



FIRST

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

Cheeses* 8 ea / three for 22

Marinated Olives 7

Chips herbes salées 6

Oreilles de Cresse shiitake, maple sugar 5

Butter & Allandale Farm Radish celery salt 5

Pea Soup smoky pork 6

SECOND

Frisée Salad goat cheese, sunflower 10

Foie Mousse fines herbes, apricot 16

Cretons cornichons, dijon mustard 6

Tourtière pork and venison meat pie 13

Poutine fries, cheese curds, gravy 10

THIRD

Chou Farci split pea, duxelle, celery root tahini 24

Fluke* snap pea slaw, scallion 26

Steak* peas, horseradish cream 28

Duck Breast* salsify, watercress 28

FOR THE TABLE

Asparagus six-minute egg, charred lemon 9

Maple Roasted Carrots herbes salées 9

Brussels Sprouts foie butter, mint 9

All bread from our friends at A&J King in Salem, MA

*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' Esperance <i>14 years old, Bas Armagnac</i>	11	22

Château de Léberon <i>29 years old, Ténareze</i>	20	40
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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, rhubarb

Hazelnut Cake 12

roasted strawberries, ricotta

Chocolate Pot de Crème 12

sabayon, blueberry, buckwheat

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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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

OTHER SIPS

	taste	glass
Ramos Pinto Tawny Port <i>NV port aged 10 years in wood</i>	3.50	7

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