

APPETIZERS

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

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

Three Charm's Chèvre with Heirloom Squash, Apples, Honey, and Sumac \$15

Fromage Blanc Filled Agnolotti Pasta with Preserved Red Peppers and Fried Garlic \$15

Green Salad with Radishes, Garlic Crouton, Bayley Hazen Blue, and Vinaigrette \$12

Vol-au-vent filled with Chicken, Parsnips, Velouté, and Frisée \$16

Jonah Crab in Soubise with Endive, Celery, and Dill \$16

ENTREES

Duck Confit with Parisian Gnocchi, Leeks, and Red Wine Sauce \$33

Steak Frites - Grilled Hanger Steak with Frites, Brandy Jus, and Green Salad \$37*

Grilled Monkfish with Caramelized Onion Fumet, Carrots, Potatoes, and Smoked Eeel \$36

Pan Roasted Pork Chop with Celeriac Lyonnaise, Kale, and Mustard Sauce \$37

Mushroom Tartlette with Pommes Anna Crust, Butternut Purée, and Brussel Sprouts \$29

DESSERTS & CHEESES

Quince Charlotte Parisienne with Ginger Bavarian Cream \$13

Enna Chocolate Souffle with Vanilla Creme Anglaise \$14 (25 minute cooking time - please preorder)

Bayley Hazen Blue Cheese with Honey \$10

Maggie's Round Alpine Style with Sweet Mustard \$10

Rotating New England Brie Style with Seasonal Fruit Preserves \$10

All 3 cheeses \$28



GIN CLASSIC RIFFS

House Martini - Uncle Val's Botanical Gin, Ludo Vermouth, Orange Bitters, Lemon Twist \$17
Turkish Rose - Glendalough Irish Gin, Rose Cordial, Cardamom Bitters \$15
Empress G&T - Indigo Gin, Fancy Tonic, Surprises \$15
Savory Gimlet - Fennel Infused Aviation Gin, Cynar, Absinthe, Lemon \$16
Apiary - Oak Aged Gin, Honey, Lemon, Lapsang Souchong Bitters \$15

NEGRONIS

Classic Negroni - Hardshore Gin, Campari, Sweet Vermouth, Rosemary Bitters \$15
 Bianco Negroni - Citadel Gin, Salers Apertif Gentiane, Dolin Blanc, Orange Bitters \$15
 Tan Negroni - Barr Hill Tomcat, Cardamaro, Dolin Blanc \$17
 Mezcal Negroni - Citrus Washed Mezcal, Cocchi Americano, Amaro del Etna \$15

HOUSE COCKTAILS

Guavagool - Teremana Blanco, Guava, Rose, Grapefruit, Lime, Pink Peppercorn \$15
 Gin(ger) Beer- Hopped Gin, Ginger Syrup, Lemon, IPA \$15
 Rocky 6 - Rockey's Botanical Liqueur, Génépy, Goldie's Gin, Lemon, Simple \$16
 Amaro Fashioned - Four Roses Small Batch Bourbon + Amante & Etna Rosso Amari \$15

N/A MOCKTAILS

N/A **"Whisky" Sour** with Feragaia "Scotch", Lemon, Simple Syrup and Egg White \$12 **Sober** in Sicily - Italian Lemon Soda, White Verjus, Cucumber, Honey, and Lime \$12 N/A **'Groni** - Lyre's "Gin", Red Verjus, Burnt Coffee Syrup, Red Bitter Soda \$12

WHITE WINES

Aguila **Cremant** de Limoux \$14 Jasci **Pecorino** \$15 Micro Cosme **Sauvignon Blanc** \$15 Noah River **Chardonnay** \$14 Domaine Vetriccie **Rosé** \$14

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

RED WINES

La Kiuva **Nebbiolo** \$16

Micro Cosme **Pinot/Grenache** \$15

Cantine Colosi **Nero d'Avola** \$15

Chateau L'Angevin **Bordeaux** \$15

BEERS

Liar's Bench No Dice **Pilsner** \$8 **Loaded Question** Smoked Helles \$8

Great Rhythm Tropical Haze **NEIPA** \$8 **Guiness** Nitro Can \$6

Tributary **Pale Ale** \$8

Sierra Nevada Trail Pass **N/A** Golden \$6