



to begin with...

Shaker Brown Bread 7
Ronnybrook Butter & Maldon Salt

Meat & Cheese 13
Cured Salumi, Farmstead Cheeses

Raw Vegetable Board 11
Lemon Hummus

Smoorges "board" 14
Smoked Salmon, Deviled Egg, Pickles

Soup of the Shire 8
Carrot Ginger

local greens & whole grains...

Romaine, Sugar Snap Peas 14
Toasted Quinoa, Radish, Pecans

Field Greens, Garbonzo Beans 15
Grilled Asparagus, Sunflower Seeds

Arugula Greek 16
Feta, Banana Peppers, Olives

sandwiches...

Grilled Country Ham & Cheese 14
Marbled Rye, Tavern Ham, Swiss

The New Believer 14
Chick Pea Salad, Avocado, Pecans,
Toasted Pittsfield Farmers Bread

Grilled Roast Turkey 15
Smoked Gouda, Roasted Peppers

Sandwiches served with local greens & housemade pickles

plates & bowls...

Potato, Sausage, Egg Torta 13
Lemon Dressed Greens

Herbed Burrata & Pea Tendrils 16
Pickled Beets, Peas, Roasted Focaccia

Lila's Spring Lamb & White Bean Ragu 18
Avocado, Cilantro, Naan

Raven & Boar Farm Pork Meatballs 17
Pesto Ricotta, Tortellini

children's choices...

PB&J 6
Creamy Peanut Butter & Strawberry Jam

Grilled Cheese 6
American, White Bread

Garden Salad 6
Tomatoes, Cucumbers & Ranch

sweets...

Blueberry Pie, Whipped Cream 8

Chocolate Ganache, Caramel 9

Lemon Curd, Berries 7

Add SoCo Ice Cream to Any Dessert 4

SoCo Ice Creams 4/scoop

Make it a Shake 8

Vanilla Bean, Dirty Chocolate

No. Six Depot Coffee, Raspberry Sorbet

Shaker inspired. Neighborhood sourced.

Menu by the Farm, The Shakers & Brian Alberg

