



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 per cheese

Marinated Olives 7

Gem Lettuce goat cheese, sunflower 10

Pea Soup smoky pork 6

Snails hotel butter, sourdough 14

Foie Terrine pineau gelée, prunes 20

Poutine fries, cheese curds, gravy 10

Cretons dilly beans, dijon 8

Tourtière pork and venison meat pie 13

Chou Farci split pea, duxelles, sunchoke tahini 23

Flounder* snap pea slaw, pistachio 24

Pork* peas, horseradish cream 28

Duck Breast* fennel, watercress, orange 28

Asparagus six-minute egg, charred lemon 9

Maple Roasted Carrots herbes salées 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
Domaine d' Aurensan 20 years old, Ténareze	15	30

Domaine d' Esperance 14 years old, Bas Armagnac	11	22
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COGNAC

	taste	glass
Paul Beau Hors d' Age aged over 3 decades, Grande Champagne	15	30

Pierre Ferrand Ambré averaging 10 years old, a fruity expression	6	12
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Pierre Ferrand 1840 19th century replica with a higher proof!	5	10
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EAU DE VIE

	taste	glass
Cyril Zangs Double Zero apples	8.50	17

Cazottes Goutte de Prunelart grapes	18	36
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Trimbach Poire William pears	6	12
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DESSERT

Sugar Pie 12
maple whipped cream, rhubarb

Hazelnut Cake 12
roasted strawberries, yogurt

Chocolate Pot de Crème 12
sabayon, blueberry, buckwheat

PINEAU DES CHARENTES

	taste	glass
Navarre Vieux aged for 29 years	7	14

Navarre Rosé XO cognac blended with the must of red grapes	7	14
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Paul Marie JEP #1 hand-selected by Nicolas Palazzi	5	10
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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 muscat from 120 year old vines	5	10

Ramos Pinto Tawny Port NV port aged 10 years in wood	3.50	7
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OTHER SIPS

Eden Cider ice cider from Windfall Orchards	9	18
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