

THE

Berkshire

ROOM

Snacks

ON TOAST 4 EACH

*Mushroom & Caper *Seafood *Tuscan Anchovy *Smoked Chicken

CUCUMBER SANDWICHES 6

Paprika Aioli on Toasted Brioche.

“CRACKER JACKS” 6

Caramel Popcorn, Pork Rinds, Wasabi Peas, Honey-Glazed Almonds, Spicy Peanuts.

BISON TARTARE 12

Caper Relish, Egg “Jam”, Crostini.

TUNA CARPACCIO 16

Caper Relish, Lemon, Chives.

PLOUGHMAN’S LUNCH 15

Chef’s Selection of Publican Quality Meats Charcuterie and Pastoral Artisan Cheeses. With Deviled Eggs, Beer Mustard, House Pickles, House Chutney, Ripped Baguette.

OYSTERS HALF DOZEN 18 / DOZEN 36 / TWO DOZEN 65

Chef’s Selection of Fresh Shucked East Coast & West Coast Varietals on the Half Shell. With Bloody Mary Mignonette, Cocktail Sauce, Lemon Wedges.

CAVIAR 34 PER OUNCE

Served atop Horseradish-Potato Espuma. With Buckwheat Blinis, Champagne, Red Onion Marmalade, Dill Crème Fraiche, Sauce Gribiche, Chives.

CHOCOLATE SOUFFLÉ 8

Charred Bourbon Barrel Ice Cream.

Executive Chef Chris Curren

Executive Pastry Chef Chris Teixeira

Batch No. 000032

COCKTAILS... 12



CLEAN BREAK

Gin, Apertif Bitters, Cucumber, Choice of Ice
(Raspberry Mint, Grapefruit Riesling, Unflavored)



LONG VOYAGE

Aquavit, Galangal, Jamaican Bitters, Mint



IN BLOOM

Vodka, Seasonal Fruit Syrup, Hyacinth Water, Tangerine Bitters



5 IN/5 OUT

Rye, Mezcal, Amaro, House Bitters



NEPI

Amaro, Honey Tea Syrup, Prosecco



ANTIQUE

Rum, Aperitifs, Spikenard, Himalayan Salt



WESTON

Wheated Bourbon, Dark Matter Coffee Essence, Pipe Tobacco

BARREL FINISHED COCKTAILS... 15

MANHATTAN

Rye, Vermouth, Bitters

OLD MONEY

Bourbon, Aperol, Walnut Liqueur, Allspice

CONTINUOUS NEGRONI

Gin, Campari, Carpano Antica

BROOKLYN

Rye, Amer Picon, Maraschino, Dolin Dry

VIEUX CARRE

Cognac, Rye, Benedictine, Vermouth



Chimney Rock

William Larue Weller

Pappy Van Winkle

Caymus

Wild Turkey Rye



DEALER'S CHOICE... 13

Pick your spirit or venture into another, let your palate dictate the profile,
and lastly take comfort in your choice of glassware.

Spirit:

Gin • Old Tom Gin • Vodka • Tequila • Mezcal • Sotol • Rum • Rhum Agricole • Cachaca • Pisco • Rye
Bourbon • Wheated Bourbon • Blended Scotch • Vatted Scotch • Sake • Shochu • Cognac • Armagnac • Aquavit

Flavor Profile:

Sweet and Sour • Fruity • Herbaceous • Strong and Stirred • Spicy • Smokey

Glassware:



Collins



Rocks



Coupe



Julep



Flute