

le dîner d'hiver

STARTERS

- 3 CHEESES** |14 rotating selection. chef's accoutrements.
- 3 MEATS** |14 rotating selection. chef's accoutrements.
- ROASTED LAMB LOLLIPOPS** |16 tapenade.
- ROCK SHRIMP** |13 tarragon. garlic. butter. white wine. capers. ciabatta.
- BEET SALAD** |10 granny smith apple. pepitas. lemon-mint vinaigrette. feta.
- SALADE SIMPLE** |10 mixed greens. parmesan. balsamic reduction.
- FRENCH ONION SOUP** |5.75 vegetable broth.

ENTREES

- LOUP DE MER** |28 peppered brussel sprouts. broccoli puree. roasted garlic mash.
- FILET MIGNON** |30 herb butter. red wine reduction. roasted garlic mash. local mushroom mix.
- CANARD AU POIVRE** |24 butternut squash puree. candied apple. arugula.
- POULET MONTREAL** |22 celeriac. charred broccoli. arugula. watermelon radish.
- BOEUF BOURGUIGNON** |22 roasted garlic mash. baguette.
- WEEKLY VEGAN SPECIAL** please ask your server.

SIDES |4

- peppered brussel sprouts
- roasted garlic mash
- charred broccoli
- butternut squash puree
- local seasonal mushrooms |5.5

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.

parties of 6 or more will have automatic 20% gratuity

COCKTAILS

- NEW MOON | 11** watershed gin. combier blackberry. velvet falernum. centurba alpine liqueur.
- BITTER BITCH | 12** 229 vodka. hibiscus syrup. campari. lemon. champagne.
- FRENCH 75 | 10** watershed four peel gin. simple syrup. lemon. champagne.
- PROUD MARY | 11** watershed gin. elderflower. rosemary syrup. lemon.
- COFFEE TALK | 13** watershed bourbon barrel gin. coffee-lemon vermouth. nocino. averna.
- PETIT OLD FASHIONED | 12** watershed bourbon. citrus syrup. bitters.
- PETIT TODDY | 11** watershed apple brandy. spiced cranberry cordial. lemon. cinnamon stick. served hot.
- TEAS KNEES | 12** watershed guild chamomile gin. earl grey honey syrup. lemon.
- DIRTY LAUNDRY | 12** watershed bourbon or vodka. nocino. combier. cold brew. cream.
- HARVEST MOON | 12** watershed bourbon. combier pamplemousse. cinnamon syrup. lemon. bitters.

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
- CHATEAU RECOUGNE. **bordeaux blanc**. france. 11 / 40
- DOMAINE DE VALMOISSINE. **pinot noir**. france. 10 / 38
- VILLA DES AGNES. **cabernet sauvignon**. france. 9 / 34
- CHATEAU RECOUGNE. **bordeaux rouge**. france. 12 / 45
- 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
- LORD GREY. **sour**. | 6.5
- AVAL. **rosé french cider**. | 7

CRAFT SODAS

| 4.75

- MINT LEMONADE
- LAVENDER LEMONADE
- BLACKBERRY BASIL LIMEADE
- STRAWBERRY TURMERIC LIMEADE

ADD shot of Watershed vodka, gin, whiskey | +7
SUB champagne | +5