



SOUP AND SALADS

Soup Au Pistou

Classic French Vegetable & White Bean Soup
Topped with Asiago & Pesto \$6/\$7

Onion Soup Gratinée

A Bistro Classic, with Beef Broth & a Blend of Cheeses \$9

House Salad

Baby Greens, Grated Carrots, English Cucumbers, Grape Tomatoes,
Parsnip Frites & Maple Balsamic Vinaigrette \$8

Caesar Salad

With Shaved Parmesan & Garlic Croutons \$10
**add White anchovies...\$1.50

Baby Spinach & Grapefruit Salad

Baby Spinach tossed with Red Onions, Roasted Red Beets,
Ruby Red Grapefruit, Crumbled Champlain Creamery Queso
Fresco & Candied Walnuts with Citrus Vinaigrette...\$14

Add to any Salad

Portabella Mushroom \$6

**Salmon, Ahi Tuna, Grilled Chicken,
Shrimp or Beef Skewers \$8**

Grilled Beef Tenderloin \$18

APPETIZERS

French Fries \$6 White Truffle Fries \$10 Sweet Potato Fries \$8

Beignets

French Style Doughnuts Served with Sugar
½ Dozen \$6/ Dozen \$9

Citrus, Garlic & Herb Infused Shrimp & Beef Skewers...\$16

With Peppadew Compote & Mixed Greens

Oyster Trio...\$26

6 Cornmeal Dredged & Fried with Sweet Chili Aioli
4 Rockefeller with Fennel, Shallots, Tomatoes, Baby
Spinach, Pernod Cream Sauce Topped with Bread Crumbs
4 Raw Oysters with Champagne Mignonette

Downtown Browns...\$5/\$10

Yukon, Sweet & Purple Potatoes
with Onions, Rosemary & Thyme

CHEESES OF VERMONT

All Cheese Plates come with House Made Crackers,
Bing Cherry Compote & Fresh Fruit

* Extra House Made Crackers (8) \$2

Bayley Hazen Blue...\$8

Jasper Hill Farm, Toasted-nut sweetness, and anise spice
character. Dense and creamy, with well-distributed blue
veins. The usual peppery of blue cheese is subdued, giving
way to the grassy, nutty flavors, Raw milk

Cob Hill Farm Ascotney Mountain ... \$8

Prize winning raw Jersey cow milk cheese, an Alpine-style
Natural rind cheese. It was developed from a Swiss
Appenzeller recipe. Ascotney Mountain has a sweet
nutty flavor and is aged 7 to 8 months

Blue Ledge Farm Lake's Edge...\$8

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

Vermont Farmstead Governor's Cheddar...\$8

Winner 2012 American Cheese Society Awards, Raw
Farmstead, aged over 1 year. Subtle honey note, lush
butter & fruit tones balance the cheddar bite.

Blue Ledge Farm Camembrie...\$7

Fresh Cow's Milk Cheese from a family-owned &
operated farm in Salisbury, VT. This cheese is
a cross between Camembert & Brie

Double-Cream Cremont...\$8

VT Butter & Cheese, Websterville, VT
A mixed-milk cheese combining local fresh cows' milk,
goats' milk and a hint of Vermont cream.

LUNCH PLATES

Steak Frites...\$18

Marinated Grilled Steak with Port Wine Demi
Glaze, Horseradish Sauce & French Fries

House Made Black Bean & Rice Burger...\$13

Vermont Cheddar, Baby Arugula, Avocado
Spread, Red Onion & Roasted Red Peppers
On a Potato Roll Served with French Fries

LaPlatte River Farm Angus Burger...\$16

Vermont Naturally Raised Angus Burger, Lettuce,
Tomato, Onion on a Potato Roll with French Fries

* Also Available as Grilled Chicken or Portabella

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

Duck Tacos...\$15

Mint & Lime Braised Duck Tenders, Black Beans,
Tomatoes, Corn, Peppers, Baby Arugula, Avocado
Hummus & Cabot Cheddar in Crispy Blue Corn Shells
Served with Mixed Greens

Salade Niçoise...\$17

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

Executive Chef & Co- Owner Donnell Collins
Sous Chefs Keegan Duenges & Ryan Murray
Head Cook – Amy Langford

Gluten Free Menu Available Split Entrée Charge \$3

For Separate Checks, please inform your server before
ordering. Quality Service is customarily
rewarded by a 15-20% gratuity

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

Steak & Eggs...\$18

Marinated Grilled Steak, Port Demi-Glace, Horseradish Sauce, Two Eggs any Style with Toast

Eggs Benedict...\$13

Two Poached Eggs, Canadian Bacon, on an English Muffin, with Hollandaise Sauce with Mixed Greens

Our Famous Corned Beef Hash...\$15

House Made Naturally Cured Corned Beef Hash Mustard & Brown Sugar Glaze with Two Poached Eggs, with Toast

Chicken Fried Steak Poutine...\$15

Herb Home Fries Topped with Vermont Cheddar, Potato Rösti, Chicken Fried Steak & Vermont Sausage Gravy

Wild Sockeye Salmon Bagel...\$13

Toasted Plain Bagel with Boursin Cheese, Sliced Tomato, Sliced Red Onion Topped with Smoked Salmon & Capers Served with Mixed Greens

Leunig's Breakfast Skillet...\$15

Sautéed Beef Tenderloin, Vermont Bacon, McKenzie Sausage, Sautéed Red Onions & Peppers on Potato Rösti, With Two Eggs any Style Topped Cabot Cheddar

Granola & Yogurt...\$9

House Made Maple Granola with Nuts & Dried Fruit Served with Vermont Greek Vanilla Yogurt & Fresh Fruit

Two Eggs Any Style...\$6

With Fruit & Toast

Two Eggs with Bacon or Sausage...\$9

Choice of Applewood Smoked Bacon, Sausage or Portabella Mushroom with Fruit & Toast

Pumpkin Pecan Baked French Toast...\$15

Brioche & Pumpkin Bread Custard Style Baked French Toast with Chopped Pecans & Dried Cranberries Caramel Oat Streusel, Served with Whipped Cream

Leunigs Eggs Sandwich...\$12

Two Over Easy Eggs, Apple Wood Smoked Bacon, Cabot Cheddar, Baby Arugula, Tomato, & Avocado Spread on Telera Bread Served with Mixed Greens

Chorizo Breakfast Burrito...\$13

Whole Wheat Tortilla Stuffed with Chorizo Sausage, Rice, Chipotle Peppers, Scrambled Eggs, Caramelized Onion, Black Beans, Potatoes & Vermont Cheddar Served with Guacamole & Salsa

Eggs Arcadia...\$15

Jumbo Lump Crab Cakes, Two Poached Eggs on an English Muffin Topped with Hollandaise Sauce & Tarragon Served with Home Fries & Mixed Greens

Black Bean & Avocado Hummus Benedict...\$14

Black Bean Cakes, Poached Eggs, Sliced Tomato, Avocado Hummus on an English Muffin Topped with Hollandaise & Cilantro Served With Mixed Greens

Huevos Rancheros Skillet...\$15

Refried Black Beans, Layered with, Crispy Corn Tortillas, Cabot Cheddar Topped with Two Eggs, Vermont Chorizo Link Served with Guacamole & Salsa & Potato Rösti

Leunig's Omelette...\$12

Changes Daily

Served with Mixed Greens & Fruit

Downtown Browns...\$5/\$10

Yukon, Sweet & Purple Potatoes with Onions, Rosemary & Thyme

BLOODY MARYS

Classic Bloody Mary...\$6.50

Vodka, Leunigs Bloody Mix & Celery

With House Infused XXX Spicy Pepper Vodka...\$7.50

Caesar by the Bay...\$9

Vodka, Clamato, Leunigs Bloody Mix Served in an Old Bay Rimmed Glass with a Shrimp Cocktail

Meat Lovers...\$9

House Infused Bacon Vodka, Bouillon, Worcestershire, Leunigs Bloody Mix, VT Smoke & Cure Cracked Pepper Meat Stick, Olive & Celery

Pickles & Beer...\$8

Smugglers Notch Hopped Gin, House Bloody Mix, Cornichon Juice with a Splash of Conehead IPA

SPARKLING

Mimosa...\$6

Orange Juice & Champagne

Cypress...\$6

Grapefruit Juice & Champagne

Poinsettia...\$6

Cranberry Juice & Champagne

Bellini...\$9

Peach Nectar & Prosecco

Citizen Mimosa...\$6.50

Citizen Cider Unified Press and Orange Juice

Modigliani Woman...\$13

Cynar, Grapefruit Juice & Domaine Carneros Sparkling Rose

SIDES & ADD ON'S

- * Sausage Link \$2.50
 - * 3 Strips Smoked Bacon \$2.50
 - * Canadian Bacon \$2.50
 - * Corned Beef Hash \$6
 - * Grilled Chorizo \$3
 - * House Made Sausage Gravy \$3
 - * Hollandaise \$2
 - * Salsa \$1.50
 - * Guacamole \$2
 - * Grated Cheddar \$2
 - * Fruit Cup \$4
 - * Egg any Style \$1.50
- ◆ **Pan Seared La Belle Farm's Foie Gras for \$15**

BISTRO BREAKFAST 9am - 10am

\$10

(Day not be combined with any other discounts or promotions)

CHOICE OF AN APPETIZER & ENTRÉE

APPETIZERS

3 Beignets

Granola & Yogurt

BREAKFAST ENTRÉES

Two Eggs Any Style with Bacon or Sausage

Eggs Benedict

Our Famous Corned Beef Hash & Eggs