



### Sourdough Bread 5

cultured butter 1  
 cretons 4  
 foie torchon 12

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

New England Cheese\* 15

Pea Soup smoky pork 6

Gem Salad sunflower seeds, goat cheese 8

Poutine fries, cheese curds, gravy 10

Pâté du Pays pickled beets 12

Shiitake creamed onion 9

Sweet Potato bush quince 9

Chou Farci mushrooms, carrot tahini 24

Halibut\* celery and uni remoulade 27

Pork\* lentil, carrot, dill 30

Duck\* dandelion, maitake, pistou 30

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

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

please mention all allergies before ordering



### 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
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Domaine d' Esperance <i>14 years old, Bas Armagnac</i>	11	22
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### 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
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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

	taste	glass
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*

Pumpkin Spice Chômeur 12

Chocolate Mousse 12

*husk cherries, hazelnuts*

### TEA

Délice Boréal - Northern Quebec Inuit  
 Wild Harvest Herbal Tea Blends

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

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