



VINES BRASSERIE

STARTERS

Farm Fresh Greens Salad	7
Daily Local Greens, Red Wine Vinaigrette	
Mediterranean Salad	11
Kalamata Olives, Cherry Tomato, Zaatar, Shishito Peppers, Lemon Vinaigrette	
Chilled Asparagus Potage	8
Gribiche	
Chicken Mouseline	9
Onion Jam, Arugula	
Scottish Eggs	11
Quail eggs, House made Sausage, Arugula, Pickled pearl onions	
PEI Mussels	12
White Wine, Tarragon, Garlic Toast	
Blue Point Oysters on the half shell	16
Mignonette Horse Radish Cocktail Sauce	

ENTREES

Mushroom Risotto	16
Oyster Mushrooms, Truffle oil	
Pan Seared Diver Scallops	22
Cured and Smoked Pork Belly, Maple, Cauliflower	
Seared Bass Bouillabaisse	24
Fingerling Potatoes, Rock Shrimp, Braised Fennel, Rouille	
Oven Roasted Chicken	22
Wheat Berry Risotto, Fava, Morel Cream, Escargot	
Grilled Hanger Steak	21
Swiss Chard, Potatoes Pontneuf Garlic Scape Chimichurri	
Veal Loin and Breast	26
Celeriac, Peppercorn Demi-glaze	
Roasted Duck Breast	28
Turnip Ravioli, Melted Leeks, Pickled Rhubarb Jus	

DESSERTS 8.

Short Bread
Rhubarb Compote, Coriander
Freshly Baked Brownies
Peanut Butter Mousse & Peanut Brittle
Cream Puffs
Vanilla Pastry Cream, Dipping Ganache

Baked Alaska
Lime, Coconut, Graham Cracker
Tarte Tatin
Berkshire Apples, Devonshire Cream
Chevre Cheese Cake
Dark Chocolate Ganache, Macerated Cherries

Executive Chef: Nate Yovu

**Before placing your order, please inform your server if a person in your party has a food allergy.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



HOPS BEER GARDEN

SMALL PLATES

Cornmeal Onion Rings	6
House made Roasted Tomato Ketchup	
Fresh Cut French Fries	6
Dipping Sauces	
House Made Pretzels	7
Spicy-Sweet Mustard	
Poutine	9
Fresh Cheese Curds, Gravy	
Scottish Eggs	11
Quail eggs, House made Sausage, Arugula, Pickled pearl onions	

GREENS

Hops Mixed Greens Salad	7
Fresh Local Green, Red Wine Vinaigrette	
Roasted Beet Salad	11
Candied Walnuts, Goat Cheese	
Mediterranean Salad	11
Kalamata Olives, Cherry Tomato, Zaatar, Shishito Peppers, Lemon Vinaigrette	

BIG PLATES (SHARING ENCOURAGED)

Buffalo Wings	10
Celery, Blue Cheese Salad	
Belgian Ale Macaroni and Cheese	9
Baked Pretzel Crust	
Cuban Sandwich	10
Prosciutto, Aged Gouda, Braised Pork, Pickled Jalapeño, Salt and Vinegar Chips	
Trio Beef Sliders	10
Aged Cheddar Cheese, Soft Roll, Cucumber Pickles	
PEI Mussels	12
White Wine, Garlic Toast	
New England Lobster Roll	16
Tarragon, Lemon Aioli, Salt and Vinegar Chips	
Grilled Hanger Steak	21
Swiss Chard, Potatoes Pontneuf Garlic Scape Chimichurri	

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DRAUGHT BEERS BY THE GLASS

BBC, Nitro Coffee House Porter	6.50
Berkshire County	
BBC, Steel Rail	6
Berkshire County	
Dos XX Amber Ale	6
Mexico	
Old Speckled Hen	7
London, UK	
Harpoon IPA	6
Boston, MA	
Left Hand, 400 lb Monkey	6.50
Colorado	
Dale's Pale Ale	6.50
Colorado	
Duvel Green, Golden Ale	8
Belgium	
Radeberger Pilsner	6.50
Germany	
Weihenstephan Hefeweizen	6
Germany	
Pretty Things Jack D' Or	8.50
Massachusetts	
Wachusett Blueberry Ale	6.50
Massachusetts	
Stella Artois	6
Belgium	
Smutynose IPA	7
New Hampshire	
Allagash White Ale	7.25
Maine	
Troegs Hop Back	7
Pennsylvania	
*Greens, Gluten Free Amber Ale	9
All Natural, product of Belgium	
<i>(1.09 Pint Bottle)</i>	

SUMMER SIGNATURE COCKTAILS

The Cougar	8
Cointreau, Sweet Spices, Fresh Raspberries, Sparkling Wine	
Berkshire Apple Rye	7
Bullet Rye Whiskey, Elderflower Liqueur, Freshly Squeezed Lemon Juice, Apple Cider, Cava	
North County Hospitality	7
Makers Mark, Chambord Freshly sweetened Lime & Raspberries	
Summer Flower Sour	8
Belvedere Citrus Vodka, Elderflower Liqueur, Freshly Squeezed Lemon Juice.	
Diamond-tini	8
Belvedere Citrus Vodka, Cointreau, Lemonade	
Pink Elephant	8
Belvedere Orange Vodka, Pama, Ruby Red Grapefruit Segments	

WINES BY THE GLASS

El Xamfra	8	28
Cava Brut, NV, Spain		
Castel des Maures Rosé	8	28
Cuvee Jeanne, Cote de Provence, 2010		
Estrella	7	24
Chardonnay, California, 2009		
Nik Weis Selection, Urban	8	28
Riesling, Mosel, 2010		
Château Nicot Blanc	8	28
Entre-Deux-Mers, Bordeaux, 2009		
Spy Valley	8	29
Sauvignon Blanc, Marlborough, 2010		
La Griveliere	7	24
Tete de Cuve, Cotes du Rhone, 2009		
Vina Siegel	8	28
Reserve, Cabernet Sauvignon, Central Valley, Chile, 2010		
Block Nine	9	29
Caiden's Vineyards, Pinot Noir, CA, 2009		
Château Roc de Segur	9	29
Bordeaux Rouge, 2009		