

APPETIZERS

Cinnamon Toast Popcorn / 5 (gf)

Maple Roasted Trail Mix / 7 (gf)

*Spiced pecans, roasted almonds,
candied walnuts, dried cranberries*

Harvest Salad / 10 (gf/v)

*Chopped kale & little leaf greens,
Snapdragon apples, brown butter pecans,
maple roasted butternut squash, radish,
tomato, apple cider vinaigrette*

Shrimp Cocktail / 17 (gf)

Poached shrimp, lemon, cocktail sauce

Crawfish Dip / 15

*Crawfish, artichokes, cipollini onions, cheese,
house crackers, cured tomatoes*

Cheese Plate / 17

*Local artisan cheese, nuts, fruit, mustard,
house preserves, toasted bread*

Confit Fingerling Poutine / 12 (gf)

*Confit fingerlings, short rib, andouille,
gravy, cheese curd*

Calamari / 15

*Pickled red onion, arugula, lemon,
tomato confit*

Chicken Wings / 14

*Confit chicken wings,
house-made buffalo sauce, pickles*

Fried Chicken / 10

Boneless thigh, Labrie Farm maple hot sauce

Gumbo / 10

Jasmine rice, trinity, pork, shrimp, dark roux

Potato Leek Soup / 8 (gf)

Crispy fingerlings

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Please inform of any allergies in your party (8.06.22)*

ENTREES

Seared Cod / 36 (gf)

*North Atlantic cod, seasonal vegetables,
black lentils, beurre blanc*

Maple Bacon Salmon / 30 (gf/df)

*Seared salmon, maple glaze,
sweet potato puree, seasonal vegetables,
crispy bacon*

Pork Tenderloin / 22 (gf)

*Seared pork tenderloin, seasonal vegetables,
maple butternut squash puree,
raisin cipollini chutney, bacon brunoise*

Duck Cassoulet / 29 (gf)

*Duck confit, andouille, short rib,
bacon, white beans, demi glace*

Shrimp & Grits / 24 (gf)

*Poached jumbo shrimp, Anson mills grits,
Elle's XO sauce, mushroom conserva,
seasonal vegetables*

Seared Chicken Breast / 20 (gf)

*Seared skin-on chicken breast, cured tomato,
sweet potato succotash, chicken jus*

Cider Glazed Short Rib / 30 (gf)

*Cranberry & goat cheese risotto,
seasonal vegetables, apple cider glaze*

Harvest Quinoa / 18 (gf/v)

*Braised quinoa, spaghetti squash,
cured tomatoes, mushroom conserva,
balsamic, seasonal vegetables*

DESSERTS

Beignets / 10

Chocolate Beignets / 12

Apple Fritter / 10

Maple Bread Pudding / 10

FEATURED COCKTAILS

Autumn Mule / 13

House-infused chai Bully Boy Vodka, lime, fresh Snapdragon apple juice, ginger beer

Spiced Maple Daiquiri / 14

Captain Morgan Spiced Rum, Diplomatico Resevra Rum, lime, maple syrup

Cinnamon Walnut Manhattan / 16

House-infused cinnamon Elijah Craig Bourbon, Carpano Antica Sweet Vermouth, Black Walnut bitters, Orange Bitters

Festive Sangria / 14

Elle's Cabernet Sauvignon, Courvoisier VS Cognac, Captain Morgan Spiced Rum, fresh Snapdragon apple juice, cranberry juice

BEER

DRAFT

Stella Artois Pilsner 7

Fore River 'Timberhitch' Irish Red Ale 10

Maine Beer Company 'Lunch' IPA 12

Sam Adam's 'Winter Lager' Spiced Bock 9

CANS & BOTTLES

Michelob Ultra 6

Modelo Especial Lager 6

Lawson's Finest Liquids Little Sip IPA 8

Guinness Stout 7

Loaded Question 88 Keys Pale Ale 9

North Country Honey Badger Cider 7

Truly Wild Berry Seltzer 6

Deciduous Flash Sour 9

Sam Adam's Just the Haze IPA 7(N/A)

Athletic Brewing Golden Ale 7(N/A)

TEETOTALER SELECTIONS

Leaf Raker / 11

N/A Seedlip Spice, cinnamon syrup, ginger beer

CosNO Spritz / 12

N/A Seedlip Grove, lime, Blood Orange soda, orange juice

WINE

BUBBLES

Prosecco Caposaldo ITL 12/41

Champagne Nicolas Feuillatte 187mL FR 18

Sparkling Rose Hillinger 187mL AT 13

ROSE

Cab Franc Atlantique Loire, FR 14/50

Grenache AIX Provence, FR 11/39

WHITE

Pinot Grigio iLauri Tavo ITL 11/39

Chardonnay Sister's Forever CA 13/47

Chardonnay Sonoma Cutrer CA 17/63

Sauvignon Blanc Three Brooms NZ 11/38

Sancerre La Forcine FR 14/50

Riesling Trimbach FR 15/55

Vinho Verde Las Lilas PT 12/45

RED

Pinot Noir Meiomi CA 14/52

Pinot Noir King Estate 'Inscription' OR 17/63

Cabernet Elle's CA 12/43

Cabernet J Lohr 'Hilltop' Paso Robles 14/50

Cabernet Stag's Leap 'Artemis'

Napa, CA 29/108

Malbec Vista Flores Catena ARG 14/51

Super Tuscan iL Fauno Di Arcanum

ITL15/55

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