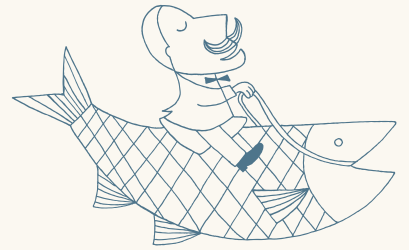


La Mercerie

CAFÉ AT THE GUILD



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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

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
sauterne gelée

BRAISED BEET SALAD 16
sorrel

VELOUTÉ DU JOUR 15

SERVED
11:30AM
-
5PM

SPECIALTY BUTTER FROM JEAN-YVES BORDIER	
LEMON 7	BUCKWHEAT 7



CASSOULET DU CHEF 38
Chef Marie's comforting and authentic version of a cassoulet, a rich slow cooked country stew of white beans, salt pork, duck and lamb. Offered to you in its original vessel made in Southern France where its story began.

BUCKWHEAT CRÊPES

COMPLÈTE 24
egg sunny side up, ham, Comté 18 months

DUCK CONFIT 27
braised spiced red cabbage

SMOKED SALMON 23
fennel salad

GOAT CHEESE 25
goat cheese from Poitou, spinach, arugula, Provence olive oil and honey

PLATS

FILET* 38
Arethusa blue Pommes Dauphine

HERITAGE CHICKEN 34
potato mille feuille, black truffle

DONABE OF STEAMED COD IN GRAIN MUSTARD 31
leeks and potatoes

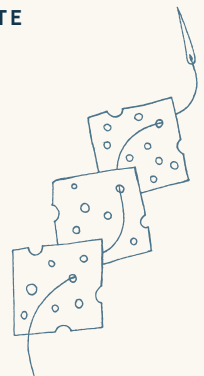
SIDES 12

POMMES DAUPHINE

CARROTS, CURRY VINAIGRETTE

BRUSSELS SPROUTS
lemon, parmesan

CHEESE BOARD 24
chef's selection of three cheeses



DESSERTS 15

CRÈME AU CHOCOLAT
pears and ginger

PROFITEROLES AU CHOCOLAT

CLAFOUTIS RHUM-BANANE

TARTE FINE AUX POMMES
apples, puff pastry, vanilla ice cream

CRÊPE AU SUCRE

GLACES ET SORBETS
vanilla ice cream, armagnac-prune ice cream, pear 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. 03/11/20



SPECIALTY COCKTAILS

APERITIF WITH TONIC AND ORANGE 16
Lillet Rouge or Suze

MAISONETTE 18
Salers, Apricot Liqueur, Bitters, Lemon, Honey, Club Soda

PETIT PARIS 18
Aperol, Sparkling Wine, Grapefruit

CHAMPAGNE COCKTAIL 17
Sparkling Wine, Bitters, Sugar Cube

HEMINGWAY DAQUIRI 17
Rum, Maraschino Liqueur, Grapefruit, Lime

PERROQUET 16
Henri Bardouin Pastis, Mint Syrup, Club Soda

SIDE CAR 18
Cognac, Triple Sec, Lemon

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

ROUGE GORGE 18
Gin, Suze, Genepey, Sherry Vermouth

R.S.V.P. 19
Yellow Chartreuse, Brennivin, Lemon, Honey

SPIRITS

HELIX Vodka 15

GREY GOOSE Vodka 14

TYLER'S LONDON DRY Gin 14

GREENHOOK GINSMITHS Gin 18

DEL MAGUEY VIDA (Mezcal) 18

CIMARRON BLANCO Tequila 17

MAESTRO DOBEL AÑEJO Tequila 23

EL DORADO 3 YR. Rum 15

J.M. RHUM VO Rum 16

J.M. RHUM VSOP Rum 21

MAC'S AMERICAN BLENDED WHISKY Bourbon/Rye 15

MYER FARM DISTILLERY SINGLE BATCH Bourbon 23

DEADWOOD SMALL BATCH Rye 15

WHISTLEPIG 10 YR. Rye 21

JOHNNIE WALKER BLACK Blended Scotch 18

MACALLAN 12 YR. Scotch 25

BACHE GABRIELSON 'TRE KORS' Cognac 16

PAUL BEAU VSOP Cognac 21

DARTIGALONGUE 1995 Armagnac 23

DELORD 1978 Armagnac 40

DOMAINE DE MONTREUIL, PAYS D'AUGE Calvados 18

ROCHELT, MORELLO CHERRY 2005 Austrian Schnapps 100

APERITIF

BONAL GENTIANE-QUINA 13

SALERS GENTIANE 13

SUZE SAVEUR D'AUTREFOIS 14

DOLIN GÉNÉPY 14

GREEN CHARTREUSE 19

YELLOW CHARTREUSE 20

HENRI BARDOUIN PASTIS 15

LILLET BLANC 15

LILLET ROUGE 15

NORMANDIN-MERCIER, PINEAU DES CHARENTES 16

APEROL 14

CAFFO RED BITTER 15

LUXARDO MARASCHINO 16

BRENNIVIN 16

PÉTILLANT BY THE GLASS

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

CHRISTIAN ETIENNE, 'CUVÉE TRADITION' BRUT, CHAMPAGNE NV 26
Pinot Noir + Chardonnay

BLANC BY THE GLASS

CHÂTEAU D'AYDIE, 'ODÉ D'AYDIE' PACHERENC DU VIC BILH SEC 2016 15
Petit Manseng + Gros Manseng

JEAN-MAURICE RAFFAULT, CHINON 2017 16
Chenin Blanc

KARINE LAUVERJAT, SANCERRE 2018 18
Sauvignon Blanc

DOMAINE ANDRÉ BONHOMME VIRE-CLESSE 2017 19
Chardonnay

ROSÉ BY THE GLASS

CLOS CIBONNE, CÔTES DE PROVENCE 2017 19
Tibouren

ROUGE BY THE GLASS

DOMAINE LES GRANDES VIGNES, '100% PINEAU D'AUNIS' VIN DE FRANCE 2018 19
Pineau d'Aunis

DOMAINE DANIEL RION ET FILS BOURGOGNE 2017 18
Pinot Noir

FRANCK BALTHAZAR, CÔTES-DU-RHONE 2018 16
Syrah + Grenache

LES ALLÉES DE CANTEMERLE, HAUT-MÉDOC 2011 18
Cabernet Sauvignon + Merlot + Cabernet Franc

DOUX BY THE GLASS

MOULIN TOUCHAIS, COTEAUX DU LAYON 1981 16

DOMAINE LA TOUR VIEILLE, 'RESERVA' BANYULS NV 16

DOMAINE PIERRE RICHARD, VIN JAUNE 2008 22/98

CHÂTEAU PRIEURÉ DU MONASTIR DEL CAMP, RIVESALTES 1957 42

BIÈRE & CIDRE

CAPTAIN LAWRENCE BREWING COMPANY 'CLEAR WATER KOLSCH' 11
Elmsford, NY

MONTAUK BREWING COMPANY 'WAVE CHASER IPA' 11
Montauk, NY

ORVAL TRAPPIST ALE 17
Villers-devant-Orval, Belgium

AVAL CIDRE 13
Bretagne, France

TEA

LEAVES OF GRASS 8.5
Lemon Verbena, Peppermint, Tarragon

TURMERIC WELLNESS BLEND 8
Rosemary, Ginger, Citrus Peel

VAN VAN 9
Lemongrass, Ginger, Orange Peel, Cinnamon

AFRICAN RED ROOIBOS 7

LONG NEEDLE GREEN 8

L&F BREAKFAST BLEND 8

SIGNATURE EARL GREY 8

COFFEE & ESPRESSO

DRIP COFFEE 5.5

COLD BREW 6.5

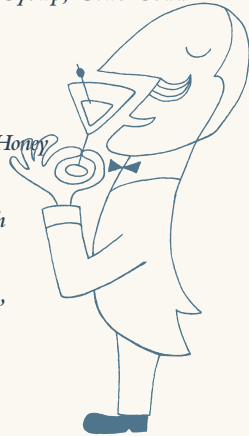
ESPRESSO 6

CAPPUCCINO 7

LATTE 7

MACCHIATO 6.5

HOT CHOCOLATE 8



DRINKS

