



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

Sourdough Bread butter, radishes 8

Mushroom Oreilles de Crisse arbol chili, maple sugar 5

Cheese Board\* 8 each

Mixed Greens goat cheese, sunflower 10

Carrot Salad red currant, smoked onion 8

Pea Soup smoky pork 6

Cretons pickled mushroom, dijon 8

Foie Terrine almond, huckleberry 14

Poutine fries, cheese curds, gravy 10

Tourtière pork and venison meat pie 13

Mussels molson, tarragon, rouille 14

Duck Leg\* orange, fennel, watercress 21

Trout\* celery remoulade, fines herbes 22

Chou Farci mushrooms, squash tahini 23

Steak\* creamed kale, onion jus 26

Parsnip shallot, herbes salées 8

Arrowhead Cabbage caraway brown butter, lemon 8

Panisse yellow foot chanterelles, crème fraîche 9

*we proudly share 2.5% 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

*maple whipped cream, cranberry*

### Pumpkin Spice Chômeur 12

### Crêpe Cake 12

*chocolate, huckleberry, sabayon*

## 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

### MEM

<i>Green Tea</i>	2.50
<i>English Breakfast</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>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 <i>ice cider from Windfall Orchards</i>	9	18