

BAR Lizette

BREAD & BUTTER 8

Dead King Bakery sourdough & multi-grain
miso honey butter ~ black garlic butter ~ maldon sea salt butter

PICKLE PLATE 8

assorted homemade pickled vegetables, sweet little drops, caper berries & mixed olives

BRUSSEL SPROUTS 10

honey balsamic glaze with garlic yogurt & lemon zest

PANISSE 10

fried chickpea fritters with parmesan & rouille (v.o)

TARTE FLAMBEE 12

Delicata squash, goat cheese, shallot jam & micro greens in puff pastry

BURRATA 18

brûléed fig and balsamic reduction toasted pepitas served with grilled sourdough

GRILLED BROCCOLINI CAESAR 12

caesar dressing, herbed breadcrumb & fresh grated parm

SMOKED SALMON RILLETTE 16

dill cream cheese & capers, served with grilled sourdough

MOULES 18

Calvados, cider & fennel broth served with baguette

THREE MEATS + THREE CHEESE 30

FOUR CHEESES 22

served with baguette & sourdough

FROMAGE



Camembert

La Peral Bleu Cheese

Jasper Hill Cabot Clothbound Cheddar

Birchrun Hills Farm Fat Cat

Sheep's Milk Manchego, 3 mos.



CHARCUTERIE

Smoking Goose Capocollo di Dorman

Prosciutto

Salmon Rillette



SOUP

FRENCH ONION SOUP

10

MUSHROOM BISQUE WITH TRUFFLE OIL

9

SALAD

add-
grilled chicken 6
grilled shrimp 9

NICOISE

14

mixed greens, roasted brussel sprouts, pickled shallot, roasted potatoes, tuna & hard-boiled egg with a mustard vinaigrette

RADISH & ARUGULA SALAD

12

shaved radish, fresh mint, goat cheese, walnuts, honey vinaigrette & grilled baguette*

ENDIVE & CHICORY

14

Cabot clothbound cheddar, crispy pancetta, sweet drop peppers, hazelnuts and maple vinaigrette

SANDWICHES

all sandwiches served
with fries or side salad

GRILLED PORTABELLA

15

portabella mushroom on grilled sourdough with roasted red peppers, basil aioli, arugula & muenster cheese (v.o)

FRENCH ONION BURGER

17

8 oz hereford Beef, garlic aioli, gruyere cheese, caramelized onions, lettuce on a brioche bun

DUCK CONFIT GRILLED CHEESE

18

on sourdough with dijon and brandied cranberries

CHICKEN SCHNITZEL

17

fennel-apple slaw, red cabbage & housemade pickles on a toasted pretzel bun

ENTREES

SEARED SCALLOPS

32

in herbed butter over clam risotto

wine pairing suggestion: Antonin Rodet Blanc de Blancs

POULET A MOUTARDE

26

herb seared chicken breast in a dijon cream sauce over Comté pomme aligot

wine pairing suggestion: Albert Bichot Macon-Villages Chardonnay

RABBIT COQ AU RIESLING

30

braised rabbit leg in a riesling velouté with pancetta, mushroom & carrot

wine pairing suggestion: Martin & Anna Arndorfer Grüner Veltliner

MUSHROOM BOURGUIGNON

26

over Castle Valley Mill polenta (v)

wine pairing suggestion: Val d'ore Pinot Noir

RIB EYE

55

green peppercorn au poivre & truffled potato pave

wine pairing suggestion: John Sloat Cabernet Sauvignon

(v.o) vegan optional
*tree nut allergy

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