

:::DINNER:::

appetizer

- FRIED BRUSSEL SPROUTS cheddar cheese powder, tomato-herb ranch 8.5
- BIG GREEK MEZZE hummus, feta, falafel, dolma, olives, artichokes, red pepper, cauliflower, pita 11.5
- THAI THIGHS coconut fried chicken, with slaw & mango chili sauce 11
- SPANISH MUSSELS soffritto, chorizo, peas, saffron aioli , toast 10
- SCALLOPS in maple-cinnamon butter with an arugula, apple & pecan salad 13
- APPLE & BUTTERNUT FRITTERS bacon, onions, blue cheese, cran-mayo 10

salad

- CAESAR crisp romaine or kale, parmesan, crouton, caesar dressing 9
- add STEAK TIP (+6) SHRIMP (+6) CHICKEN (+5) LOBSTER & AVOCADO (+7) SALMON (+6)
- HOUSE SALAD maple dijon vinaigrette 7 add fresh goat cheese and almonds (+3)
- FIELD GREENS SALAD apple, walnut, shallot, bacon, bleu cheese 10
- THAI KALE CRUNCH carrot, beet, radish, bok choy, puffed rice, scallion, tamarind dressing, peanuts 9
- WALDORF CHICKEN SALAD greens, avocado, cashew, raisin, apple, butternut, cranberry mayo 11

entree

- SHRIMP & LOBSTER SCAMPI tomato, shallot, fennel, garlic, red pepper, pernod butter, herb pesto-with linguine or rice 24.5
- SESAME CRUSTED SALMON (gf) scallion ginger rice, fried broccoli, bok choy-shiitake-snow pea stir fry, chili-roast radish, wasabi-miso sauce 24
- TORTILLA CRUSTED TOFU (gf) mole beans, rice, poblano & tomato tinga, avocado tomato salsa, lime cream, pickled onion 19
- ARGENTINIAN STEAK TIPS (gf) garlic & herb fries, mushroom-shallot fricassee, chard tomato, beet and carrot slaw, chimichurri 22
- SEAFOOD & SAUSAGE PAELLA (gf)chorizo, shrimp, mussels, scallop & lobster, rice, pepper, tomato, peas, saffron aioli, arugula 24
- GOOD OL MEATLOAFgarlic mashed potato, braised kale, fried brussel sprouts, leek & thyme gravy 20
- PEANUT NOODLES & CRISPY TOFU (gf) rice noodles, bok choy, snow peas, carrot, shiitake, broccoli 18 {substitute chicken or shrimp +\$2}
- SALMON CAKES (gf)salt & vinegar potato salad, creamy slaw, dilly beets, fried pickles, old bay tartar 20
- LASAGNE DI CRESPELLE a buckwheat crepe lasagna(gf) with squash, cauliflower, mushroom, fennel,leek, spinach, mozzarella, parmesan, and pesto 19
- BUTTERMILK FRIED CHICKEN candied sweet fries, collard greens, pickled beet, bourbon BBQ 19.5

In an effort to encourage safety, it is our house policy that we serve no more than three alcoholic beverages to our guests in one sitting. Thanks for your support!

BURGERS

BOYDEN FARM BEEF BURGER with fries 15
add cheese (\$1) add bacon or avocado (\$2)

GARLIC-ROSEMARY LAMB BURGER feta, spinach, peppers, harissa mayo, fries 15

FALAFEL BURGER cucumber, spinach, tomato, tahini, pita, fries 14

SANDWICHES

panini, featuring fresh RISE ABOVE bread, with pickles and chips

the REUBENS smoked turkey OR tempeh, kraut, russian dressing, swiss cheese 11.5

FRIED BBQ TOFU or CHICKEN creamy slaw, pickles, bbq mayo 11.5

LOBSTER B.L.T. aioli, romaine, tomato, good bacon 15

TUNA MELT bacon, swiss, pepperoncini, pickled red onion, russian dressing 12

GOOD OL MEATLOAF CLUB bacon, cheddar, caramelized onion, tomato, spicy mayo 12.5

TURKEY & BUTTERNUT onion, cheddar, apple, cranberry mayo 11.5

KIDS MENU 8 each

(choose vegetable & fruit or fries)

Beef Burger

Cheddar Panini

Salmon Cake

Linguini w. Butter & Parmesan

Hot Dog

Chicken Thigh

Turkey-Cheese Roll-up

THANK YOU FOR COMING IN!

We appreciate your faith in our food and our service! There will likely be bumps in the road in the 'new normal' at Hope & Olive- thank you for your understanding as we adjust to safe practices, while continuing to provide the best that we can.

- Jim, Maggie & The Staff

NOW OPEN INSIDE- *LIMITED SEATING*- PLEASE CALL.

ORDER TAKEOUT AFTER 3 FOR EACH NIGHT, AND PICKUP IS BETWEEN 5-7:30.

SMALL 'BAR MENU' AND DRINKS SERVED IN OUR OUTSIDE PATIO-

BEER, WINE, COCKTAILS and N/A DRINKS AVAILABLE TOGO

CALL 413 774 3150 *PLEASE* Do Not Leave Voicemail Orders*

DRINKS

VODKA

BLACK CHERRY COSMOPOLITAN black cherry vodka, bauchant, lemon, cranberry 12

FRENCH PEAR MARTINI Pear vodka, elderflower, fresh lemon 12

PRAIRIE ORGANIC MULE fresh ginger, vodka, lime, ginger ale 10

GIN GUNPOWDER & SMOKE beefeater, gunpowder tea syrup, egg white, lemon, laphroaig 11

WARM COLORS' BEES KNEES gin, honey, fresh lemon 10

RUM HONEY-LAVENDER DAIQUIRI brazilian cachaca,, lavender infused honey syrup, fresh lime 10

WHISKEY

FLANNEL SHIRT dewars, cider, averna, lemon, bitters, orange 11

MAPPLEJACK SAZERAC applejack, rye, maple, absinthe, lemon twist 12

VELVET BULLDOZER makers, drambuie, vermouth, cognac, bitters, orange 12

MORGANTHALER'S AMARETTO SOUR bourbon, amaretto, lemon, egg 11

AGAVE BETTER & BETTER mezcal, aged rum, falernum, lemon twist 11

BRANDY MONTPARNASSE apple brandy, elderflower, sauv blanc, lemon 12

WARM GRANDMA'S MEDICINE bourbon, lemon, chamomile, honey, vinegar 10

BECKY'S BOO spiced rum, cider, dram, lemon 10

NO BOOZE

SEEDLIP DAIQUIRI seedlip spirit, lime, pineapple, lavender honey 10

CHAMOMILE & HONEY SODA chamomile, cider vinegar, honey, lemon, soda 6

TEETOTALER hot cider, ginger, honey, fresh lemon 6

WINE & BEER

WINE ON CASK

glass/bottle

ROSÉ – SABIN, FR- <i>organic/biodynamic- creamy, summer fruit- herbal & citrusy</i>	6.5	30 ltr
PINOT GRIGIO - Gazerra, IT - <i>fragrant peach, grapefruit & pepper</i>	7.5	31 ltr
PINOT NOIR -Angeline, CA - <i>cranberry, orange, cherry, toasty oak</i>	7.5	31 ltr
SPARKLING		
PROSECCO - Lunetta, Italy	8	
- Bellafina, Italy	23	
CHAMPAGNE – Moët & Chandon “White Star”, Epernay, FR	60	

WHITE

RIESLING – Montenore Estate,'Almost Dry', OR- <i>earthy, apple, pear & peach-organic</i>	10	38
SAUVIGNON BLANC - Kato, NZ - <i>gooseberry, stone fruit, good acidity</i>	7	27
FRENCH WHITE -Cote Mas Blanc -Languedoc- <i>grenache/chard blend-very mediterranean</i>	7	27
CHARDONNAY – Vinum, Napa, CA - <i>rich, caramel toffee with mango & pineapple</i>	8	31
SANCERRE - Fournier, Loire, FR- <i>pear, melon, grapefruit-bracing acidity</i>	12	45

RED

CABERNET -the Atom, Dark Matter, CA- <i>full bodied, black currant, violet</i>	8.5	34
CARMENERE – Casa Silva, Chile- <i>soft tannin, long finish, plum and cherry</i>	7.5	31
TANNAT – Bodega Garzon, UR- <i>dark fruits-plum & raspberry, ripe tannin</i>	10	38
ZINFANDEL Predator, Lodi Co. CA – <i>cassis, pepper & spice, smooth finish</i>	8.5	33
SANGIOVESE – Riserva-Umberto Cesari, IT, <i>100% sangio-dry, full bodied & elegant</i>	11	40
MALBEC - Portillo, Argentina- <i>great structure, medium acid, rich fruit</i>	8.5	33

FORTIFIED

RUBY PORT - <i>Taylor Fladgate LBV, Portugal</i>	9	
SHERRY – <i>Sandeman Armada Superior Cream, Jerez Spain</i>	7	
LILLET BLANC - <i>orange peel, fruit & quinine</i>	8	

DRAFT BEER

BRUERY Goses Are Red	5/8oz
<i>a sour-rose hybrid- made from wheat & grape juice-funky, crisp & tart- CA-5.3%</i>	
BERKSHIRE BREWING Steel Rail Extra Pale Ale	6
<i>classic micro from the valley- refreshingly crisp, grainy, biscuity- S. Deerfield, MA 5.3%</i>	
BRICK & FEATHER In Absentia IPA <i>dank, weedy resin with pineapple & citrus- TFMA- 7%</i>	8
FORT HILL Fresh Pick IPA <i>super drinkable, refreshing, tropical punch -easthampton, 7%</i>	7
LEFT HAND Milk Stout <i>milk sugar in your stout makes for a creamy, delicious beverage- CO-6%</i>	7
ARTISAN BEV. Ginger Libation <i>organic ginger, lime & pineapple-Greenfield- 9%</i>	6/12oz

BOTTLES

AMSTEL LIGHT	4
MILLER LIGHT	3
BROOKLYN BREWING – SPECIAL EFFECTS Non-Alcoholic	4
CLAUSTHALER Non-Alcoholic	3

SOFTER DRINKS

Maine Root Sodas: delicious & natural	3
Cola, Root Beer, Orange, Ginger Ale, Diet	
Juices: cranberry, pineapple, orange	3
Freshly Squeezed Lemonade	3
Katalyst Kombucha	5
a sparkling, fermented tea beverage	
blissberry or ginger flavors	
Pierce Bros. Organic Coffee	2.5
Brewed Iced Tea herbal or black	2.5
Fresh Apple Cider	4
Seedlip Daiquiri	9
Seedlip spirit, lime, pineapple, orgeat	
Virgin Mary tomato & spices	6
Chamomile-Honey Soda	
lemon & cider vinegar	6
Cherry-Lemon Soda luxardo cherry	6
Teetotaller	
hot cider, ginger, fresh lemon & honey	6

DESSERT! 7.5 each

That Chocolate Cake
Apple -Cranberry Crisp (gf) *a la mode, add 1.50
Pumpkin Cheesecake-Caramel Drizzle