



APPETIZERS

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

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

Seared Squashes with Crème Fraîche, Blueberry Jam, and Sunflower Seeds \$12

Fromage Blanc Filled Agnolotti Pasta with Corn, Sherry Cream, and Herbs \$15

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

Pork Belly with Turnip, Pear, and Fennel Salad \$16

"Petite Niçoise" - Seared Rare Bluefin Tuna with Grilled Cucumber,
Tomatoes, Potatoes, and Sauce Gribiche \$17*

ENTREES

Duck Confit with Parisian Gnocchi, Leeks, and Red Wine Sauce \$32

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

Grilled Monkfish with Broccoli, Buckwheat, Preserved Lemon, and Garlic \$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

Gâteau au Fromage Blanc with Roasted Grapes and Pickled Husk Cherries \$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 - Botanist 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

Buccaneer - Rum Agricole, Campari, Antica Sweet Vermouth, Saline \$15

HOUSE COCKTAILS

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

Savage Gulf - Redemption Rye, Herbal Liqueurs \$15

Salad - Basil Eau De Vie, Tomato Water, Cucumber Vermouth, Olive Brine \$16

Amaro Fashioned - Four Roses Small Batch Bourbon + Amante & Dola Dira 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

Alice **Verdeca** \$15

L'Orangerie **Sauvignon Blanc** \$15

Noah River **Chardonnay** \$14

Today's **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

l'Ecette **Burgundy** \$17

La Kiuva **Nebbiolo** \$16

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

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

BEERS

Liar's Bench No Dice **Pilsner** \$8

Loaded ? Rotating Tap \$8

Great Rhythm Tropical Haze **NEIPA** \$8

Guinness Nitro Can \$6

Tributary **Pale Ale** \$8

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