinated Olives • 4

Mixed Nuts • 4

Truffle Fries • 10

Onion Rings • 8

Jumbo Soft Pretzel • 7

Beer Cheese Sauce

Crispy Fried Brussels Sprouts • 14

Sweet Chili, Soy, Sesame,
Pickled Red Onion

Jumbo Fried Chicken Wings

Six/12 • Twelve/22 • Eighteen/28

Celery & Carrot, Bleu Cheese

Mild Buffalo, Teriyaki or BBQ

Nachos • 14

Topped with Cheese Sauce, Lettuce,
Tomato, Black Olives, Pickled Jalapeño,
Crema

Bang Bang Tacos (3)

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

Shrimp • 18 Cauliflower • 16

The “Smash” Burger • 14

4 oz. Plain Patty with Lettuce, Tomato,
Onion or topped anyway you like it:

+1 each: *Bleu Cheese, American, Cheddar, Swiss,
Mozzarella, Pepper Jack, Caramelized Onions,
Sautéed Mushrooms*

+2 each: *Bacon, Avocado, Fried Egg*

Make it a double • +5