

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

SUGGESTED PAIRINGS:  
NY Cave de Saumur 11  
sparkling chenin blanc, chardonnay

Henri Bardouin Pastis 8  
on the rocks, water on the side

## APPETIZERS

Fried Marcona Almonds 7  
maple sugar, maldon, savory

Picholine Olives 5  
garlic, chili, citrus

Pea Soup 6  
radish, smoky pork

Poutine 10  
fries, cheese curds, gravy

Tourtière 13  
pork and venison meat pie

## CHEESE & CHARCUTERIE

Cheeses daily selection 8 ea. / 3 for 22

Cretons 9  
québécois pork rillettes

Pâté du Pays 10  
country pork with cranberry and pistachio

La Quercia Prosciutto 12  
olive oil, salt & pepper

Foie Terrine 13  
cranberries

all of the above served with A&J King Sourdough

## BIG STEAKS

### FAMILY STYLE

fries, watercress salad mkt. price

we proudly share 3.5% of all food sales  
with our kitchen team, who work hard  
every day preparing homemade and  
carefully sourced ingredients

## VEGETABLES

Gem Lettuce 9  
goat cheese, sunflower seed

Beets 11  
farmers cheese, citrus, frisee

Fried Brussels Sprouts 11  
foie butter, lemon

Creamed Kale 9  
pecorino, bread crumbs

## MAINS

Chou Farci 24  
yellow peas, mushroom, celery root tahini

Roasted Monkfish 28  
mussels, celery root, leeks

Duck Confit 23  
cranberry beans, delicata squash

Pork Cutlet 26  
braised cabbage, maitake

please mention all allergies

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

## ARMAGNAC

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

Château de Léberon 29 years old, Ténareze	20	40
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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

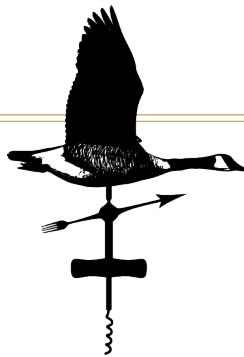
Cazottes Goutte de Prunclart grapes	18	36
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Trimbach Poire William pears	6	12
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## OTHER SIPS

	taste	glass
Ramos Pinto Tawny Port NV port aged 10 years in wood	3.50	7

Amaro Pasubio wine-based bitter, tastes like bramble, pine, and smoke	4	8
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## DESSERT

### Sugar Pie 10

maple whipped cream, pickled cranberry

### Paris-Brest 10

profiterole, chocolate mousse,  
candied almonds, pineau de charentes

### Crème Brûlée 10

native squash, chestnut shortbread, juniper

### Cheeses 8 each / 3 for 22

daily selection

## 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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Pierre Ferrand 12 months in oak	4.50	9
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## TEA

Délice Boréal - Northern Quebec Inuit  
Wild Harvest Herbal Tea Blends

CLOUDBERRY: sarsaparilla root, fenugreek  
seeds, cloudberry leaves, cinnamon bark 3  
ARCTIC BLEND: Labrador tea, echinacea, marsh-  
mallow root, peppermint, cinnamon bark, ginger,  
cloves 3

## MEM Tea

Green Tea	2.50
English Breakfast	2.50
Mediterranean Mint	2.50

## COFFEE

Barrington Coffee Roasting Company

French Press 17 ounce	7
French Press 44 ounce	17.50

## WHISKEY

	taste	glass
Hillrock Double Cask Rye Dave Pickerell's recipe for estate grown rye	9	18

Black Maple Hill your choice of bourbon or rye from a famous label	10	20
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Elijah Craig 18 Year uncut and unfiltered bourbon 10 year 134°	12.50	25
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Brenne 10 year Single Malt distilled in cognac by a french ballerina	12	23
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Lagavulin Distillers Ed. 2018 16 year Islay finished in Pedro Ximénez barrels	10	20
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