BOURDON BREAD...grilled bmd sourdough, california garlic+greek olive oil (G) df BASIL BREAD...grilled bmb sourdough, maple brook farm ricotta, herb pesto (9) NDUJA... hot honey, confit garlic, rosemary, foccacia, grano padano (9)df · >>>>>>>> RAW DYSTERS...mignonette/ginger cocktail (4/EA) gf df AVOCADO TOAST...house smoked salmon, avocado, smoked trout roe, sesame toast (15) df TRUFFLE SNACK...truffled-goat cheese, fig jam, black burgundy truffles, sesame toast (16) $^{
m V}$ CAVIAR TOAST...white sturgeon, crème fraiche, chive (35) SIMPLE SALAD...baby mixed greens, radish, cucumber, dijon vinaigrette, sprouts (14) of V ESCAROLE CÆSAR...romaine, escarole, grana padana, garlic croutons, daily-made cæsar (15) (white spanish anchovies+5) (crispy pork belly+11)PR (fried green circle chicken thigh+14)PR (hanger steak+25) ROMAN ARTICHOKES...aioli, grano padano(11) of V df PORK BELLY VIÊT HU'O'NG...lettuce cups, sambal mayo, korean pickle, cilantro-mint, curry peanut (14)^{9f} RI CALAMARI... pepperoncini, piquillo pepper, black aioli (14) W df BAMBINO... maple brook ricotta, heirloom tomato, san danielle prosciutto, focaccia, arugula pesto (16) MUSSELS... butter, smoked paprika, parsley, garlic, grilled bread* (17) gf* W CHICKEN SANDO (GREEN CIRCLE)...sambal mayo, sriracha honey, sourdough bun, fries (19) PR CRAB FRITTER...sambal mayo, mâche (25) w gf df >>>>>>

THE VEGAN (29) of v df

cauliflower, sweet potato, living mâche, black lentils, almond crema, beet vinaigrette, pickled onions

BABY CLAMS+LINGUINE (35) ORG W

Italian parsley, organic garlic, grillo, allepo chili flake, vermont butter, grano padana

PUTANESCA+LINGUINE (36) ORG W

shrimp, liguarian olives, capers, nduja, Calabrian chili, white anchovies

GRILLED TUNA+SPANISH OCTOPUS (37) of w af

purple potato, green olive, piquillo pepper, black aioli, smoked almonds

NEW ENGLAND BOUILLIBASE (44) gf* w af

mussels, clams, scallop, squid, market fish, potatoes, tomato-fennel broth, aioli, calabrian chili, grilled bread*(ADD 1/2dz SHRIMP+10)

SEARED SCITUATE SCALLOPS+PORK BELLY (38)gf* ₩ PR

leek vichysoisse, shiitake+maitake mushroom, baby kale, red wine syrup

KOREAN BBQ PORK SPARE RIBS (35) 🗹 📭 🗗

forbidden black rice, red pepper, asian pickle, curried peanuts, grilled scallion

HANGER STEAK FRITES (39)

a French classic, hand-cut fries, house ketchup, truffle mayo, mustard butter

D'ARTAGNAN FILET MIGNON (55)gf pr

grilled asparagus, shiitakes, beech mushroom, crispy potato, worcestershire butter (ADD CRAB FRITTER+15) (ADD BLACK TRUFFLE+15) (ADD SEARED SCALLOPS+17)



OTHERS_v

fries+truffle mayo>7^{gf}

hosta hill kimchi>7gf

green veg> 9^{gf}

grilled truffled asparagus>9^{gf}

wok bok choy, curry

peanuts>9gf

grilled broccoli rabe garlic crumbs>9

crispy potatoes, spicy mayo>7 ^{gf}

forest

mushrooms> 11 V

ORG linguine chz+butter> 14 pesto> 15 alfredo> 17

W>WILD

V>VEGETARIAN

PR>PASTURE-RAISED

df>DAIRY-FREE

ORG>ORGANIC

gf > GLUTEN FRIENDLY (not celiac safe please inquire!!) {GF PASTA+4}

>>>>>>

HILLO

cafe ADAM hasnurtured relationships with local farmers and purveyors since way back in 2006. All of our shellfish and seafood is ethically sourced through BERKSHORE RSHand is wild caught or organically sustainably farmed. Our wine list is includes many organic and biodynamic vintners who work in harmony with nature. We even are lucky enough to harvest many of our own herbs berries and flowers on the premise during the local Berkshire growing season Inaddition we also upcycle kitchen trimmingstofeed Becket egglaying hens, where we source our eggsfrom

ALLERGIESARE NOTAJOKE-SOBEREAL!!!

Before placing your order informyour server if a person in your party has an actual food allergy.

SPLITPLATE HEE \$7 20% AUTO GRATUTY PARTIES OF 6+