



GIN COCKTAILS

- The Last Word - Citadelle Gin, Green Chartreuse, Maraschino Liqueur, Lime \$15
Turkish Rose - Rock Rose Gin, Rose Cordial, Cardamom Bitters \$15
Alaska - Quince Infused Martin Miller's Gin, Yellow Chartreuse \$15
Clover Club - Ford's Gin, Raspberry, Dry Vermouth, Lemon, Egg White \$15
Aviation² - Aviation Gin, Maraschino Liqueur, Creme de Violette, Lemon \$15
Negroni 3 - Hardshore Gin, Campari, Sweet Vermouth, Rosemary Bitters \$15
Apiary - Ransom Old Tom 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
Copper and Clay - Tomatin 12 Scotch, Peloton Mezcal, Spiced Simple, Burnt Orange \$15
Champs Élysées - Napoléon Armagnac, Four Roses, Yellow Chartreuse, Lemon \$15

WHITE WINES

- Aguila Cremant d'Limoux Brut \$50/14
Jean Biecher 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 Pate \$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 Rotating \$8
Great Rhythm Tropical Haze IPA \$8
North Country Fire 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 Apple Mignonette \$3 ea*
add 10g of American Hackleback Caviar +\$24

Green Salad with Roasted Cauliflower, Olives, Orange Zest, Pepitas, and Vinaigrette \$10

Salmon Gravlax with Beets, Crème Fraîche, Pickled Shallot and Pumpnickle Crumb \$13*

Roasted Delicata Squash with Cranberry, Walnut, Apple, and Puffed Sorghum \$13

Fromage Blanc Filled Agnolotti Pasta with Broccoli two ways, Lemon, and Garlic \$14

Crispy Pork Belly with Apple, Celery, and Quince \$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*

Cider Braised Pork Coppa with Celeriac, Shaved Brussels Sprouts, and Fresh Horseradish \$29

Sauté of Mushrooms and Salsify with Potato Rösti, Crème Fraîche, and Sage \$29

Seared Sea Scallops with Braised Greens, Fingerling Potatoes,
and Preserved Tomato Beurre blanc \$35

DESSERTS & CHEESES

Almond Financier with Pumpkin, Gruyere, and Honey Comb \$10

Crème Fraîche Semifreddo with Apples, Whey Caramel, and Sable \$10

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

Bayley Hazen Blue Cheese with Honey \$10

Cabot Clothbound Cheddar with Apples and Mustard \$10

Silvery Moon Brie with Seasonal Fruit Preserves \$10

All 3 cheeses \$28

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