



## PLATES TO SHARE

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GRILLED SHRIMP TACOS | \$18 gf, nf, ef  
local corn tortillas, napa cabbage, lime crema  
cilantro, roasted pineapple salsa

PARMESAN-TRUFFLE FRIES | \$11 gf, nf, v  
chopped herbs and lemon aioli

CALAMARI | \$18 gf, df, nf  
cornmeal-crusting calamari, banana pepper  
chipotle-lime aioli

CRISPY CHICKEN WINGS (8) | \$16 nf, gf  
choice of buffalo, honey-bbq or cajun dry rub, crudité  
vegetables, blue cheese dip

CLASSIC HUMMUS & CRUDITE | \$14 vg, df, nf, ef  
\*contains sesame  
nejaime's lavash, olives, cherry tomato, crudité vegetables

## SOUPS & SALADS

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SLOANE'S CLAM CHOWDER | \$9 ef, nf

SOUP DU JOUR | \$8  
allergen information available

KALE & ROMAINE CAESAR | \$14 nf  
shaved parmigiano, sourdough croutons

BERKSHIRE HARVEST SALAD | \$14  
df, nf, vg, ef  
mesclun greens, sliced cucumber, watermelon radish,  
cherry tomato sourdough croutons and lemon-shallot  
vinaigrette

BABY SPINACH SALAD | \$15 gf, v, df, ef  
strawberries, cranberries, toasted pumpkin seeds, tarragon  
goat cheese, balsamic vinaigrette

choice of grilled proteins to enhance salads:

- HERB CHICKEN | \$8
- LEMON SHRIMP | \$11
- SALMON FILET\* | \$12
- BISTRO STEAK\* | \$15

## BURGERS & SANDWICHES

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All sandwiches are served with your choice of  
house salad or french fries.

GRILLED BLACK ANGUS BURGER\* | \$19 nf  
choice of cheddar, swiss or american, LTO, potato bun,  
tavern aioli  
add applewood bacon or balsamic onion \$2 each

TAVERN GARDEN BURGER | \$15 nf, v  
green lentil, chickpea, quinoa patty, swiss cheese, LTO,  
chipotle aioli

GRILLED CHICKEN CLUB | \$19 df, nf  
lemon-pepper rub, crispy pancetta, herb aioli, LTO,  
berkshire mountain bakery sourdough

HAND-CARVED TURKEY FONTINA MELT | \$19  
ef, nf  
cranberry-dijon, ciabatta, baby arugula, shaved tomato  
& onion

PASTRAMI REUBEN | \$21 nf  
sauerkraut, gruyere, house-sauce, seeded rye

SUMMER SQUASH & ASPARAGUS WRAP | \$16  
v, nf, ef  
\*contains sesame  
sundried tomato tortilla, hummus, goat cheese, arugula

## SOMETHING SWEET

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HOUSE-MADE KEY LIME PIE | \$10 nf

HOUSE-MADE PEACH COBBLER | \$12 nf, df  
vanilla ice cream

HOUSE-MADE WARM DOUBLE  
CHOCOLATE BROWNIE | \$12 nf, df  
vanilla ice cream

SEASONAL ICE CREAMS | \$8 nf, ef, gf  
\*served with gluten free & dairy free crumble

SEASONAL SORBETS | \$8 nf, df, gf, vg  
\*served with gluten free & dairy free crumble

## FRESH, LOCALLY SOURCED INGREDIENTS

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HIGHLAWN DAIRY, BERKSHIRE MOUNTAIN BAKERY,  
BARRINGTON COFFEE ROASTERS, BERSHORE SEAFOOD,  
MARTY'S LOCAL, SOCO CREAMERY

gf gluten free | df dairy free | v vegetarian | nf nut free | ef egg free | vg vegan

\*DISCLAIMER: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.