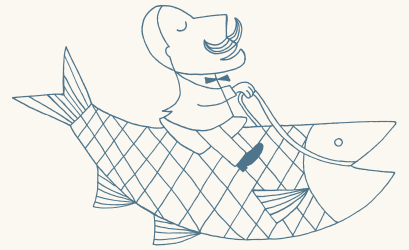


# La Mercerie

CAFÉ AT THE GUILD



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SERVED  
12PM  
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10PM

## EGGS

OEUF MAYONNAISE\* 9

SOFT BOILED EGG 15  
*whipped cauliflower, parmesan*

OEUF COCOTTE\* 15  
*mushroom brioche*

## LA MER

HOMEMADE SMOKED SALMON 18  
*crème fraîche, blinis*

6 OYSTERS 26  
*seaweed butter with toasts*

TARAMOSALATA 15  
*thyme, greek olive oil*

CANTABRIC ANCHOVIES 21  
*vanilla butter, toasts*

BLINIS DEMIDOFF AU CAVIAR\* 75

## SALADS & APPETIZERS

GRAPEFRUIT, CRAB  
& AVOCADO SALAD 19

SALADE VERTE 15  
*pears, cabernet vinaigrette*

NIÇOISE 26  
*anchovy vinaigrette*

FOIE GRAS TORCHON 28  
*pear chutney*

VEAL TONGUE 18  
*caramelized in honey and mustard*

## BUCKWHEAT CRÊPES

COMPLÈTE 19  
*egg sunny side up, ham, Comté 18 months*

CREAMY CHICKEN 18  
*carrots, tarragon, cream*

## SOUPS

BOUILLON 21  
*soft boiled egg, papillons*

CHESTNUT VELOUTÉ 24  
*mushrooms*

## PLATS

FILET\* 37  
*Arethusa blue Pommes Dauphine*

SALMON SAUCE MEURETTE\* 28  
*sautéed cucumbers, dill*

HERITAGE CHICKEN 28  
*pommes-daïkon boulangère, thyme infused jus*

BRAISED VEAL SHANK 29  
*swiss chard, lemon and white beans*

SPECIALTY BUTTER FROM JEAN-YVES BORDIER	
OLIVE OIL-LEMON 7	BUCKWHEAT 7

## CHEESE

CHEESE BOARD (3 or 5 cheeses) 18/26

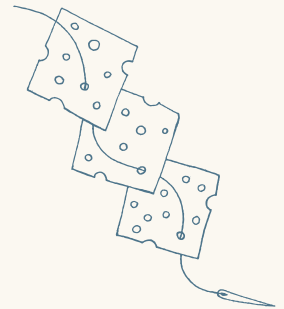
MIMOLETTE EXTRA VIEILLE  
*raw cow, Lille, France*

SOFIA  
*pasteurized goat, Indiana*

SHAKERAG BLUE  
*raw cow, Tennessee*

COMTÉ 24 MONTHS  
*raw cow, Jura, France*

CUMBERLAND  
*raw cow, Tennessee*



DESSERTS

PINEAPPLE AND KIRSCH ..... 13

PROFITEROLES AU CHOCOLAT ..... 15

CRÊPE AU SUCRE..... 13

POT DE CRÈME AU CHOCOLAT ..... 12

TARTE TROPÉZIENNE ..... 13

GLACES ET SORBETS ..... 12  
*vanilla, chocolate-hazelnut, grape sorbet*

TABLEWARES ARE AVAILABLE FOR PURCHASE

\*Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness. 10|10|18



## CLASSIC COCKTAILS

**BOURBON SMASH** 16  
*Bourbon, Lemon, Mint*

**CHAMPAGNE COCKTAIL** 17  
*Sparkling Wine, Bitters, Sugar Cube*

**GIMLET** 15  
*Gin, Lime, Sugar*

**HEMINGWAY DAIQUIRI** 15  
*Rum, Maraschino Liqueur  
Grapefruit, Lime*

**LAST WORD** 18  
*Gin, Green Chartreuse  
Maraschino Liqueur*

**MANHATTAN** 17  
*Bourbon, Vermouth, Bitters*

**MARTINI** 17  
*Vodka, Olives or Twist*

**MOSCOW MULE** 15  
*Vodka, Lime, Ginger Beer*

**NEGRONI** 16  
*Gin, Caffo, Vermouth*

**SAZERAC** 16  
*Rye, Absinthe, Bitters, Sugar Cube*

**SIDECAR** 17  
*Cognac, Cointreau, Lemon*



## SPECIALTY COCKTAILS

**PETIT PARIS** 18  
*Aperol, Sparkling Wine, Grapefruit*

**CINQUANTE TROIS** 15  
*Vodka, Tea, Lime, Pomegranate Juice, Honey*

**MAISONETTE** 15  
*Salers, Apricot Liqueur, Bitters  
Lemon, Honey, Club Soda*

**PIC DU MIDI** 17  
*Pastis, Green Chartreuse, Lime  
Honey, Grapefruit Soda*

**ROUGE GORGE** 16  
*Gin, Suze, G n py, Vermouth*

## BIER & CIDRE

**BELL'S 'TWO HEARTED ALE'** 10  
*Kalamazoo, MI*

**VICTORY BREWING COMPANY 'PRIMA PILS'** 10  
*Downingtown, PA*

**ORVAL TRAPPIST ALE** 17  
*Villers-devant-Orval, Belgium*

**AVAL CIDRE** 12  
*Bretagne, France*

**ERIC BORDELET  
'NOUVELLE VAGUE' SIDRE** 20  
*Normandy, France (330mL)*

**ERIC BORDELET  
'POIR  AUTHENTIQUE'** 22  
*Normandy, France (330mL)*

## AP RITIF

**BONAL GENTIANE-QUINA** 13  
**EQUIPO NAVAZOS**  
**"LA BOTA DE NAVAZOS EN RAMA"**  
**MANZANILLA SHERRY, NV**  
*12/glass OR 33/375mL*

**LILLET BLANC** 13

**LILLET ROUGE** 13

**NORMANDIN-MERCIER  
PINEAU DE CHARENTES** 13

**RICARD PASTIS** 14

**SALERS GENTIANE** 13

**SUZE SAVEUR D'AUTREFOIS** 13

## P TILLANT BY THE GLASS

**DOMAINE DE LA TAILLE AUX LOUPS, 'BRUT  
TRADITION' MONTLOUIS-SUR-LOIRE NV** 17  
*Chenin Blanc*

**DRAPPIER, 'CARTE D'OR' BRUT, CHAMPAGNE NV** 24  
*Pinot Noir+Chardonnay+Pinot Meunier*

## BLANC BY THE GLASS

**DOMAINE DE LA SOLITUDE  
C TES DU RH NE 2017** 13  
*Clairette + Viognier + Grenache Blanc*

**CH TEAU DE ROQUEFORT, 'LES GEN TS'  
C TES DE PROVENCE 2017** 16  
*Vermentino*

**PATIENT COTTAT, 'ANCIENNES VIGNES'  
SANCERRE 2017** 17  
*Sauvignon Blanc*

**DOMAINE LOUIS MICHEL, CHABLIS 2016** 20  
*Chardonnay*

## ROS  BY THE GLASS

**DOMAINE LE GALANTIN, BANDOL 2017** 16  
*Mourv dre+Grenache+Cinsault*

**CLOS CIBONNE, C TES DE PROVENCE 2016** 20  
*Tibouren*

## ROUGE BY THE GLASS

**CHRISTOPHE PACALET, JULI NAS 2016** 16  
*Gamay*

**MICHEL SARRAZIN, MARANGES 2016** 20  
*Pinot Noir*

**CH TEAU CARBONNIEUX, 'LA CROIX DE  
CARBONNIEUX', PESSAC-L OGNAN 2014** 18  
*Cabernet Sauvignon+Merlot*

**FRAN OIS VILLARD, 'L'APPEL DES SEREINES'  
VIN DE FRANCE 2016** 14  
*Syrah*

## DOUX BY THE GLASS

**MOULIN TOUCHAIS, COTEAUX DU LAYON 1981** 16

**DOMAINE LA TOUR VIEILLE, 'RESERVA'  
BANYULS NV** 14

**CH TEAU D'ARLAY, MACVIN DU JURA ROUGE NV** 15

## TEA

**CHINESE MINT** 7

**TURMERIC WELLNESS BLEND** 8  
*Rosemary, Ginger, Citrus Peel*

**AJNA** 7  
*Anise Hyssop, Tulsi, Lavender*

**AFRICAN RED ROOIBOS** 7

**SILVER LEAF GREEN** 7

**L&F BREAKFAST BLEND** 7

**SIGNATURE EARL GREY** 7

## COFFEE & ESPRESSO

**DRIP COFFEE** 5

**ESPRESSO** 5.5

**CAPPUCCINO** 6.5

**LATTE** 6.5

**MACCHIATO** 5.5

**HOT CHOCOLATE** 7

