BERKSHIRE GROWN SOUP OF THE DAY

GRILLED OCTOPUS*

GF, DF, NF, EF watermelon tomato salsa baby arugula

GRILLED LEMON & CHICKPEA PANISSE

VG, GF, DF, EF, NF arugula-caper pistou

SIMPLE GREENS

VG, GF, DF, EF, NF

shaved fennel | snap peas | radish
heirloom cherry tomato
pickled cucumber
white balsamic vinaigrette

BABY GEM CAESAR

NF, contains dairy, egg, gluten white anchovy | parmigiano sourdough croutons

BERKSHIRE MOUNTAIN BAKERY SOURDOUGH

VG, DF, EF, NF basil tapenade

HIGH LAWN FARM CHEESE BOARD

V, EF, NF - GF on request crostini | fig spread | honeycomb grain mustard

CHARCUTERIE

DF, EF, NF - GF on request crostini | fig spread | grain mustard cornichon

HARVEST MOON

Inspired & Balanced BY YOU

Our menu is inspired by the seasons, world flavors, and Berkshire ingredients.

Designed with mindful portions and nutrient dense ingredients, we encourage you to discover a new dish or be nourished with a familiar dish that speaks to you.

GF gluten free • DF dairy free • V vegetarian • NF nut free • VG vegan • EF egg free

Please inform your server of any allergies or dietary restrictions

ENTRÉES

SHORT RIB PROVENCALE* GF. DF. EF. NF

sundried tomato | haricot verts organic cannellini bean mash

SAFFRON-LEMON RISOTTO

V, GF, EF, NF, contains dairy

sweet peas | maitake | crispy leeks parmigiano

GRILLED FRENCHED CHICKEN BREAST*

GF, EF, NF, contains dairy

crispy stone mill polenta | heirloom carrots thyme jus

RATATOUILLE NICOISE V, GF, EF, NF, contains dairy

crispy polenta | basil pistou

MARKET FISH* GF, DF, EF, NF

grilled zucchini & crispy artichokes asparagus-mint coulis | herb salad

SIMPLY BALANCED VG, GF, DF, EF, NF

brown rice | berkshire vegetables

pumpkin seed salsa

add your choice of tempeh, chicken, shrimp,
salmon, market fish or bistro filet

FLOWER TO ROOT INSPIRATION VG, DF, EF, contains gluten, nuts, soy

ASPARAGUS PARPADELLE asparagus | fava beans | dill | pistachio pangrattato

JUSTIN TAYLOR, EXECUTIVE CHEF

ANDREA PANG, LIBCK | FRANCK TESSIER, EXEC SOUS CHEF | THILANKA HEWA, EXEC PASTRY CHEF

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

SENSIBLE ENDINGS

CREMA CATALANA

VG, GF, DF, EF, NF charred pineapple | matcha tangerine sorbet

PAVLOVA

VG, GF, DF, EF, NF

baked vegan meringue mixed berry compote citrus cremeux | coconut chantilly

CHOCOLATE YUZU

V, GF, NF, contains dairy, egg chocolate cake | vanilla kumquat chocolate sorbet

ICE CREAM

brown butter vanilla
V, GF, NF
coffee
V, GF, EF, NF
lemon poppy seed
V, GF, EF, NF
rhubarb ginger
V, GF, EF, NF

SORBET

VG, GF, DF, EF, NF

chocolate | strawberry & elderflower lychee shiso

APPLE CRISP CHEESECAKE V, NF, contains gluten, dairy, egg

vanilla anglais | apple coulis

Fresh, Locally Sourced Ingredients

Our culinary experts are proud to support our local partners.

BERKSHIRE GROWN SOUP OF THE DAY

HOUSED-CURED SALMON* GRAVLAX

GF, EF, NF, contains dairy wasabi crème | pickled red onion popcorn | american caviar

PICKLED TIVOLI FARM MUSHROOMS

VG, GF, DF, EF, NF pearl onion | ginger

SIMPLE GREENS VG, GF, DF, EF, NF

shaved fennel | snap peas | radish
heirloom cherry tomato
pickled cucumber
white balsamic vinaigrette

HEIRLOOM BEET SALAD

V, GF, EF, contains dairy, nuts

frisee | goat cheese | toasted pecans pimenton de la vera

BERKSHIRE MOUNTAIN BAKERY SOURDOUGH

VG, DF, EF, NF, contains sesame white bean miso and sage hummus

HIGH LAWN FARM CHEESE BOARD

V, EF, NF - GF on request crostini | fig spread | honeycomb grain mustard

CHARCUTERIE

DF, EF, NF - GF on request

crostini | fig spread | grain mustard

cornichon

HARVEST

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ENTRÉES

GRILLED LAMB LOIN* GF, EF, NF, contains dairy

turmeric cauliflower couscous | sultanas asparagus | mint yogurt

STRAZZOPRETTI PRIMAVERA V, EF, NF, contains gluten, dairy

baby zucchini | snap pea croustillant arugula-basil pesto | sundried tomato parmigiano

GRILLED FRENCHED CHICKEN BREAST*

GF, EF, NF, contains dairy

crispy stone mill polenta | heirloom carrots thyme jus

GRILLED LION'S MANE TACOS VG, GF, DF, EF, NF

carnitas spices | local corn tortilla chimichurri | red onion

MARKET FISH*

GF, EF, NF, contains dairy julienne spring vegetables ginger beurre blanc | upland cress

SIMPLY BALANCED VG, GF, DF, EF, NF

brown rice | berkshire vegetables grilled pineapple & kimchi salsa add your choice of tempeh, chicken, shrimp, salmon, market fish or bistro filet

FLOWER TO ROOT INSPIRATION VG, GF, DF, EF, NF

BLACK BEAN PUPUSAS

roasted tomato salsa | vegan cheese | house-made curtido

JUSTIN TAYLOR, EXECUTIVE CHEF

ANDREA PANG, LIBCK | FRANCK TESSIER, EXEC SOUS CHEF | THILANKA HEWA, EXEC PASTRY CHEF

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SENSIBLE ENDINGS

CREMA CATALANA

VG, GF, DF, EF, NF charred pineapple | matcha tangerine sorbet

PAVLOVA VG, GF, DF, EF, NF baked vegan meringue

mixed berry compote citrus cremeux | coconut chantilly

CHOCOLATE YUZU

V, GF, NF, contains dairy, egg chocolate cake | vanilla kumquat chocolate sorbet

ICE CREAM

brown butter vanilla
V, GF, NF
coffee
V, GF, EF, NF
lemon poppy seed
V, GF, EF, NF
rhubarb ginger
V, GF, EF, NF

SORBET

VG, GF, DF, EF, NF

chocolate | strawberry & elderflower lychee shiso

COCONUT RICE PUDDING VG, GF, DF, EF, NF

mango mint salad | kaffir lime | coconut sorbet

Fresh, Locally Sourced Ingredients

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BERKSHIRE GROWN SOUP OF THE DAY

GRILLED SHRIMP SALAD GF, DF, EF, NF

citrus supremes | aji amarillo watermelon radish | taro crisp

GRILLED ARTICHOKES

V, GF, DF, NF contains egg saffron rouille

SIMPLE GREENS

VG, GF, DF, EF, NF shaved fennel | snap peas | radish heirloom cherry tomato

pickled cucumber white balsamic vinaigrette

BABY SPINACH SALAD

V, GF, EF, NF, contains dairy strawberry | sheep's milk feta shaved radish | crispy chickpeas hibiscus vinaigrette

BERKSHIRE MOUNTAIN BAKERY SOURDOUGH

VG, DF, EF, NF burnt honey apple butter

HIGH LAWN FARM CHEESE BOARD

V, EF, NF - GF on request crostini | fig spread | honeycomb grain mustard

CHARCUTERIE

DF, EF, NF - GF on request crostini | fig spread | grain mustard cornichon



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ENTRÉES

FILET MIGNON "AU POIVRE"* GF, DF, EF, NF

fingerling potatoes | onion confit | broccolini natural jus

CAULIFLOWER STEAK VG, GF, DF, EF, NF

lemon emulsion | dijon mustard | puy lentils crispy caper | petit salad

GRILLED FRENCHED CHICKEN BREAST* GF, EF, NF, contains dairy

crispy stone mill polenta | heirloom carrots thyme jus

ROASTED BEETROOT & QUINOA "MEATBALL"

VG, GF, DF, EF, NF

wild mushroom ragout | lemon-tarragon gremolata

MARKET FISH* GF, DF, EF, NF, contains coconut

thai lobster broth | lemongrass | kaffir lime jasmine rice | coconut | bok choy

SIMPLY BALANCED VG, GF, DF, EF, NF

brown rice | berkshire vegetables

pumpkin seed salsa

add your choice of tempeh, chicken, shrimp,

salmon, market fish or bistro filet

FLOWER TO ROOT INSPIRATION

VG, DF, EF, contains gluten, nuts, sesame

CHICKPEA MUSABBHA

tahini | parsley | za'ater | pinenuts | house-made chile sauce | warm pita

JUSTIN TAYLOR, EXECUTIVE CHEF

ANDREA PANG, LIBCK | FRANCK TESSIER, EXEC SOUS CHEF | THILANKA HEWA, EXEC PASTRY CHEF

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SENSIBLE ENDINGS

CREMA CATALANA

VG, GF, DF, EF, NF

charred pineapple | matcha tangerine sorbet

PAVLOVA

VG, GF, DF, EF, NF

baked vegan meringue mixed berry compote citrus cremeux | coconut chantilly

CHOCOLATE YUZU

V, GF, NF, contains dairy, egg

chocolate cake | vanilla kumquat chocolate sorbet

ICE CREAM

brown butter vanilla
V, GF, NF
coffee

V, GF, EF, NF

lemon poppy seed V, GF, EF, NF rhubarb ginger

V, GF, EF, NF

SORBET

VG, GF, DF, EF, NF

chocolate | strawberry & elderflower lychee shiso

LEMON BLUEBERRY TART

V, NF, contains gluten, dairy, egg vanilla mascarpone | kalamansi

Fresh, Locally Sourced Ingredients

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BERKSHIRE GROWN SOUP OF THE DAY

CORIANDER & FENNEL CRUSTED TUNA*

GF, DF, NF, contains egg, soy kimchi aioli | crispy yukon

CHARRED BROCCOLI

VG, GF, DF, NF, EF harissa vegan yogurt

SIMPLE GREENS VG, GF, DF, EF, NF

shaved fennel | snap peas | radish
heirloom cherry tomato
pickled cucumber
white balsamic vinaigrette

RADICHIO & FRISEE SALAD VG, GF, DF, EF, NF

asparagus | lemon-maple dressing

BERKSHIRE MOUNTAIN BAKERY SOURDOUGH

VG, DF, EF, NF, contains sesame red lentil hummus, turmeric, lemon

HIGH LAWN FARM CHEESE BOARD

V, EF, NF - GF upon request crostini | fig spread | honeycomb grain mustard

CHARCUTERIE
DF, EF, NF - GF upon request
crostini | fig spread | grain mustard
cornichon

HARVEST MOCN

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ENTRÉES

ROASTED DUCK BREAST* GF, DF, EF, NF

baby beets | swiss chard | carrot puree lavender jus

HOUSE-MADE GNOCCHI V, GF, EF, NF, contains dairy

eggplant caponata | torn herbs | pecorino

GRILLED FRENCHED CHICKEN BREAST*

GF, EF, NF, contains dairy

crispy stone mill polenta | heirloom carrots thyme jus

WILD MUSHROOM RICE BOWL V, GF, DF, NF, contains egg

kohlrabi | local kimchi | snap peas soft cooked egg

MARKET FISH* GF, DF, EF, NF

sauce vierge | braised fennel | citrus supreme sauteed kale

SIMPLY BALANCED VG, GF, DF, EF, NF

brown rice | berkshire vegetables grilled pineapple & kimchi salsa add your choice of tempeh, chicken, shrimp, salmon, market fish or bistro filet

FLOWER TO ROOT INSPIRATION

VG, DF, EF, NF, contains gluten

BENI IMO TEMPURA SOBA bok choy | scallion | mushroom dashi

JUSTIN TAYLOR, EXECUTIVE CHEF

ANDREA PANG, LIBCK | FRANCK TESSIER, EXEC SOUS CHEF | THILANKA HEWA, EXEC PASTRY CHEF

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SENSIBLE ENDINGS

CREMA CATALANA VG, GF, DF, EF, NF

charred pineapple | matcha tangerine sorbet

PAVLOVA

VG, GF, DF, EF, NF

baked vegan meringue mixed berry compote citrus cremeux | coconut chantilly

CHOCOLATE YUZU

V, GF, NF, contains dairy, egg

chocolate cake | vanilla kumquat chocolate sorbet

ICE CREAM

brown butter vanilla
V, GF, NF
coffee
V, GF, EF, NF
lemon poppy seed
V, GF, EF, NF
rhubarb ginger
V, GF, EF, NF

SORBET VG, GF, DF, EF, NF

chocolate | strawberry & elderflower lychee shiso

STRAWBERRY RHUBARB TRIFLE VG, GF, DF, EF, NF

vanilla cake | oat milk whip | roasted rhubarb

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