



## GIN COCKTAILS

House Martini - Etsu Gin, Dolin Blanc, Lemon Twist \$17

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

Bianco Negroni - Citadel Gin, Luxardo Bitter Bianco, Dolin Blanc, Orange Bitters \$15

Savory Gimlet - Fennel, Infused Aviation Gin, Absinthe, Lemon, Celery Bitters \$16

Tan Negroni - Barr Hill Tomcat, Dolin Blanc, Amaro Del Etna \$17

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

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

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

Gin and Juice 2.0 - Coconut Washed Bimini Gin, Pineapple Cordial, Fruit Juice Blend \$15

## HOUSE COCKTAILS

Jungle Bird - "Mix Tape" Rum, Campari, Lime, Pineapple, Demerara Syrup \$15

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

Garden Sour - Tito's, Yellow Chartreuse, Basil, and Cinnamon \$15

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 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

Bois de la Garde Cotes du Rhone \$52/14

Ch. Barbebelles Fleuri Rouge \$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 Bret Saison \$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\*

Venison Meatballs with Braised Endives and Apricot Gastrique \$15

Fromage Blanc Filled Agnolotti Pasta with White Verjus, Snap Peas, and Espelette \$15

Green Salad with Cucumbers, Sunflower Seeds and Narraganset Creamery Feta \$11

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

Le Grand Aioli - Seasonal Crudités with Garlic Aioli \$15

## ENTREES

Duck Confit with Parisian Gnocchi, Leeks, and Red Wine Sauce \$30

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

Pan Roasted Halibut with Grilled Cucumbers, Buckwheat, Calabrian Chili, and Ramps \$36

Grilled Boneless Pork Loin Chop with Tomato Confit, Spinach, and Polenta \$31

Saffron Risotto with Zucchini, Basils, and Parmesan \$28

## DESSERTS & CHEESES

Honey Semifreddo with Rosemary Polenta Cookie and Bee Pollen \$13

Enna Chocolate Souffle with Vanilla Creme Anglaise \$13  
(25 minute cooking time - please preorder)

Bayley Hazen Blue Cheese with Honey \$10

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

Grey Barn Eidolon with Seasonal Fruit Preserves \$10

All 3 cheeses \$28