



GIN COCKTAILS

House Martini - Japanese 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, Cynar, Absinthe, Lemon, Celery Bitters \$16

Tan Negroni - Barr Hill Tomcat, Cardamaro, Dolin Blanc \$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

HOUSE COCKTAILS

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

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

Mezcal Negroni - Citrus Washed Mezcal, Cocchi Rosa, Amaro del Etna \$15

Amaro Fashioned - Four Roses Small Batch Bourbon + Nonino & Bonal 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

Sam Adams "Just the Haze" N/A IPA \$6

WHITE WINES

Aguila Cremant d'Limoux Brut \$14

Aimery Sauvignon Blanc \$13

l'Oracle Chardonnay \$13

Bila-Haut Cotes du Rousillon \$12

Bird Dog "Deacon John" Dry Cider \$13

BEERS

Liar's Bench No Dice Pilsner \$8

Loaded Question Rotating Selection \$8

Great Rhythm Tropical Haze \$8

Guinness Nitro Can \$6

Tributary Pale Ale \$8

RED WINES

l'Ecette Burgundy \$17

Bois de la Garde Cotes du Rhone \$15

Electric Bee Primitivo \$15

Ch. Barbebelles Fleuri Rouge \$15

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



APPETIZERS

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

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

Cider Braised Salsify with Frisée, Apple Butter, and Pickled Cranberries \$13

Fromage Blanc Filled Agnolotti Pasta with Mushrooms and Roasted Garlic \$15

Green Salad with Fall Radish, Bayley Hazen Blue, Croutons, and Vinaigrette \$11

Gin Cured Lardo with Salt Baked Turnip and Pickled Ramps \$14*

Marmite Dieppoise - Norman Fish Stew of Mussels, Boquerones, Carrots, Leeks, Mushrooms, Hard Cider, and Crème Fraîche \$15

ENTREES

Duck Confit with Parisian Gnocchi, Leeks, and Red Wine Sauce \$31

Steak Frites - Grilled Hanger Steak with Frites, Brandy Jus, and Green Salad \$35*

Pan Roasted Cod with French Lentils, Fennel, Preserved Peppers, and Green Olives \$33

Statler Chicken Breast with Grilled Delicata Squash and Sauce Chasseur \$29

Spaetzle with Cabbage, Hazelnut Mustard, and Pickled Apples \$28

DESSERTS & CHEESES

Galette Des Rois - "King Cake" of Puff Pastry and Almond Cream with Fresh Citrus \$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