

SOUPS

Soupe au Pistou

French Vegetable & White Bean Soup with Asiago & Pesto
\$4/\$5

Onion Soup Gratinée

A Bistro Classic, with Beef Broth & a Blend of Cheeses
\$6.50

Gazpacho

With Cilantro oil and Crème Fraiche
\$5.50 / \$6.50

SALADS

House Salad

Baby Greens, Belgian Endive, Parsnip Frites & Maple Vinaigrette
\$6

Caesar Salad

With Shaved Parmesan & Garlic Croutons
\$8

Leunig's Artisan Wedge Salad

Artisan Baby Lettuce Wedges with Bacon, Grape Tomatoes, and House Made Blue Cheese Dressing
\$8

Add Grilled VT Chicken, Portobello Mushroom or Tofu

\$5

Add Salmon, Shrimp or Beef Skewers

\$8

The Vermont Department of Health Advises:
Consuming Raw or Undercooked Meats,
Seafood or Eggs May Increase Your Risk of
Food-Borne Illness, Especially if you have
certain conditions

APPETIZERS

Crab Cake Rissole

Jicama, Fennel & Mandarin Orange Slaw, Mixed Greens and Sweet Chili Sauce
\$10

Duck Pâté Duo

House-made Mousse Pâté & Country Pâté with, Dijon Mustard, Fig Port Drizzle & Pickled Vegetables
\$10

Escargot Maison

Baked in Garlic-Walnut Herb Butter & Parmesan Cheese
\$10

Green Mountain Cheese Plate

See Back of the Menu for Cheese Selections

Calamari Fritti

Served with Baby Greens & Red Chili Sauce
\$9

Curried Coconut Mussels

Steamed Mussels in a Green Curry Coconut Sauce, White Wine & Shoestring Leeks & Carrots \$10

Slow Roasted Duck Confit

Warm Watercress & Frissé Salad with Dried Blueberries tossed in a Bacon Sherry Vinaigrette
\$12

Citrus Garlic & Herb Infused Shrimp & Beef Skewers

With Peppadew Compote and Mixed Greens \$14

Frites, aka French Fries \$5

Sweet Potato Fries \$6

Green Olive Pâté & Crudités

Seasonal Vegetables, House Made Olive Pâté, Pickled Onions and Roasted Red Pepper Hummus
\$10

Chilled Shrimp Trio \$18

Chilled Tiger Shrimp tossed in three Leunig's Sauces with mixed Greens & Lemon
1/3 # Shrimp Cocktail
1/3 # Buffalo Shrimp
1/3 # Sweet Chili Shrimp

Steak Frites

Marinated Grilled Steak with Port Wine Demi-Glace,
Horseradish Sauce & French Fries
\$14

Beef Bourguignon

Beef Tips Braised in Red Wine, with Pearl Onions,
Parisian Carrots, Celery & Button Mushrooms, with Garlic
Mashed Potatoes & Haricots Verts
\$15

Strawberry Balsamic & Cashew Salmon

Cracked Pepper, Balsamic, Strawberry & Cashew
Crusted Salmon with Chilled Cucumber, Jalapeno & Mint
Salad, Garlic Mashed Potatoes, Sautéed Baby Spinach
and Vanilla Bean Crème Fraîche Drizzle
\$15

Duck Tacos

Black Beans, Peppers, Baby Arugula, Avocado Hummus
& Salsa on Blue Corn Shells with Mixed Greens
\$12

Grilled Flatbread

Olive Oil and Garlic Brushed Flatbread with Sliced
Romas, Prosciutto, Kalamata olives, Fresh Mozzarella,
and Fresh Basil Served with Mixed Greens
\$13

LaPlatte River Farm Angus Burger

Naturally Raised Angus, Lettuce, Tomato, Onion on a
Wheat Roll with French Fries * **Chicken or Portabella
Available***

\$12

**Add Vt. Cheddar, Gorgonzola, Grilled Onions, Bacon
or Swiss- \$1.50 each**

Leunig's BLT

Vermont Roasted Chicken, Baby Spinach, Sliced
Tomato, Feta Cheese, Smoked Bacon with a Red Pepper
Aioli in a Whole Wheat Wrap, Served with French Fries
\$12

Cavatappi Carbonara

Vermont Roasted Chicken, Smoked Bacon, Roasted
Tomatoes, Sweet Peas Tossed in a Creamy Parmesan
Sauce
\$11

House Made Black Bean Burger

Vermont Cheddar, Baby Arugula, Avocado Spread,
Red Onion & Roasted Red Peppers on a Whole Wheat
Bun Served with French Fries
\$12

Croque Monsieur

Classic French Ham & Swiss with Béchamel on
Toasted Brioche, Served with French Fries
\$10

Bar B Q Smoked Beef Panini

North Country Smoked Beef Smothered in "Sweet
Baby Ray's" Citrus Chipotle Sauce, Served with
Vermont Cheddar, Broccoli Slaw, Smoked Bacon and
Onion Rings on Toasted White Bread served with
Mixed Greens
\$13

Vermont Turkey "Cubano" Panini

Cumin Rubbed Roasted Turkey, Sliced Pickles,
Banana Peppers, Capicola, Swiss Cheese, and Yellow
Mustard, Red Pepper Aioli on White Roll Served with
Mixed Greens
\$14

Ratatouille Wrap

Summer Squash, Zucchini and Eggplant Ratatouille,
Grilled Portabella, Fresh Mozzarella, Crispy Eggplant,
Baby Spinach Served in a Whole Wheat Wrap with
Mixed Greens
\$12

Salade Niçoise

Seared Tuna, Hard Boiled Egg, Avocado, Roasted Red
Peppers, Grilled Onions, Haricots Verts, Capers,
House Dressing and Parsnip Frites
\$15

Falafel Panini

House Made Chic Pea Croquettes, Cucumbers,
Romas, Red Onions with Vermont Yogurt & Mint Sauce
on Grilled Pita Bread Served with Mixed Greens and
Tabouleh
\$12

Duck Confit "Sloppy Joe"

Slow Cooked Shredded Duck Confit, Sautéed
Scallions, Sweet Red Peppers and Garlic Tossed with
a Maple Mustard Sauce, Served on Challah Roll with
Baby Arugula and Sliced Red Onions Served with
Mixed Greens
\$14