

DINNER MENU

Berkshires



Untold

OUR PURVEYORS

DAIRY

Sidehill Farm • Cricket Creek Farm • High Lawn
Farm • Thomas Dairy Farms

BAKED GOODS

Berkshire Mountain Bakery
Taft's Farm Bakery

CHARCUTERIE

Creminelli Fine Meats • Ollio Salumaria
Molinari & Sons • Fishwife • Donostia

PRODUCE

Ioka Valley Farm • Klein Kill Farms • Atlas Farms •
Old Friend • Bardwell Farms
• Warm Colors Aspiary

BEVERAGE

Great Barrington Brewing • Berkshire Distilling •
Berkshire Brewing Company • Antimony Brewing •
Berkshire Mountain Distillers • Ebbs Brewing La
Colombe Coffee • In Pursuit of Tea

*We aim to serve food that is equally great tasting,
sustainably raised, and responsibly harvested. If you have
allergies, please alert us as not all ingredients are listed! We are
obliged to tell you that consuming raw or undercooked meat,
seafood, or eggs may increase your risk of foodborne illness.
Please enjoy your time with us.*

Berkshires

LENEX, MA

SMALL PLATES

HOUSE PICKLES (V)

peak harvest local vegetables, fennel seed, sumac 8
shareable order 14

MEDITERRANEAN OLIVES (V)

aleppo, rosemary, orange, garlic 8

CANDIED NUT MIX

cashews, pecans, almonds, mild spices 12

SHARING PLATES

SMOKEHOUSE WINGS

hardwood-smoked wings, crisp finished, maple buffalo
sauce, blue cheese 17

BALSAMIC BRUSSELS

balsamic glaze, grated garlic, pecorino 12
add bacon +6

MOUNTAIN CORN DIP

chilled smoked corn dip with roasted garlic, sweet peppers, lime, herbs,
and creamy cheeses. served with toasted sourdough 19

FIRESIDE FLATBREAD

strawberries, ricotta, bacon, candied walnuts, maple balsamic
glaze, baby spinach 23

WHITE BEAN HUMMUS (V)

tomato relish, tabina, house spice, sourdough 14

RUSTIC RICOTTA MEATBALLS

berkshire ragu, pecorino romano, sourdough, 19

OLD BAY BUTTER SHRIMP

jumbo shrimp served in Old Bay garlic butter with lemon,
herbs, & toasted sourdough 21

CHARCUTERIE

WHIPPED RICOTTA BOARD

house whipped ricotta, roasted cherry tomatoes, honey, fresh herbs, candied pecans, seasonal fruits, sourdough 27

ARTISAN CHEESE BOARD

*Local seasonal cheeses, nuts, olives, fruit compote
full board 38 half board 25*

THE BERKSHIRES BOARD

*a tasting of cheeses, meats, nuts, & olives
full board 55 half board 30*



SALADS & SANDWICHES

BERKSHIRES FARMHOUSE SALAD

seasonal greens, local goat cheese, toasted walnuts, dried cranberries, & a maple balsamic vinaigrette 17

THE UNTOLD WEDGE SALAD

iceberg, blue cheese, shaved radish, bacon, candied pecans, champagne dijon vinaigrette 18

KALE CAESAR SALAD

kale, roasted chickpeas, shaved parmesan, tabini, sourdough croutons 16

add chicken to any salad 8

THE BERKS SOUTHERN PIT BEEF SANDWICH

smoke-kissed top round, kaiser roll, house tiger sauce, shaved onions 24

LENOX CHICKEN CLUB

grilled chicken, kale, parmesan, bacon, sourdough 20

MAINS

MAPLE VALLEY SALMON

oven roasted salmon glazed with local maple syrup & herbs, whipped sweet potatoes, seasonal vegetable 35

HERB SMOKED CHICKEN

half chicken, chef's herb marinade, garlic truffle smashed potatoes, seasonal vegetable 30

FIRE SHRIMP PASTA

jumbo shrimp, peppers & onions, served in a spicy tomato ragu over angel hair pasta 34

BROWN BUTTER WILD MUSHROOM RAVIOLI

wild mushroom ravioli served in a sage & brown butter sauce w/ freshly grated pecorino 28

THE BERKS SOUTHERN PIT BEEF

smoke-kissed and flame finished top round, garlic truffle smashed potatoes, seasonal vegetables, house sauce flight 36



DESSERTS

UNTOLD SIGNATURE S'MORES FLIGHT

local chocolate, graham crackers, marshmallow 13

PISTACHIO CHOCOLATE CHIP COOKIES 9

SEASONAL SCOOP OF THE DAY

High Lawn Farms Creamery 6

CLUB ROOM SUNDAE

High Lawn Farm vanilla ice cream, fudge, caramel, whipped cream, chopped candied nuts, maraschino cherry 14

BERKSHIRES BREAD PUDDING

chef's seasonal selection 15

Gluten Free Options Available

SPRITZES

AFTERNOON SPRITZ

gin, St. Germain, prosecco, lemon 16

SUNSET SPRITZ

local limoncello, prosecco, Aperol, soda 15

STRIVING FOR PEAR-FECTION

vodka, pear, rosemary, lemon, soda 15

COCKTAILS

AVANT SKI

aged rum, green chartreuse, lime, coconut, orange, nutmeg 17

SUMMER PALOMA

tequila, grapefruit, lime, sage, bitters, soda 15

HOUSE MARG

tequila or mezcal, jalapeño, lime, salt 16

ESPRESSO MARTINI

vodka, kahlua, simple syrup, espresso 16

HILLTOP MOJITO

freshly muddled mint, lime juice, silver rum, soda 16

LENOX LEMONADE

mixed berry compote, vodka, lemonade 16

CAMPFIRE OLD FASHIONED

bourbon, rye, scotch, hellfire bitters, cinnamon, vanilla, orange 18

CUARENTA Y TRES MULE

licor 43, vodka, lime, ginger beer 15

UNTOLD MANHATTAN

redemption rye, montenegro, orange bitters 17

SPIRIT FREE COCKTAILS

GARDEN SODA

Seedlip Garden, Fever Tree elderflower tonic 13

ROSEMARY BLUSH

cranberry juice, orange juice, rosemary syrup, lemonade 8

Beverages Cont'd Below

BEER

DRAFT

STEEL RAIL PALE ALE

Berkshire Brewing, S. Deerfield, MA 11

COASTAL FUSION IPA

Antimony Brewing - Lenox, MA 11

BOTTLES & CANS

CATALYST (BLONDE ALE)

Antimony Brewing, Lenox, MA 11

COLDHEAD OATMEAL STOUT

Antimony Brewing, Lenox, MA 11

NINE PIN GINGER HARD CIDER

Nine Pin Cider Works, Albany, NY 9

BERKSHIRES LAGER

Berkshire Brewing, S. Deerfield, MA 10

POLISHED PILSNER

Return Brewing, Hudson, NY 11

HADLEY GRASS IPA

Berkshire Brewing, S. Deerfield, MA 11

ELEKTRON AMBER ALE

Antimony Brewing, Lenox, MA. 11

NON-ALCOHOLIC

GOOD TIME IPA (NA)

Good Time Brewing, Elmsford, NY 8

UNTOLD  COLLECTION

Beverages *Cont'd* Below

WINE

SPARKLING

XAMFRA

Macabeo, Cava Brut, Spain 14/54

WHITE

PINOT PROJECT

Pinot Grigio, Italy 12/48

LAND OF THE SAINTS

Sauvignon Blanc, CA 16/62

LA PATIENCE

Chardonnay, France 13/52

ROSE

CINSAULT ROSE

South Africa 12/48

RED

BLOCK NINE

Pinot Noir, Napa, California 16/64

FLYIN' FRENCH

Cabernet Sauvignon, South Africa 14/56

BOTTLE ONLY

MEINKLANG (RED)

Burgenland, Pinot Noir, Austria (750ml) 56

POST FLIRTATION

Sonoma, CA (750ml) 52

MEINKLANG (WHITE)

Burgenland, Organic Dry White, Austria (750ml) 56

THE NIGHTCAP

NONINO, AMARO QUINTESSENTIA *Italy*

caramel sweetness with bitter violet, delicate spice, ending in light chocolate undertones 15

FERRAND AMBRE COGNAC *France*

bitter orange peel, stone fruit flavors, vanilla oak 17

M n' M

mezcal, Montenegro amaro, orange 17

COCONUT CARTEL

Guatemalan anejo rum with coconut water 18