



SHARED

Herb Salad 12
oil and vinegar

Multi Grain Pilaf 12
brown rice, cultured butter, brunoise

Broccoli 10
caraway brown butter, fried leek

Artichokes 14
*lemon foie butter**

Catch of the Day 28
juniper salt, kale

Choux Farci 22
mushrooms, celery root tahini

Deer* 38
huckleberries

1/2 Duck* 40
smoked leg, tomato salad

please mention all allergies

**consuming raw or undercooked food may increase your risk of foodborne illness*

Oysters* 1/2 dozen 19
horseradish, mignonette, meyer lemon

NV Bailly Lapierre 11
Crémant de Bourgogne Brut Réserve

SNACKS

Mushroom Oreilles de Crisse 5
arbol chili, maple sugar

Summer Pea Soup 8
sunchoke, radish, smoky pork

Vegetable Crudités 13
aioli, herbes salées*

Tourtière 12
pork and venison meat pie

Yes, we have Poutine 10
fries, cheese curds, gravy

Sourdough & Cultured Butter 6
add radishes 2

CHEESE & CHARCUTERIE
served with our sourdough bread

New England Cheese* 15

Ham 8
dijon

Creton 8
oreilles de crisse, birch syrup

Foie Gras Torchon* 12

we proudly share 4% of all food sales with our kitchen team, who work hard every day preparing homemade and carefully sourced ingredients



DESSERT

Tarte au Sucre 12
crème fraîche, roasted elderberry

Marjolaine 13
hazelnut dacquoise, chocolate

Pouding Chômeur 12
maple syrup, juniper anglaise, blueberry

ARMAGNAC

	<i>taste</i>	<i>glass</i>
Domaine d' Aurensan 20 year <i>Ténareze</i>	10	20
Domaine d' Esperance <i>14 years old, Bas Armagnac</i>	10	20

PINEAU DES CHARENTES

	<i>taste</i>	<i>glass</i>
Navarre Vieux <i>aged for 29 years</i>	7	14
Navarre Rosé <i>XO cognac with cabs. sauvignon & franc, aged for 16 years</i>	7	14
Paul Marie JEP #1	5	10
Pierre Ferrand	4.50	9

COGNAC

	<i>taste</i>	<i>glass</i>
Paul Beau Hors d' Age <i>aged for over 3 decades, Grande Champagne</i>	14	28
Pierre Ferrand Ambré	5	10
Pierre Ferrand 1840	5	10

TEA

Délice Boréal - Northern Quebec Inuit Wild Harvest Herbal Tea Blends <i>Labrador: peppermint, rhododendron</i>	3
<i>Crowberry: hibiscus, juniper, lemongrass</i>	3
<i>Arctic Blend: chamomile, cinnamon, ginger</i>	3

MEM

<i>English Breakfast</i>	2.50
<i>Green Tea</i>	2.50

COFFEE

Barrington Coffee Roasting Company <i>French Press 17 ounce</i>	7
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EAU DE VIE

	<i>taste</i>	<i>glass</i>
Cazottes Goutte de Prunelart <i>grapes</i>	18	36
Cyril Zangs Double Zero <i>apples</i>	8.50	17
Trimbach Poire William <i>pears</i>	5.75	11.50