



GIN COCKTAILS

- The Last Word - Citadelle Gin, Green Chartreuse, Maraschino Liqueur, Lime \$13
Turkish Rose - Rock Rose Gin, Rose Cordial, Cardamom Bitters \$14
Bijou - The Botanist Gin, Sweet Vermouth, Green Chartreuse \$14
Clover Club - Ford's Gin, Raspberry, Dry Vermouth, Lemon, Egg White \$13
Aviation² - Aviation Gin, Maraschino Liqueur, Creme de Violette, Lemon \$13
Negroni 3 - Hardshore Gin, Campari, Sweet Vermouth, Rosemary Bitters \$13
Negroni en Blanc - Barrel Aged Wiggly Bridge Gin, Salers Gentiane, Blanc Vermouth \$13
Apiary - Ransom Old Tom Gin, Honey, Lemon, Lapsang Souchong Bitters \$13
Empress G&T - Indigo Gin, Fever Tree Tonic, Surprises \$14

HOUSE COCKTAILS

- Clip-on Tai - "Mix Tape" Rum, All the Fruit, Ginger, Cinnamon, Chocolate Bitters \$13
Guavagool - Teremana Blanco Tequila, Guava, Pink Peppercorn, Citrus \$14
Paper Plane - Four Roses Bourbon, Amaro Nonino, Aperol, Lemon \$14
Venice 1920 Spritz - Select Aperitif, Sparkling Wine, Soda \$12

WHITE WINES

- Aguila Cremant d'Limoux Brut \$50/14
Perrier Savoie Apremont \$49/13
Pierre Angulaire BDX Blanc \$45/12
Noah River Chardonnay \$49/13
Domaine Vetriccie Rosé \$45/12

RED WINES

- Dom. de l'Ecette Burgundy (Pinot) \$55/15
Pierre Carcassonne Cab Franc \$49/13
Pilizota Plavina \$39/11 (Slovenian Stunner!)
L'Orangerie Rouge BDX \$45/12

SNACKS

- Frites with Truffle Ketchup \$5
Smoked Trout Pate \$8
Duck Liver Mousse \$7
Warm Olives \$5
Lil's Baguette with Butter \$3
Cheeses \$9 ea or 3 for \$25

BEERS

- Liar's Bench No Dice Pilsner \$8
Loaded Question Citra Blanc \$8
Great Rhythm Tropical Haze IPA \$8
North Country Fire Starter Cider \$7
Guinness Nitro Can \$6
Tributary Pale Ale \$8



APPETIZERS

Lils Baguette with Butter, Sea Salt, and Radish \$3

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

Green Salad with Radishes, Roasted Grapes, Pepitas, Aged Cheddar, and Vinaigrette \$10

Pickled Mackerel with Charred Cabbage, Pear, and Preserved Lemon \$13*

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

Agnolotti Pasta with Radicchio, Corn, and Roasted Garlic \$13

Pork Belly with Apple, Celery, and Quince \$14

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 Pork Coppa Chop with Celeriac, Potato, Mustard Greens, and Chestnut \$29

Grilled Monkfish with Squash Bisque, Lobster, Corn, and Vadouvan Oil \$34

Roasted Pepper and Tomato Risotto with Eggplant and Parmesan \$27

DESSERTS & CHEESES

Plum and Sage Eclairs \$10

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

Bayley Hazen Blue Cheese with Honey \$9

Aged Cheddar with Apples and Mustard \$9

Local Brie with Seasonal Fruit Preserves \$9

All 3 cheeses \$25

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