

# DINNER

## SMALL PLATES

**Soup du jour • 7/10**

**Fritto Misto • 19**

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

**Shrimp Tempura • 18**

Pickled Carrot & Daikon, Wasabi Mayo

**Locally Foraged Sautéed Mushrooms • 14**

Rainbow Chard, Quail egg, Lemon-Herb Oil

**Maryland Style Crabcakes • 24**

Local Baby Greens, Black Beans, Old Bay Tartar, Lemon

**“Reuben” Egg Roll • 15**

Pastrami, Swiss, Sauerkraut & Russian Dressing Egg Roll, Mixed Micro Greens, Sweet Soy

**Bang Bang Tacos (3)**

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

**Shrimp • 18 Cauliflower • 16**

**Crispy Fried Brussels Sprouts • 14**

Sweet Chili, Soy, Sesame, Pickled Shallots

**House Made Pumpkin Ravioli • 16**

Sage Brown Butter, Parmigiano Reggiano, Black Pepper

## SALADS

**House Salad • 12**

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

**Mixed Greens & Apple • 15**

Prosciutto di Parma, Crisp Apple, Dirty Girl Farm Chevre, Pecans, Apple Cider Vinaigrette

**Caesar • 13**

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

**Burrata • 14**

Baby Greens, Smoked Eggplant, Local Sweet Potato, Pomegranate, Marcona Almonds, Saba

**Autumn Arugula • 15**

Watercress, Local Acorn Squash, Pepitas, Coconut Crema

ADD TO ANY SALAD:

Chicken • 10      Shrimp • 11

Steak • 13      Salmon • 15

# DINNER

## ENTRÉES

**Eggplant Burrata Parmigiana • 28**

Marinara, Linguine in Basil Pesto,  
Grana Padano

**Market Fish • MP**

Ask your server for today's preparation

**Faroe Island Salmon • 32**

Couscous Salad with Local Delicata Squash  
& Capers, Apple Cider Vinaigrette,  
Tomato Oil

**Herb Roast French Cut Chicken Breast • 32**

Organic Free Range Chicken Breast,  
Sweet Potato Mash, Seasonal Vegetable,  
Piccata Sauce

**Duck Ragout • 34**

Confit Duck Legs, Aromatics, Bucatini

**Burnt End Mac & Cheese • 22**

Cheddar & Pepperjack, Brisket "burnt  
ends", Herb Bread Crumb

**Veal Osso Bucco • 28**

Parsnip Purée, Root Vegetables, Shank Jus

**Barollo Braised Short Rib • 32**

Butternut Squash Purée, Seasonal  
Vegetables, Bordelaise Sauce

**8 oz Filet Mignon • 40**

Yukon Gold Mash, Sautéed Spinach,  
Au Poivre

**French Dip Sandwich • 22**

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

**The "Smash" Burger • 13**

*plain patty (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*

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.

# COCKTAILS

## **Apple Cider Sangria • 10**

White Wine, Apple Cider, a bit of apple bourbon and a touch of cinnamon

## **Maple Goldrush • 14**

Hudson Short Stack Bourbon finished in maple barrels, with Honey Syrup, Lemon and mint

## **Fire Cider • 10**

Bad Seed Cider, Fireball Cinnamon Whisky

## **Fall Enzoni • 12**

Muddled Red Grapes combined with Sazerac Rye, Campari and fresh lemon juice

## **French 75 • 12**

Boodles Gin, Lemon, Champagne with a touch of honey syrup

## **Jalapeno Tequila Mule • 12**

Muddled fresh jalapeno, Milagro silver tequila, fresh lime and ginger beer

# CANNED COCKTAILS

## **Nutrl Vodka Seltzer • 7**

*Watermelon or Pineapple*

## **High Noon Tequila Seltzer • 7**

*Lime or Grapefruit*

## **Bucket of Five • 30**

Mixed Flavors

# DESSERT

## **SoCo Creamery Ice Cream • 9**

Three Scoops  
Ask your server for today's selections

## **Dulce de Leche Cheesecake • 10**

## **Chocolate Torte • 10**

## **Mousse Bomb • 10**

Assorted Flavors

# AFTER DINNER DRINKS

## **Copake Espresso Martini • 14**

Espresso Vodka, Vanilla Vodka, Bailey's, Kahlua

## **Chocolate Martini • 14**

Tito's, Godiva Chocolate Liqueur, Creme de Cocoa

## **Apple Cider Doughnut Martini • 14**

Titos, Cake Vodka, Apple Cider, Cinnamon Sugar Rim

## **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  
Fragelico

## **Croft Special Reserve Port • 10**

## **Fonseca 20 year old Tawny Port • 14**

# WINE

## SPARKLING & ROSE

### **Prosecco • 12/35**

Bola - Veneto, Italy  
*apple, pear and peach with a lively finish*

### **Cava Brut • 10/30**

Poema -Catalonia, Spain  
*light and fresh sparkling rose, the trepat grape has notes of strawberry, raspberry and rose petals*

### **Rose • 10/30**

Vino – Washington  
*fresh, delicious, satisfying. guava, apricot, and honeysuckle across the palate. grapefruit, watermelon and orange cream lavishly finish the experience*

### **Lambrusco • -/35**

Medici Quericoli – Dolce, Italy  
*ruby red with persistent bubbles, this highly rated wine pairs well with steaks and burgers*

# WHITE WINE

### **Pinot Grigio • 12/35**

The Seeker - Veneto, Italy  
*dry crisp vibrant texture featuring apple, pear, and stone fruit, with hints of white flowers and almonds*

### **Chenin Blanc • 12/35**

Protea - Western Cape, South Africa  
*nectarine, apricot and quince with a touch of ripe honey to balance the acidity, beautiful bottle that you might want to take home*

### **Riesling • 13/38**

Dr. Konstantin Frank, Fingerlakes, NY  
*semi-dry, delicate and elegant, with apricot, nectarine and pineapple with lemon citrus for balance*

### **Gewurztraminer • 10/30**

Alexander Valley Vineyards - California  
*floral nose with aromas of apricot, grapefruit, lychee and pear, dryer style with minerality*

### **Sauvignon Blanc • 12/35**

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 • 16/50**

La Legende De Saint-Martin - Loire Valley, France  
*bright and unusually juicy, with white peach, lemon and notes of flint*

### **Chardonnay • 12/35**

Stangeways – California  
*a pleasant everyday chardonnay with a rich citrus backbone showing both oaky and buttery characteristics*

### **Chardonnay • -/85**

Enroute - California  
*full bodied and rich with layers of orange blossom, peach, citrus and subtle notes of pineapple*

# RED WINE

## **Sangiovese • 13/38**

Ghatto - 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 • 11/33**

Farmhouse - California *Enjoy this medium-bodied luscious red wine with a variety of flavorful foods. It's smooth with nicely balanced acidity, plum, chocolate, and berry notes and a smooth, rich finish*

## **Pinot Noir • -/65**

Resonance - OR, USA *deep and brilliant dark ruby color, aromas of red fruits with a touch of spice and wood, flavors of cherries and currants*

## **Petite Sirah • -/85**

Stags Leap - CA, USA *strong notes of blackberry, blueberry and black cherry fruits interwoven with more savory notes of black pepper and cocoa powder*

## **Malbec • 10/30**

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 • 13/38**

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*

## **Cabernet Sauvignon • -/140**

Honig Can Bartolucci- CA, USA *Rich, broad fruit characters. Cherry cobbler and blackberry notes with underpinnings of French oak. Silky mid-pallet is balanced by firm tannins*

## **Bourbon Barrel Aged Zinfandel CA • 14/40**

Four Virtues - California *heavily charred bourbon oak barrels impart nuanced layers of caramel, vanilla and toasty oak, intense full-bodied with dark red cherry, blackberry and spice*

# BEER

## Domestic Bottles • 5

Budweiser  
Bud Light  
Michelob Ultra  
Coors Light  
Miller Light  
Sam Adams Boston Lager  
Twisted Tea  
Twisted Tea Half and Half

## Buckets - 5 the same for 20

## Import Bottles • 6

Amstel Light  
Heineken  
Heineken Light  
Corona  
Corona Light  
Labatt Blue  
Stella Non-Alcoholic

## Buckets 5 the same for 25

## CANS

Nutrl Vodka • 7  
Pineapple/Watermelon  
High Noon Tequila • 7  
Lime/Grapefruit/Passionfruit  
Buckets of 5 varied flavors • 30  
Rotating IPA • 8 (ask your server)

## Bad Seed Cider • 6

# SPIRITS

On-the-rocks +3  
Martinis +3

## VODKA

Tito's 9  
Stolichnaya 9  
Absolute 9  
Ketel One 10  
Grey Goose 11  
Belvedere 11  
Flavored, Ask your Server

## GIN

Beefeater 9  
Tanqueray 9  
Bombay Sapphire 10  
Hendrix 11

## TEQUILA

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

# SPIRITS

On-the-rocks +3  
Martinis +3

## RUM

Bacardi Silver 9  
Captain Morgan 9  
Malibu Coconut 9  
Myers Dark 10  
Mount Gay 10

## BOURBON

Jack Daniels 9  
Evan Williams Honey 8  
Evan Williams Apple 8  
Jim Beam 9  
Bulliet 10  
Knob Creek 11  
Angels Envy 12  
Cooper's Daughter Black Walnut 12  
Cooper's Daughter Smoked Maple 12  
Woodford Reserve 13  
Hillrock 14

## WHISKEY

Canadian Club 9  
Seagrams 7 9  
Seagrems VO 9  
Bushmills 9  
Jameson 9  
Bulliet Rye 10  
Sazerac Rye 9  
Hudson Short Stack Rye 14

## SCOTCH

Dewars 9  
Acnoc 10  
Macallan 12 year 12  
Glenlivet 12 year 12  
Glenfidich 12 year 12  
Laphroig 10 year 12