



## GIN COCKTAILS

Gin & Juice - Ford's Gin, Tropical Juice Blend, Lime, Grapefruit Salt Rim \$15

Turkish Rose - Rock Rose Gin, Rose Cordial, Cardamom Bitters \$15

Italicus 75 - Citadel Gin, Lemon, Italicus, Champagne \$15

Cucumber Gin Fizz - Martin Miller's Gin, Lemon, Rosemary, Egg White, Soda \$15

Aviation<sup>2</sup> - Aviation Gin, Maraschino Liqueur, Creme de Violette, Lemon \$15

Negroni 3 - Hardshore Gin, Campari, Sweet Vermouth, Rosemary Bitters \$15

Apiary - Oak Aged Gin, Honey, Lemon, Lapsang Souchong Bitters \$15

Empress G&T - Indigo Gin, Fever Tree Tonic, Surprises \$15

## HOUSE COCKTAILS

Clip-on Tai - "Mix Tape" Rum, All the Fruit, Ginger, Cinnamon, Chocolate Bitters \$15

Guavagool - Blanco Tequila, Guava, Rose, Grapefruit, Lime, Pink Peppercorn \$15

Paper Plane - Four Roses Bourbon, Aperol, Amaro Nonino, Lemon \$15

Desert Sage - Sotol, Lime, Honey, Sage, Soda \$15

## MOCKTAILS

Pineapple Pacer - Gomme, Pineapple, Lime, Cinnamon \$8

R&R - Raspberry, Rose, Lime, Soda, Orange Bitters \$8

## WHITE WINES

Aguila Cremant d'Limoux Brut \$50/14

Forge Cellars Dry Riesling \$49/13

Angulaire Bordeaux Blanc \$45/12

Noah River Chardonnay \$49/13

## RED WINES

l'Ecette Burgundy (Pinot) \$55/15

Pierre Carcassonne Cab Franc \$49/13

Terre Rouge Garrigue GSMR \$52/14

L'Orangerie Bordeaux Cab/Merlot \$45/12

## 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 Single OPI \$8

Great Rhythm Tropical Haze IPA \$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 Cucumber Mignonette \$3 ea\*

Green Salad with Snow Peas, Fennel, Garlic Croutons, and Vinaigrette \$11

Fromage Blanc Filled Agnolotti Pasta with Snow Peas, Arugula, and Lemon \$14

Roasted Carrots and Parsnips with Lamb Meatballs and Pistachio \$13

Smoked Mussels, Potatoes, Sauce Gribiche, Herbs, and Cured Yolk \$12\*

Crudités with Whipped Blue Cheese and Olive Oil \$12

## 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 Halibut with a Ragout of White and Green Beans with Spring Herb Pistou \$32

Grilled Lamb Sirloin and Merguez Sausage with Rapini, Polenta, and Calabrian Chile \$33

Mushroom Risotto with Asparagus, Leeks, and Parmesan \$29

## DESSERTS & CHEESES

Cornmeal Cake with Tarragon Custard and Rhubarb \$10

Enna Chocolate Souffle with Vanilla Creme Anglaise \$10  
(25 minute cooking time - please preorder)

Bayley Hazen Blue Cheese with Honey \$10

Vermont Shepherd Invierno with Sweet Mustard \$10

Vermont Creamery Bijou with Rhubarb Preserves \$10

All 3 cheeses \$28

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.