



COCKTAILS

Sage Advice -14

calvados, cointreau, lemon, orange bitters, sage rim

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Anna's Dry Gin Old Fashioned -12

her recipe, not ours
we like it with london dry gin

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Next of 'Kin -14

vanilla & cinnamon infused bourbon,
carpano antica, bitters, toasted pumpkin seed rim

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Southside Sazerac -12

rye, raw sugar, orange & decanter bitters, absinthe

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Sparkling Negroni -12

blanc de blancs, campari, carpano antica

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ABSINTHE FOUNTAIN

Traditional Method -12

select absinthe, raw sugar, ice water

Orlean -12

bitters & orange peel

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BIÈRE À LA PRESSION

Brasserie Meteor Pilsner France -7

Schlafly Oktoberfest St. Louis -7

Ommegang Rare VOS Amber Cooperstown -8

Bells Two Hearted IPA Michigan -8



BLANC ET ROSE

Sancerre -16

Daniel Reverdy, Loire Valley - 2014

Rosé -12

Moulin de Gassac, Languedoc - 2015

Beaujolais Villages -12

Robert Perroud - 2015

Muscadet Côtes du Grandlieu -10

Domaine Haut Bourg, Loire Valley - 2014

Riesling -12

Trapet, Alsace - 2013

ROUGE

Graves -14

Château Cauntelaudette, Bordeaux - 2012

Givry "Vielles Vignes" -16

Domaine Parize - Père et Fils, Burgundy- 2014

Côtes du Rhône -14

Domaine Fond Croze - 2014

Saumur -12

*Château de la Durandiere, Cabernet Franc
Loire Valley - 2014*

Cabardes -10

Château Jouclary, Languedoc-Roussillon - 2014

LES BULLES

Blanc de Blancs -10

Daniel Pardiac - Jura - NV



BAR A HUITRES

OYSTERS

Beausoleil -3

New Brunswick

Blue Point -3

Long Island Sound

Steamboat -3

Washington

Royal Miyagi -3

British Columbia

Fanny Bay -3

British Columbia

Chefs Tasting 18/34

by the half or full dozen

CLAMS

Littleneck -1.75

Narrangansett Bay, R.I.

Top Neck -1.75

Narrangansett Bay, R.I.



Petit Plateau -65

Oysters, clams, shrimp
lobster

Grand Plateau -125

Oysters, clams, shrimp,
lobster, crudo

Chilled Lobster Cocktail -22



Shrimp Cocktail -16

brined, broiled, and chilled



CHARCUTERIE

Duck & Pistachio Terrine -12

Mousse de Foie de Volaille -9

apple jam, baguette

Jambon de Bayonne -10

seasonal fruit, black pepper

*If you have an allergy please
alert your server, bartender, or chef.*

HORS D'ŒUVRES



FROMAGE

One Piece -9 • Three Piece -25 • Five Piece -35

Époisses

Burgundy

Roquefort

Roquefort-sur-Soulzon

Valençay

Loire Valley

Morbier

Jura

Tomme Crayeuse

Savoie

Pyrénées Brebis

Pays basque

Onion Soup Gratinée -14

Duck bouillon, confit and gruyere crouton

Mouclade -16

steamed mussels, white wine, curry, carrot, leek

Soupe du Jour -mp

Ricotta Dumplings -14 / 22

hen of the woods, black garlic, sage, parmesan

Hand Cut Beef Tartare -12

prime ribeye, cut to order

Escargots à la Bourguignonne -12

garlic-herb butter, white wine, breadcrumbs

Little Gems -8

radish, dijon vinaigrette

PLATS PRINCIPAUX



Lamb Navarin - 29

pommes puree, cipollini, baby carrot, jus

Pork Blade Steak- 25

sauerkraut, potato, bacon, mustard cream

Hudson Valley Duck Breast - 29

daily preparation

Coq au Vin - 25

fresh buttered noodles, mushroom, onion, lardon

Rainbow Trout Grenobloise - 27

spinach, lemon, caper, crouton

Steak Frites

Choice of: bordelaise, maître d'hotel butter, béarnaise

Lobster béarnaise: -9 supplement

Flat Iron -27 Boneless Ribeye -36

POUR DEUX

Côte de Bœuf -90

32oz Bone-in Ribeye, market vegetable,
pommes purée, béarnaise

Cassoulet -27/62

white bean stew, braised lamb, garlic sausage,
duck confit, parsley breadcrumbs

POMMES DE TERRE - 7

Frites

Purée

Boulangère

scalloped potatoes gratin, garlic, demi-glace

LEGUMES - 7

Roasted Carrots

Market Vegetable