



GIN COCKTAILS \$15

Cynar Gimlet - Ford's Gin, Cynar, Egg White, Lime, Sumac

Turkish Rose - Botanist Gin, Rose Cordial, Cardamom Bitters

Italicus 75 - Citadel Gin, Lemon, Italicus, Champagne

Rhymes with Orange? - Drumshanbo Citrus Gin, Cocchi Americano, Orange Bitters

Aviation² - Aviation Gin, Maraschino Liqueur, Creme de Violette, Lemon

Negroni 3 - Hardshore Gin, Campari, Sweet Vermouth, Rosemary Bitters

Apiary - Oak Aged Gin, Honey, Lemon, Lapsang Souchong Bitters

Empress G&T - Indigo Gin, Fever Tree Tonic, Surprises

HOUSE COCKTAILS \$15

Jungle Bird - "Mix Tape" Rum, Campari, Lime, Pineapple, Demerara Syrup

Guavagool - Teremana Blanco Tequila, Guava, Rose, Grapefruit, Lime, Pink Peppercorn

Lion's Mane - Four Roses Bourbon, Allspice Dram, Lime, Simple, Angostura

Car Camping - Tamworth Duncce Whiskey, Mezcal, Averna, Rosemary, Coffee Bitters

Desert Sage - Sotol Por Siempre, Lime, Honey, Sage, Soda

MOCKTAILS \$8

N/A Greyhound - Grapefruit, Rosemary, Soda, Salt Rim

R&R - Raspberry, Rose, Lime, Soda, Orange Bitters

WHITE WINES

Aguila Cremant d'Limoux Brut \$50/14

Aimery Sauvignon Blanc \$45/12

l'Oracle Chardonnay \$45/12

Bila-Haut Cotes du Rousillon \$49/13

Vetriccie Corsican Rosé \$49/13

RED WINES

l'Ecette Burgundy \$55/15

Cembra Schiava \$52/14

Aussieres A Rouge Languedoc \$49/13

Bois de la Garde Côtes du Rhône \$49/13

SNACKS

Frites with Truffle Ketchup \$5

Smoked Trout Pâté \$8

Duck Liver Mousse \$7

Warm Olives \$6

Lil's Baguette with Butter \$4

Cheeses \$10 ea or 3 for \$28

BEERS

Liar's Bench No Dice Pilsner \$8

Loaded Question Maibock \$8

Great Rhythm Tropical Haze \$8

North Country Cider \$7

Guinness Nitro Can \$6

Tributary Pale Ale \$8



APPETIZERS

Lils Baguette with Butter, Sea Salt, and Radish \$4

Swell Oysters on the Half Shell with Mignonette \$3 ea*

Green Salad with Bayley Hazen Blue, Radishes, and Crispy Sprouted Wheat Berries \$11

Rabbit Croquettes with Cress and Mustard Cream \$15

Grilled Turnips with Crème Fraîche, Baby Kale, and Puffed Wild Rice \$12

Salt Cod Brandade with Fingerling Potatoes, Artichokes, and Herbs \$13

Fromage Blanc Filled Agnolotti Pasta with Roasted Garlic Cream and Broccoli Gremolata \$15

ENTREES

Duck Confit with Parisian Gnocchi, Leeks, and Red Wine Sauce \$29

Steak Frites - Grilled Hanger Steak with Frites, Brandy Jus, and Green Salad \$34*

Pan Roasted Mushrooms with Pommes Anna, Pea Purée, and Pickled Shallots \$29

Local Flounder with Fennel Confit and Saffron Tomato Broth \$33

Lamb Duo "Narvarin" - Braised Lamb Neck and Grilled Loin with Carrots, Turnips, and Flageolet Beans \$34

DESSERTS & CHEESES

Olive Oil Cake with Citrus Curd and Almond Crumble \$11

Enna Chocolate Souffle with Vanilla Creme Anglaise \$12
(25 minute cooking time - please preorder)

Bayley Hazen Blue Cheese with Honey \$10

Vermont Shepherd Invierno with Sweet Mustard \$10

Vermont Creamery Bijou with Seasonal Fruit Preserves \$10

All 3 cheeses \$28