



## **GIN COCKTAILS**

- House Martini - Uncle Val's Botanical Gin, Dolin Blanc, Orange Bitters, Lemon Twist \$17  
Turkish Rose - Botanist Gin, Rose Cordial, Cardamom Bitters \$15  
Bianco Negroni - Citadel Gin, Salers Apertif Gentiane, 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, Fancy Tonic, Surprises \$15  
Green Tea Gimlet - Drumshanbo Gunpowder Gin, Green Tea Simple, Lime \$16

## **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 & 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  
N/A Spritz - Wilfred's Aperitif, White Verjus, Soda \$12

## **WHITE WINES**

- Aguila Cremant d'Limoux Brut \$14  
L'Orangerie White Bordeaux \$15  
l'Oracle Chardonnay \$14  
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  
Sam Adams "Just the Haze" **N/A** IPA \$6

## **RED WINES**

- l'Ecette Burgundy \$17  
Bois de la Garde Cotes du Rhone \$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 Cucumber Mignonette \$3 ea\*

Warm Burrata with Beets, Arugula Pistou, and Spiced Pepitas \$14

Fromage Blanc Filled Agnolotti Pasta with Pea Shoots, Cured Yolk, and Espelette \$15

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

Pork Belly with Choucroute and Sauce Charcuterie \$15

Marmite Dieppoise - Light Fish Stew from Normandy of Mussels, White Anchovies, Carrots, Leeks, Mushrooms, Hard Cider, and Crème Fraîche \$14

## 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\*

Seared Scallops with a Duo of Sunchokes, Fennel, and Olives \$35\*

Mushroom Tartiflette with Jasper Hill Willoughby \$29

Dijon Braised Rabbit with Parsnips and Tarragon over Polenta \$33

## DESSERTS & CHEESES

Hazelnut Genoise with Maple Caramel, Praline, and Umeboshi \$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

Grey Barn Eidolon with Seasonal Fruit Preserves \$10

All 3 cheeses \$28