



ENTRÉES

Filet Mignon

Grilled Beef Tenderloin with Vermont Loaded Red Bliss Mashed Potatoes with VT Sour Cream, Bacon, Cheddar, & Scallions Served with Asparagus, Maine Lobster, Bay Shrimp, Crab, Sweet Corn & Tomato Salad, Cognac Tarragon Cream Sauce...39

Salade Niçoise

Seared Ahi Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Grilled Onions, Roasted Potatoes, Haricots Verts, Kalamata Olives & Capers with House Dressing & Parsnip Frites...23

Crispy Cranberry & Bourbon Chicken

Murray's All-Natural Arline Chicken Breast Stuffed with Cranberry Compote & Cheddar, Breaded & Flash Fried, Garlic Mashed Potatoes, Haricot Verts & Tasso Ham Cornbread Stuffing with a Bourbon Pecan Gravy...29

Cavatappi Carbonara

Murray's All-Natural Chicken, Cavatappi Pasta, Bacon, Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce...27

Veggie Carbonara

Portobello, Cavatappi Pasta, Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce...26

Beef Bourguignon

Beef Tips Braised in Red Wine, with Bacon, Pearl Onions, Carrots, Celery & Button Mushrooms
Garlic Mashed Potatoes & Haricots Verts...28

Bistro Burger

Black River Angus Burger, La Belle Farm Foie Gras, Grafton Black Truffle Cheddar, Balsamic Baby Greens, Tomato & Onion on a Brioche Roll with White Truffle Fries...32

Salmon with Cranberry Chimichurri

Pan Seared Salmon topped with Cranberry Chimichurri, Roasted Poblano Sweet Potato Mashed Potatoes, Sautéed Baby Spinach, Cider Braised Cabbage served with Celery Root, Fennel, Apple & Pear Salad...28

Crispy Autumn Chimichurri Cauliflower "Steak"

Ancho & Agave Rubbed Cauliflower Dredged in Cornmeal & Flash Fried topped with Cranberry Chimichurri Sauce, Spiced Vegan Purple Sweet Potatoes, Sautéed Baby Spinach & Grilled Corn Elotes Salad...28

Steak Frites

Marinated Grilled Steak with Port Wine Demi-Glace, Horseradish Crème & French Fries...28

Crispy Cider Pork Ribeye

Dredged & Pan Seared Pork Ribeye, Spätzle Sharp Cheddar "Mac & Cheese" with, Lardons, Apple & Roasted Brussels Sprouts, Sautéed Baby Spinach & Braised Red Cabbage with a Maple Mustard Sauce...29

Cider & Dark Rum Glazed Scallops

Rhode Island Day Boat Scallops with a Dark Rum Cider Glaze, Sautéed Baby Spinach, Roasted Pumpkin, Red Bliss, Bacon & Cabot Cheddar Bread Pudding with Fennel, Apple & Pear Salad...32

Curried Spaghetti Squash

Roasted Spaghetti Squash tossed with, Anjou Pears, Golden Raisins, Carrots, Butternut Squash, Parsnip, Pumpkin, Red Onions, Sweet Potatoes, Shaved Brussels Sprouts, Beets, Kale, Baby Spinach & Dried Cranberries tossed with Vegan Yellow Curry Sauce Topped with Pumpkin Seeds & Crumbled Chèvre...28

Cavatappi Carbonara

Murray's All-Natural Chicken, Cavatappi Pasta, Smoked Bacon, Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce

Salade Niçoise

Seared Ahi Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Grilled Onions, Haricots Verts, Roasted Potatoes, Kalamata Olives & Capers with House Dressing & Parsnip Frites

Veggie Carbonara

Portobello, Cavatappi Pasta, Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce

Caesar Salad

choice of Grilled Chicken, Portobello, 4oz Seared Tuna, Petite Salmon, Petit Steak, Shrimp or Beef Skewer

BISTRO DINNER CHOICE OF AN ENTRÉE

&

SOUP AU PISTOU or MIXED GREEN SALAD

\$25

4-5p.m. Everyday
Not available for take-out
May not be combined with any other discounts or promotions
add \$2 for substitutions

Salmon with Cranberry Chimichurri

Pan Seared Salmon topped with Cranberry Chimichurri, Roasted Garlic Mashed Potatoes, Sautéed Baby Spinach, Cider Braised Cabbage with Celery Root, Fennel, Apple & Pear Salad

Steak Frites

Marinated Grilled Steak with Port Wine Demi Glace Horseradish Crème & French Fries

Beef Bourguignon

Beef Tips Braised in Red Wine, with Bacon, Pearl Onions, Carrots, Celery & Button Mushrooms With Garlic Mashed Potatoes & Haricots Verts

Salmon Frites

Pan Seared Salmon & French Fries

ADD A GLASS OF BISTRO MERLOT, ROSE OR CHARDONNAY (one glass per bistro meal) \$6- 7oz

SOUPS & SALADS

Soup Au Pistou

Classic French Vegetable & White Bean Soup
Garnished with Asiago & Pesto 8/9

Onion Soup Gratinée

A Bistro Classic, with Beef Broth & a Blend of Cheeses...10

Pumpkin Chowder

Roasted Pumpkin, Applewood Smoked Bacon, Sweet Potatoes &
Sweet Corn Topped with Toasted Pumpkin Seeds...9/10

House Salad

Baby Greens, Carrots, English Cucumbers, Grape Tomatoes,
Parsnip Frites & Maple Balsamic Vinaigrette...14

Caesar Salad

Shaved Parmesan & Garlic Croutons...16
**add White anchovies...1.50

Autumn Wedge

Romaine Heart topped with Creamy Sweet Mustard Vinaigrette,
North Country Apple-Wood Bacon, Sweet Corn, Sliced Pears,
Celery Root, Watermelon Radish, Toasted Pecans topped with
Crumbled Blue Cheese...18

Maple Roasted Pumpkin & Burrata Salad

Pitchfork Farms Mixed Greens, tossed with Maple Roasted
Sweet Potatoes, Pumpkin, Macintosh Apples, Red Onions, &
Maple Balsamic Vinaigrette served with Cider Quinoa Pilaf,
topped with Maple Brook Burrata, Toasted & Chopped
Pistachios & Dried Cranberries...20

Add to any Salad

Two Portobello Mushroom or Beyond Burger Patty...9

Chicken Breast, Two Shrimp Skewers, Two Beef Skewers
or 4oz.Seared Ahi...12

Petit Salmon or Petit Steak ...15

Grilled Beef Tenderloin...24

CHEESES of VERMONT

Cheese Plates come with Crackers, Crostini,
Bing Cherry Compote & Fresh Fruit
* Extra Crackers ...2

Blue Ledge Farm Lake's Edge...13

This dramatic strong & earthy flavored local goat's milk
cheese is enhanced by a streak of ash through the center.

Grafton Village 2yr Cheddar...13

Grafton's flagship cheddar made with raw cow's milk and
aged for two full years to achieve a mature flavor
dense, firm-yet-creamy texture

Blue Ledge Farm Middlebury Blue...13

A raw cow's milk blue, made with Ayrshire milk
from the cows next door. Aged sixty days, it
is both creamy and crumbly

APPETIZERS



French Fries 9 White Truffle Fries 12 Sweet Potato Fries 9

Duck Mousse Pâté

House Made Duck Livers Sautéed in Port Wine, Shallots, Herbs & Spices,
Puréeed with Butter served with Crostini & Accompaniments...16

Duck Confit Poutine

Classic Slow Roasted Duck Confit Picked & Pan Seared
French Fries, Maplebrook Cheese Curds & Duck Gravy...17

Escargot Maison

Garlic-Walnut Herb Butter & Parmesan Cheese...16

Calamari Fritti

Served with Red Chili Sauce...15

Curried Coconut Mussels

Steamed in a Green Curry Coconut Sauce, White Wine, Shoestring Leeks & Carrots...17

Citrus Garlic & Herb Infused Shrimp & Beef Skewers

With Peppadew Compote ...16

Vermont Sliders Trio

Lamb- Peppadew Compote Venison- Cinnamon Aioli, Caramelized Shallots, Apples & VT
Cheddar, Duck- Cherry Compote & Seared Foie Gras on Brioche Buns...25

Oyster Trio

6 Cornmeal Dredged & Fried with Sweet Chili Aioli

4 Rockefeller with Fennel, Shallots, Tomatoes, Baby Spinach & Pernod Cream Sauce

4 Raw Oysters with Champagne Mignonette...30

LaBelle Farm Seared Foie Gras

Pan Seared Foie Gras, Truffle Grilled Brioche Point, Sautéed Baby Spinach Loaded VT
Mashed Potatoes, Fennel, Apple & Pear Salad & Maple Mustard Demi-Glace...31

White Truffle Beef Tartare

Diced Beef Tenderloin tossed with Capers & Cornichons & White
Truffle Aioli with Mixed Greens & Kettle Chips...20

Kettle Chips with Truffle Dip

House-Made Kettle Chips...9

Mixed Marinated Olives

Mixture of Italian Black & Green Olives marinated with Sunflower, EVOO,
Fresh Herbs with Orange Peel & Chili Flakes...6

Mixed Nuts

Roasted & Salted Almonds, Peanuts, Brazil Nuts, Cashews, Filberts,
Pistachios & Coconut Cashews...5

Fresh Daily Baked Red Hen Bread served with Butter

Complementary, ask your server

Add Fresh Basil Pesto...5

SIDES & ADD ONS

Substitute White Truffle Frites or
Truffle Mashed on Entrée...4

VT Loaded Mash...9

Spiced Purple Okinawa Mashed...8

Poblano Sweet Potato Mashed...8

Tasso Ham Cornbread Stuffing...8

Pumpkin, Red Bliss, Bacon &
Cheddar Bread Pudding...9

Brussels Sprouts with
Lardons & Apple...9

Mac & Cheese Spätzle with
Brussels, Bacon & Apple...11

Cider Braised Red Cabbage...8

Chef de Cuisine
Jason Gerred

General Manager
Mackenzie Embry

Chef & Owner
Donnell Collins

Split Entrée Charge...3

For Separate Checks,
please inform your server
before ordering

Only Food & Drinks
prepared here may be
consumed here



- CAN BE PREPARED GLUTEN FREE WITH MODIFICATIONS - PLEASE INFORM YOUR SERVER
****FRENCH FRIES & KETTLE CHIPS ARE FRIED IN OIL THAT IS NOT GLUTEN FREE**

A Pre-Tax 20% Gratuity will be added to all Parties of 8 or more

Consuming Raw or Undercooked Meats, Seafood or Eggs May Increase Your Risk of Food – Borne Illness

