



Sourdough Bread 5

cultured butter 1 cretons 4
radishes 2 maple smoked ham 4
foie torchon 12

Oysters* 1/2 dozen. horseradish, mignonette, meyer lemon 18

New England Cheese* 15

Pea Soup smoky pork 6

Mixed Greens pepitas, goat cheese, shiso 8

Poutine fries, cheese curds, gravy 10

Mackerel Toast potato aioli, watercress 9

Tourtière pork and venison meat pie 12

Wax Beans brown butter, toasted hazelnuts 8

Kale Salad farmer's cheese, green tomato, trout roe 13

Chou Farci mushrooms, zucchini tahini 24

Bluefish summer squash, scallion, maple beurre blanc 25

Pork Loin* tomato, cucumber, burnt eggplant purée 30

Steak* confit potatoes, fennel, sauce verte 30

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

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

please mention all allergies



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' Age <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, blueberry

Cookies & Ice Cream 12

Chocolate Custard 12

currants, candied almonds

TEA

Délice Boréal - Northern Quebec Inuit
Wild Harvest Herbal Tea Blends

Labrador: a sweet, earthy, and minty blend	3
Crowberry: fruity aroma, slightly astringent	3
Arctic Blend: a tangy spice and conifer flavor	3
Cloudberry: the taste resembles maple syrup	3

MEM

English Breakfast	2.50
Green Tea	2.50

COFFEE

Barrington Coffee Roasting Company	
French Press 17 ounce	7
French Press 44 ounce	17.50

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 red grapes</i>	7	14
Paul Marie JEP #1 <i>hand-selected by Nicolas Palazzi</i>	5	10

FORTIFIED WINE

	taste	glass
Grand Guilhem Rivesaltes <i>muscat from 120 year old vines</i>	5	10
Ramos Pinto Tawny Port <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