



Sourdough Bread 5

cultured butter 1 cretons 4

radishes 2 pork liver mousse 4

foie torchon 12

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

New England Cheese* 15

Mushroom Oreilles de Crisse arbol chili, maple sugar 5

Pea Soup smoky pork 6

Poutine fries, cheese curds, gravy 10

Tourtière pork and venison meat pie 12

Mixed Greens goat cheese, turnip, sunflower seeds 10

Scrapple Egg & Cheese fiddlehead tomme, challah 12

Chou Farci mushrooms, carrot tahini 24

Halibut* celery, apple, leek and uni remoulade 25

Coppa* endive, green peppercorn 27

Bavette* sunchoke, red onion, herb butter 27

Dry-Aged Tomahawk* fries, roasted garlic aioli MP

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, Ténarezze</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 fraiche, pear

Pumpkin Spice Chômeur 12

Chocolate Mousse 12

cranberries, 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

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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OTHER SIPS

	taste	glass
Eden Cider	9	18

ice cider from Windfall Orchards

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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