
Dining Menu

Small Bites

Soup of the Day \$10

Duck Wings \$16

Five Meaty Duck Wings with Chefs Sauce over Local Greens.

2 Tacos \$14

Served in Flour Tortillas or Lettuce Wraps. Steak, Chicken or Sliced Seared Sesame Encrusted Tuna. Topped with Asian Slaw & Hoisin Drizzle.

Flatbread of the Week: \$12

Regular or Gluten Free

Parmesan Truffle Fries \$11

Crispy White Potatoes, tossed in Truffle Oil, Pepper & Sprinkled with Grated Parmesan & Fresh Herbs. Served with Garlic Aioli.

Hummus Bowl \$16

Traditional Middle Eastern Presentation: Homemade Hummus & Tehina with Marinated Olives and Warm Pita points.

Add Sautéed Wild Mushrooms \$3

Add 5 Falafel \$3

Tel Aviv Plate \$20

Homemade Hummus, Tehina, Labaneh, Tabouleh, Stuffed Grape Leaves, Roasted Hot & Sweet Pepper, & Marinated Olives & Falafel. Served with Pita

Athens Plate \$20

Spanakopita, Stuffed Grape Leaves, Tsatsiki, Herbed Feta Cheese & Olives. With Garlic & Herb Flatbread.

Smoked Fish Plate \$20

Smoked Salmon, Smoked Trout, Chopped Egg, Capers, Sliced Tomato, Red Onion & Dill Cream Cheese, Garlic Mayonnaise. With Crostini.

Please inform your server of any food allergy

20% gratuity will be added to parties of

6 or more

Dining Menu

Bigger Bites

1/2 lb. Premium Beef Burger \$20

Grilled Blend of Premium Cuts served on a Toasted Brioche Bun topped with Lettuce, Tomato, Red Onion. With Crispy Fries.

Add Sautéed Wild Mushroom Mix \$4

Add Beef Bacon \$4

Housemade Chipotle Sweet Potato & Black Bean Burger \$16

On Brioche Bun with Lettuce, Tomato & Onion. With Crispy Sweet Potato Fries.

Add Sautéed Wild Mushroom Mix \$4

Gateways Salad sm \$12/lg \$16

Tender Baby Greens, Cucumber, Tomato, Red Onion, Chickpeas, Marinated Artichoke Hearts, Herbed Feta.

Add: Grilled Sliced Steak \$6 Grilled Salmon \$6

Grilled Chicken Breast \$5 Black Bean Burger \$4

Sliced Sesame Encrusted Tuna \$6

Dinner Entrees \$28 each

Grilled Salmon with Tsatsiki Sauce

8 oz. Grilled Strip Steak with

Homemade Chimichurri Sauce

Add Sautéed Mushroom & Onions \$4

Chicken Schnitzel

With Whipped Honey & Homemade Zhug

Served with Fresh Vegetables &

Chefs Choice Starch of the Day

Beyond Pasta Bolognese \$22

(Vegetarian or Vegan)

"Beyond Meat", Fresh Herbs, Homemade Marinara & Fresh Vegetables with your choice of Fresh Regular, Gluten Free or Vegan Pasta. Served with Regular or Gluten Free Bread.

Ask your Server for Today's Special(s)

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Sweet Treats \$13

Homemade Cookie Plate

Homemade Ice Cream Trio

Flourless Chocolate Cake (GF)

*Brown Butter Cake with Seasonal Fresh
Topping*

Fresh Fruit Salad

Six Depot Coffee (Reg & Decaf)

Selection of Mighty Leaf Teas

\$3.75



Seasonal Cocktails

\$12

Hanky Panky

Local Greylock Gin, Sweet Vermouth, a touch of Fernet-Branca & fresh OJ. After a couple of these you may just want to get a room & if you're lucky we might just have one!

Sparkle-Rita

Casamigos Tequila, Triple Sec & Fresh lime juice hook up with fizzy Prosecco for a fun twist on a classic.

Chocolate Martini

A perfect combination that's as sweet as your sweetie! Bailey's, Godiva & Vanilla Vodka are having a party & you're invited.

Café Amore

Local Six Depot Coffee spiked with Brandy & Amaretto topped with whipped cream. Have it your way Reg/Decaf/Non-Dairy

Primary Season

Local Race Brook Rye with Sweet Vermouth, a dash of Absinthe & a Luxardo Cherry. It's a long way to November & this will help!

ImPeachMint Cocktail

A drink with no subtext! Vodka, Peach Schnapps, fresh Mint & a dash of Soda Gives it to you straight!

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