



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

NV Cave de Saumur 11
Crémant de Loire

SNACKS

Mushroom Oreilles de Crisse 5
arbol chili, maple sugar

Pea Soup 8
smoky pork

Tourtière 12
pork and venison meat pie

Macomber Panisse* 13
butternut, apple

Poutine 10
fries, cheese curds, gravy

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

Sourdough & Cultured Butter 6
add radishes 2

CHEESE & CHARCUTERIE

served with our sourdough bread

New England Cheese* 15

Cretons 8

Foie Gras Torchon* 12

Duck Liver Toast 8

Whole Roasted Foie Gras* 100

SHARED

Endive Salad 10
turnip, apple, seeds

Sweet Potatoes 12
caraway brown butter, fried leek

Brussels Sprouts 14
*lemon foie butter**

Carrots 13
maple, thyme

Catch of the Day 28
marfax beans, kale

Chou Farci 22
mushrooms, celery root tahini

1/2 Duck* 40
sunchoke-ginger purée, radish salad

Deer Frites* 38
watercress, chanterelle butter

please mention all allergies

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



DESSERT

Sugar Pie 12

crème fraîche, quince, cranberry

Marjolaine 13

hazelnut dacquoise, chocolate

Pudding Chômeur 12

maple, dolga apple, wild rice streusel

EAU DE VIE

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

PINEAU DES CHARENTES

	taste	glass
Navarre Vieux <i>aged for 29 years</i>	7	14
Navarre Rosé <i>XO cognac blended with the must of cabernet sauvignon and cabernet franc, aged for 16 years</i>	7	14
Paul Marie JEP #1 <i>hand-selected by Nicolas Palazzi</i>	5	10
Pierre Ferrand <i>twelve months in oak</i>	4.50	9

COGNAC

	taste	glass
Paul Beau Hors d' Age <i>aged over 3 decades, Grande Champagne</i>	14	28
Pierre Ferrand Ambré <i>averaging 10 years old, a fruity expression</i>	6	12
Pierre Ferrand 1840 <i>19th century replica with a higher proof!</i>	5	10

TEA

Délice Boréal - Northern Quebec Inuit Wild Harvest Herbal Tea Blends

<i>Labrador: a sweet, earthy, and minty blend</i>	3
<i>Crowberry: fruity aroma, slightly astringent</i>	3
<i>Arctic Blend: a tangy spice and conifer flavor</i>	3
<i>Cloudberry: the taste resembles maple syrup</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
<i>French Press 44 ounce</i>	17.50

ARMAGNAC

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