

# SUGAR SHACK

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

Sourdough Bread butter, radish 8

Mushroom Oreilles de Crisse arbol chili, maple sugar 5

Cheese Board\* 8 each

Mixed Greens goat cheese, sunflower 10

Pea Soup smoky pork 6

Cretons pickles, dijon 8

Foie Mousse maple-pickled mushrooms 14

Poutine fries, cheese curds, gravy 10

Tourtière pork and venison meat pie 13

Crêpes pork shoulder, apple butter, crème fraiche 12

2017 Famille Peillot "Roussette de Bugey"  
Altesse, Montagnieu, Bugey \$11

Snails puff pastry, hotel butter 14

2017 Pearl Morissette "Irreverence" Riesling,  
Niagra, Canada \$14

Trout\* celery remoulade, fines herbes 22

Chou Farci lentil, duxelles, sunchoke 23

Pork Chop\* marfax beans, red onion, parsley 27

2014 Domaine de Bellevue "Les Charmes"  
Gamay, Morgon, Beaujolais \$12

Duck Breast\* french toast, watercress, orange 27

Brussels Sprouts foie butter, mint 8

Maple Roasted Carrots herbes salées 8

Roasted Leeks maple butter, sage 8



we proudly share 2.5% of all food sales with our kitchen team, who work hard every day preparing homemade and carefully sourced ingredients

please mention all allergies

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



## ARMAGNAC

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

Domaine d' Aurensan <i>20 years old, Ténarezé</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

maple whipped cream, cranberry

Pumpkin Spice Chômeur 12

Chocolate Pot de Crème 12

blueberry, sabayon, buckwheat

## 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

Green Tea	2.50
English Breakfast	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
--	------	---

## OTHER SIPS

	taste	glass
Eden Cider <i>ice cider from Windfall Orchards</i>	9	18