

Sourdough Bread 5

cultured butter 1

foie butter 4

maple smoked ham 4

radishes 2

cretons 4

*foie torchon** 12

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

New England Cheese* 15

Mushroom Oreilles de Crisse *arbol chili, maple sugar* 5

Pea Soup *smoky pork* 6

Carrot Salad *cranberry, sunflower* 8

Poutine *fries, cheese curds, gravy* 10

Beets *yogurt, maple, thyme* 12

Head Cheese *almond, rye toast* 14

Thiriez Extra / hoppy blonde / france 9

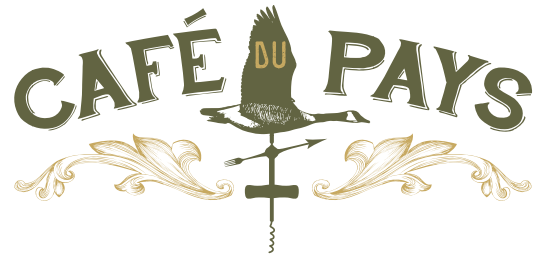
Tourtière *pork and venison meat pie* 12

Pancake *maple confit apples, pork belly* 15

Minotière / cidre fermier bio / normandy 10

Morels on a Stick *rabbit & foie mousse, maple glaze* 16

Grand Guilhem Rivesaltes / grenache / languedoc-roussillon 10



Chou Farci *mushrooms, celery root tahini* 24

Maple Fried Rabbit Leg* *gribiche, cucumber, molson vinegar* 26

Domaine la Piffaudière 'Carré Blanc' / 2015 / gamay / touraine, loire 13

Smoked 1/2 Chicken *sunchoke, sauce verte* 26

Halibut *wild rice, cabbage, beurre blanc* 33

Domaine du Bagnol / 2015 / marsanne, clairette blanc / cassis, provence 14

Deer* *bibb, buttercup, horseradish* 36

Whole Roasted Foie Gras* *xxxwith stuffxxx* 125

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

please mention all allergies

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



ARMAGNAC

	taste	glass
Château d' Arton <i>Reserve blend, Haut Armagnac</i>	8	16
Domaine d' Aurensan <i>20 years old, Ténareze</i>	15	30
Domaine d' Esperance <i>14 years old, Bas Armagnac</i>	11	22

COGNAC

	taste	glass
Paul Beau Hors d' Âge <i>aged over 3 decades, Grande Champagne</i>	15	30
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

EAU DE VIE

	taste	glass
Cyril Zangs Double Zero <i>apples</i>	8.50	17
Cazottes Goutte de Prunelart <i>grapes</i>	18	36
Trimbach Poire William <i>pears</i>	6	12

DESSERT

Sugar Pie 12

crème fraîche, mandarin, cranberry

Maple Crème Brûlée 12

our preserves, biscotti

René Geoffroy / ratafia de champagne 15

Pudding Chômeur 12

chocolate, cocoa nib, maple sweet ice

Génépy / alpine herbal liqueur 8

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

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

FORTIFIED WINE

	taste	glass
Grand Guilhem Rivesaltes <i>grenache noir from 120 year old vines</i>	5	10
Ramos Pinto 10 yr Tawny <i>NV port aged 10 years in wood</i>	3.50	7
René Geoffroy Ratafia <i>fine champagne and juice from rosé de saignée</i>	7.50	15