



### Sourdough Bread 5

*cultured butter 1                      cretons 4*  
*radishes 2                      foie torchon 12*

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

New England Cheese\* *15*

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

Pea Soup *smoky pork 6*

Gem Salad *pepitas, goat cheese, shiso 8*

Poutine *fries, cheese curds, gravy 10*

Tourtière *pork and venison meat pie 12*

MVM Shiitakes *creamed ailsa craig onions 9*

Delicata Squash *pear, wax pepper 9*

Chou Farci *mushrooms, carrot tahini 24*

Duck *sea island red peas, puntarelle 20*

Black Bass\* *cockles, turnip, uni 28*

Porchetta\* *tomato, peach 30*

Bavette\* *potatoes, coco beans, pistou 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

	<i>taste</i>	<i>glass</i>
Château d' Arton <i>Reserve blend, Haut Armagnac</i>	8	16

Domaine d' Aurensan <i>20 years old, Ténareze</i>	15	30
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Domaine d' Esperance <i>14 years old, Bas Armagnac</i>	11	22
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### COGNAC

	<i>taste</i>	<i>glass</i>
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
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Pierre Ferrand 1840 <i>19th century replica with a higher proof!</i>	5	10
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### EAU DE VIE

	<i>taste</i>	<i>glass</i>
Cyril Zangs Double Zero <i>apples</i>	8.50	17

Cazottes Goutte de Prunelart <i>grapes</i>	18	36
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Trimbach Poire William <i>pears</i>	6	12
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### DESSERT

Sugar Pie *12*

*crème fraîche, blueberry*

Cookies & Ice Cream *12*

Chocolate Custard *12*

*husk cherries, hazelnuts*

### TEA

Délice Boréal - Northern Quebec Inuit  
Wild Harvest Herbal Tea Blends

<i>Arctic Blend: a tangy spice and conifer flavor</i>	3
<i>Crowberry: fruity aroma, slightly astringent</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

### PINEAU DES CHARENTES

	<i>taste</i>	<i>glass</i>
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
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Paul Marie JEP #1 <i>hand-selected by Nicolas Palazzi</i>	5	10
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### FORTIFIED WINE

	<i>taste</i>	<i>glass</i>
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
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