

le dîner d'automne

STARTERS

CHARCUTERIE BOARD |20 rotating selection. chef's accoutrements.

SEAFOOD NEWBURG |14 cod. rock shrimp. scallop. sherry. ciabatta.

ROASTED BEETS |10 tahini glaze. halva.

ROASTED LAMB LOLLIPOPS |15 roasted garlic. heirloom tomato. rosemary foam.

SALADE D'AUTOMNE |11 farro. parsley. red onion. tarragon. mixed olives. apple cider vinegar reduction. feta.

SALADE SIMPLE |10 parmesan. strawberry balsamic reduction.

FRENCH ONION SOUP |5.5 vegetable broth.

SOUP DU JOUR |6.5 please ask your server.

ENTREES

HONEY BOURBON GLAZED SALMON |23 brussel sprouts. coconut espuma. duck bacon jam.

6OZ FILET MIGNON |28 herb butter. bordelaise. local mushrooms. mashed potatoes

RED PEPPER POLENTA |18 hen of the woods. truffle oil. arugula. persillade.

DUCK BREAST |20 butternut squash puree. strawberry balsamic reduction. arugula.

BRAISED PORK BELLY |20 miso pear butter. butternut squash puree. roasted apple. cranberry sauce

BOEUF BOURGUIGNON |20 mashed potatoes. baguette.

SIDES |4

spicy lemon kale

mashed potatoes

roasted brussel sprouts

butternut squash puree

local seasonal mushrooms |5.5

parties of 6 or more will have automatic 20% gratuity

PLEASE ALERT US OF ANY ALLERGIES BEFORE ORDERING. AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU.

Executive Chef
Garrett Wheeler

eating raw or undercooked food increases your likelihood of foodborne illness.

COCKTAILS

OVER THE MOON | 11 watershed vodka. strawberry pink peppercorn syrup. elderflower. lemon.

BITTER BITCH | 12 229 vodka. hibiscus syrup. campari. lemon. champagne.

FRENCH 75 | 10 watershed four peel gin. simple syrup. lemon. champagne.

SUMMER NEGRONI | 11 watershed four peel gin. aperol. watermelon-infused dry vermouth.

PETIT OLD FASHIONED | 12 watershed bourbon. citrus syrup. bitters.

RASCAL | 13 watershed guild chamomile gin. combier raspberry. aperol. lime. banhez mezcal.

TEAS KNEES | 12 watershed guild chamomile gin. earl grey honey syrup. lemon.

DIRTY LAUNDRY | 12 watershed vodka. watershed nocino. combier. cold brew. cream.

CABBAGETOWN PUNCH | 13 watershed four peel gin. watershed apple brandy. combier peach. grenadine. lemon. champagne.

WINE

LA GALOPE. **rosé**. france.

9 / 34

DOMAINE BERNIER. **chardonnay**. france.

8 / 30

GRAND CAILLOU. **sauvignon blanc**. france.

10 / 38

ANGELINI. **pinot grigio**. italy.

8 / 30

CENTRAL COAST. **pinot noir**. california.

9 / 34

SEAN MINORS FOUR BEARS. **pinot noir**. california.

10 / 38

VILLA DES AGNES. **cabernet sauvignon**. france.

9 / 34

CHATEAU LA CASSIDOUCE. **bordeaux**. france.

9 / 34

CHATEAU DE CEDRE MARCEL. **malbec**. france.

10 / 38

PRUNIER. **pineau des charentes**. france.

10 / -

BEER

PRINCE OF PILSEN. **pilsner**. | 5.5

CLASSIC CITY. **lager**. | 5

TROPICALIA. **ipa**. | 6

ENCHANTRESS. **sour**. | 6.5

AVAL. **rosé french cider**. | 7

CRAFT SODAS

| 4.75

SPARKLING MINT LEMONADE

LAVENDER LEMONADE

BLACKBERRY BASIL LIMEADE

STRAWBERRY TURMERIC LIMEADE

ADD shot of Watershed vodka or gin, whiskey | +7

ADD champagne | +5