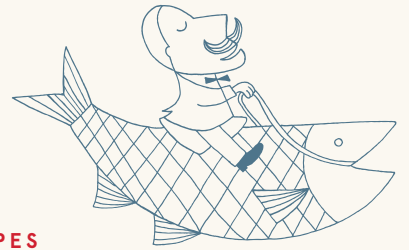


La Mercerie

CAFÉ AT THE GUILD



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SERVED
12PM
-
5PM

EGGS

OEUF MAYONNAISE* 11

SOFT BOILED EGG 15
whipped cauliflower, parmesan

OEUF COCOTTE* 17
mushroom brioche

LA MER

HOMEMADE SMOKED SALMON 22
crème fraîche, blinis

6 OYSTERS 28
seaweed butter with toasts

CANTABRIC ANCHOVIES 23
vanilla butter, toasts

LOBSTER SALAD 28
fennel cream, potato chips

**CRAB, GRAPEFRUIT
& AVOCADO** 21

BLINIS DEMIDOFF AU CAVIAR* 75

SALADS & APPETIZERS

SALADE VERTE 16
pears, cabernet vinaigrette, toasted walnuts

NIÇOISE 26
cantabric anchovies, anchovy vinaigrette

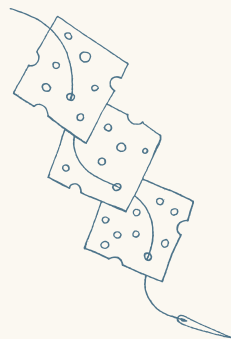
FOIE GRAS TORCHON 27
pear chutney

VEAL TONGUE 21
caramelized in honey and mustard

SOUPS

BOUILLON 21
soft boiled egg, papillons

CHESTNUT VELOUTÉ 26
wild mushrooms



BUCKWHEAT CRÊPES

COMPLÈTE 22
egg sunny side up, ham, Comté 18 months

CREAMY CHICKEN 20
carrots, tarragon, cream

SMOKED SALMON 23
fennel salad

WILD MUSHROOMS AND CHARD 25
red bell pepper sauce

PLATS

FILET* 38
Arethusa blue Pommes Dauphine

SALMON SAUCE MEURETTE* 33
sautéed cucumbers, dill

HERITAGE CHICKEN 32
pommes-daïkon boulangère, thyme infused jus

BOEUF BOURGUIGNON 37

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

CHEESE BOARD 24

SOFIA
pasteurized goat, Indiana

SHAKERAGE BLUE
raw cow, Tennessee

COMTÉ 30 MONTHS
raw cow, Jura, France

DESSERTS 15

PINEAPPLE AND KIRSCH

POT DE CRÈME AU CHOCOLAT

PROFITEROLES AU CHOCOLAT

LEMON AND VANILLA
almond sablé, lemon mousse, vanilla ganache

CRÊPE AU SUCRE

GLACES ET SORBETS
vanilla, coffee ice cream, mango 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. 02|28|19



CLASSIC COCKTAILS

BOURBON SMASH 17
Bourbon, Lemon, Mint

CHAMPAGNE COCKTAIL 17
Sparkling Wine, Bitters, Sugar Cube

GIMLET 16
Gin, Lime, Sugar

HEMINGWAY DAIQUIRI 16
*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 17
Vodka, Lime, Ginger Beer

NEGRONI 17
Gin, Caffo, Vermouth

SAZERAC 17
Rye, Absinthe, Bitters, Sugar Cube

SIDECAR 17
Cognac, Cointreau, Lemon



SPECIALTY COCKTAILS

PETIT PARIS 18
Aperol, Sparkling Wine, Grapefruit

CINQUANTE TROIS 17
Vodka, Tea, Lime, Pomegranate Juice, Honey

MAISONETTE 17
*Salers, Apricot Liqueur, Bitters
Lemon, Honey, Club Soda*

PIC DU MIDI 18
*Pastis, Green Chartreuse, Lime
Honey, Grapefruit Soda*

ROUGE GORGE 17
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

AP RITIF

BONAL GENTIANE-QUINA 13

EQUIPO NAVAZOS

"LA BOTA DE NAVAZOS EN RAMA"

MANZANILLA SHERRY, NV

12/glass OR 33/375mL

LILLET BLANC 14

LILLET ROUGE 14

**NORMANDIN-MERCIER
PINEAU DE CHARENTES** 14

HENRI BARDOUIN PASTIS 14

SALERS GENTIANE 13

SUZE SAVEUR D'AUTREFOIS 14

P TILLANT BY THE GLASS

**DOMAINE DE LA TAILLE AUX LOUPS, 'BRUT
TRADITION' MONTLOUIS-SUR-LOIRE NV** 19
Chenin Blanc

DRAPPIER, 'CARTE D'OR' BRUT, CHAMPAGNE NV 25
Pinot Noir+Chardonnay+Pinot Meunier

BLANC BY THE GLASS

**DOMAINE DE LA SOLITUDE
C TES DU RH NE 2017** 15
Clairette + Viognier + Grenache Blanc

**FRAN OIS CARILLON
BOURGOGNE ALIGOT  2016** 17
Aligot 

KARINE LAUVERJAT, SANCERRE 2017 18
Sauvignon Blanc

VINCENT GIRARDIN, M CON-FUISS , 2015 19
Chardonnay

ROS  BY THE GLASS

CLOS CIBONNE, C TES DE PROVENCE 2016 19
Tibouren

ROUGE BY THE GLASS

**DOMAINE MEE GODARD, 'GRAND CRAS'
MORGON 2014** 18
Gamay

**DOMAINE BERSAN
BOUGOGNE C TES D'AUXERRE 2017** 19
Pinot Noir

**CH TEAU MAZEYRES, 'LE SEUIL DE MAZEYRES,'
POMEROL 2014** 20
Merlot + Cabernet Franc

**DOMAINE EQUIS, MAXIME GRAILLOT, 'EQUINOXE'
CROZES-HERMITAGE 2017** 17
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 BLANC NV 15

DOMAINE PIERRE RICHARD, VIN JAUNE 2008 22/98

**CH TEAU PRIEUR  DU MONASTIR DEL CAMP,
RIVESALTES 1957** 42

TEA

LEAVES OF GRASS 7
Lemon Verbena, Peppermint, Tarragon

TURMERIC WELLNESS BLEND 8
Rosemary, Ginger, Citrus Peel

VAN VAN 7
Lemongrass, Ginger, Orange Peel, Cinnamon

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

