

SOUPS & 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

Spiced Sweet Potato Bisque

Smoked Dried Jalapeños, Agave Roasted Sweet
Potatoes & Butternut Squash with a Touch of
Cream topped with Vermont Queso Fresco ... 7/8

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

Warm Curried Root Vegetable Salad

Baby Spinach Tossed in a Warm Yellow Curry Dressing with
Roasted Beets, Brussels Sprouts, Sweet Potato, Carrots,
Parsnips, Butternut Squash & Red Onions with Vermont
Butter & Cheese Chèvre & Candied Walnuts ...14

Roasted Beet & Five Grain Salad

Grain Salad of Barley, Wheat Berry, Quinoa, Wild Rice & Grilled
Corn served with Mixed Greens tossed with Spiced Citrus
Mascarpone Dressing topped with Jicama, Roasted Beets, Red
Onion, Mandarin Oranges, Pomegranate Seeds topped with
Vermont Queso Fresco, Corn Nuts & Crispy Avocado...17

Add to any Salad

Portabella Mushroom 6

**Salmon, Ahi Tuna, Grilled Chicken, Shrimp or Beef
Skewers 8 Grilled Beef Tenderloin 18**

CHARCUTERIE

Served with Dressed Greens, Crostini & Dijon Mustard

Duck Mousse Pâté...6

Duck Livers sautéed with Shallots and Brandy,
Blended with Vermont Butter

Foie Gras Terrine...9

Foie Gras Slowly Cooked in Sauternes Wine & Cognac

Pork Country Pâté...6

Pork, Pork Livers, Burgundy Wine, Garlic and Black Pepper

Daniella Sweet Sopressata...4

VT Pork from Enosburg Falls, VT Italian dry salami with a rich,
sweet flavor. Premium pork, no fillers or additives

Angels Black Truffle Salami...5

Berkshire Pork, Dry Cured, Fermented Red Wine, Spices,
Armagnac, Peppercorns, Aged for 3 Months, Black Truffles

Accompaniments

Dried Apricots ...1.50 Cornichons...2 Caperberries...2
Pickled Seasonal Vegetables...2 Cherry Compote

Le Petit Dejeuner...16

Choice of any one Charcuterie from Above, Choice of any one
Cheese, Cherry Compote, Caperberries, Crostini, Fruit Salad, Maple
Balsamic Dressed Greens, Hard Boiled Egg, Warm Croissant

VERMONT CHEESES

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

Jasper Hill Farm Bayley Hazen Blue...8

Grafton Village Shepsog...9

Blue Ledge Farm Lake's Edge...8

Vermont Farmstead Governor's Cheddar...8

. Blue Ledge Farm Camembrie...8

VT Butter & Cheese Double Cream Cremont...8

APPETIZERS

French Fries 6 White Truffle Fries 10 Sweet Potato Fries 8

Duck Confit Poutine

Classic Slow Roasted Duck Confit Picked & Pan Seared
Served with French Fries, Maplebrook Cheese Curds &
Fried Herbs Topped with Duck Gravy...15

Escargot Maison

Garlic-Walnut Herb Butter & Parmesan Cheese...12

Calamari Fritti

Served with Red Chili Sauce...11

Curried Coconut Mussels

Steamed in a Green Curry Coconut Sauce, White Wine,
Shoestring Leeks & Carrots...15

Graham Cracker Crusted Duck Frites

Served with a Chili Maple Dipping Sauce...12

Citrus Garlic & Herb Infused Shrimp & Beef Skewers

With Peppadew Compote ...16

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...26

Foie Gras

Pan Seared LaBelle Farm Foie Gras, Grilled White Truffle
Toast Point Served with Sautéed Baby Spinach, Cherry
Gnocchi with Stilton Demi Glace ...25

Shrimp Cocktail

Chilled Jumbo Gulf White Shrimp with Cocktail Sauce...13

White Truffle Beef Tartare

Beef Tenderloin, White Truffle Aioli, Capers & Cornichons
Topped with Vermont Quail Egg Yolk
with Baby Greens & Crostini...16

Baby Bella Mushroom "Mock" Escargot

Baby Bella Mushrooms, Garlic-Walnut
Herb Butter & Asiago Cheeses...12

Pimento & Lobster Cheese Dip

Pimento Cheese Blended with Maine Lobster, served
with Tomato & Bacon Jam with Pumpernickel Toast Points
& Baguette Crostini & Mixed Greens...14

Octopus Carpaccio

Thinly Sliced Octopus, Shaved Fennel, Ruby Red
Grapefruit & Sliced Avocado Salad Served with Ghost
Pepper Caviar & Tangerine Lace Greens...17

Artichoke & Spinach Gratin

Artichoke Hearts, Baby Spinach & a Blend of
Cheeses Served with Crostini...10

French Onion Bites

Toasted Brioche, Caramelized Onions Baked with
Gruyere & Asiago Cheeses...8

Raw Oysters

With Champagne Mignonette...3.50ea

Duck Kettle Chips with Truffle Dip

House-Made Kettle Chips...7

Mixed Marinated Olives

Trio of Olives with Olive Oil, Herbs & Orange Peel...5

Executive Chef & Co- Owner Donnell Collins

Gluten Free Menu Available

Split Entrée Charge \$3

Separate Checks, please inform your server before ordering.
Consuming Raw or Undercooked Meats, Seafood or Eggs
May Increase Your Risk of Food- Borne Illness.
Only Food & Drinks prepared here can be consumed here.

BRUNCH PLATES

SERVED UNTIL 1:45

Eggs Benedict

Two Poached Eggs, North Country Smoke House Canadian Bacon on Brioche topped with Hollandaise Sauce served with Asparagus, Tri-Color Potato & Herb Home Fries & Mixed Greens...16

Beef Tournedos & Lobster

Grilled Beef Tenderloin Tournedos, Butter Poached Maine Lobster & Baby Spinach, Two Poached Eggs on Brioche topped with Béarnaise Sauce served with Tri-Color Potato & Herb Home Fries & Mixed Greens...35

Glazed Corned Beef Hash

Mustard & Brown Sugar Glaze Naturally Cured Corned Beef Hash with Sautéed Onions & Potato topped with Two Poached Eggs, served with Tri-Color Potato & Herb Home Fries & Toast...17

Filet Mignon & Eggs

Grilled Beef Tenderloin topped with Béarnaise Sauce, with Two Eggs any style, Asparagus, Tri-Color Potato & Herb Home Fries & Toast...27

Eggs Arcadia

Two Jumbo Lump Maine Crab Cakes, Sautéed Baby Spinach, Two Poached Eggs on Brioche topped with Béarnaise Sauce served with Tri-Color Potato & Herb Home Fries & Mixed Greens...19

Granola & Yogurt

House Made Maple Granola with Mixed Nuts & Dried Fruit Served with Vermont Greek Vanilla Yogurt & Fresh Fruit...14

Leunig's Omelette

Changes Daily served with Toast, Mixed Greens & Fresh Fruit...14

Waffled Croque Madame

North Country Smoke House Bistro Ham, Gruyere Cheese, Belgian Waffle topped with Béchamel Sauce & a Sunny Egg served with Tri-Color Potato & Herb Home Fries & Mixed Greens...18

Crispy Chicken & Biscuit Napoleon

Battered Chicken Thigh, Buttermilk Biscuit layered with Pimento Cheese topped with Black Peppercorn & Vermont Sausage Gravy served with Tri-Color Potato & Herb Home Fries & Mixed Greens...18 **add a Fried egg...2**

Baked Huevos Rancheros Skillet

Potato Rösti, Layered with Refried Black Beans, Chorizo Rice Pilaf, Vermont Corn Tortillas, Cabot Cheddar, Diced Tomatoes, Sweet Corn & Red Onions topped with Two Eggs with Sour Cream & Salsa...18

Red Quinoa Skillet

Pan Roasted Veggie Sausage, Red Quinoa, Shredded Potatoes, Baby Spinach & Vermont Cheddar topped with Two Eggs & Toast...17

Two Eggs with Bacon or Sausage

Choice of Applewood Smoked Bacon, Sausage or Portabella Mushroom with Home Fries, Fresh Fruit & Toast...13

ENTREES

Filet Mignon

Grilled Beef Tenderloin, Caramelized Onion, Wild Mushroom & Bacon Mashed Potatoes with Asparagus & Stilton Demi Glace...35

Salade Niçoise

Ahi Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Grilled Onions, Roasted Potatoes, Haricot Verts, Kalamata Olives & Capers with House Dressing & Parsnip Frites...21

Bourride Sètoise

Classic Provençal Fish Stew with Swordfish, White Shrimp, Rhode Island Day Boat Scallops, PEI Mussels, Cherrystone Clams & Vermont Andouille Sausage Tossed with Fennel, Sweet Corn, Tri-Color Potatoes & Leeks Thickened with Aioli Served with Garlic-Walnut Herb Butter Grilled Baguette...\$32

Crispy Chicken Statler

Pan Roasted Murrays All Natural Airline Chicken Breast Stuffed with Duck Bacon & Leek Jam with Roasted Tomato Mashed Potatoes, Haricot Verts with a Herbs de Provence Sauce...28

Cavatappi Carbonara

Roasted Vermont Chicken, Cavatappi Pasta, Smoked Bacon, Roasted Tomatoes & Sweet Peas Tossed in a Creamy Parmesan Sauce...25 *Petite 18*

Beef Bourguignon

Beef Tips Braised in Red Wine, with Bacon, Pearl Onions, Carrots, Celery & Button Mushrooms With Garlic Mashed Potatoes & Haricot Verts...26 *Petite 18*

Ruby Red Grapefruit Salmon

Pan Seared Salmon topped with Ruby Red Grapefruit Marmalade & Toasted Cashews with Garlic Mashed Potatoes, Jicama, Radish & Fennel Arugula Salad with Avocado Puree & Sautéed Baby Spinach ...28

Wild Rice Stuffed Acorn Squash

Roasted Acorn Squash stuffed with Beet Root Protein, Wild Rice & Quinoa with Roasted Beets, Butternut Squash, Parsnips, Mushrooms, Sweet Potato Folded with Vermont Ricotta & Dried Apricots & Cranberries Served with Sautéed Baby Spinach...28

Roasted & Confit Duck

Roasted Canadian Duck Breast & Confit Duck Leg, Bacon, Root Vegetable & Duck Bacon Sausage Beluga Lentil Pilaf, Served with Sautéed Baby Spinach and Brussels Sprout Gratin...31
Tossed with Roasted Candied Stripe Beets, Yellow Beets, Butternut Squash, Brussels Sprouts & Sautéed Baby Spinach topped with Vermont Chèvre & Toasted Almonds...31

Steak Frites

Marinated Grilled Steak with Port Wine Demi-Glace, Horseradish Sauce & French Fries...25 *Petite... 18*

LUNCH PLATES

LaPlatte River Farm Angus Burger...16

LaPlatte River Farm Angus Burger, Lettuce, Tomato, Onion on a Brioche Roll with French Fries * **Also Available as Grilled Chicken or Portabella**

***Add Vt. Cheddar, Gorgonzola, Grilled Onions, Bacon or Swiss- 1.50 each Fried Egg...2**

Veggie & Beet Burger

Plant-Based & Beet Vegan Protein Burger, Baby Arugula, Peppadew Hummus, Sliced Tomato, Red Onion & Crispy Avocado on a Brioche Roll Served with French Fries...16 ***Add Vt. Cheddar, Gorgonzola, Grilled Onions, Bacon or Swiss- 1.50 each Fried Egg-2**

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

Crispy Cauliflower Pocket

Aleppo Pepper Battered Cauliflower, Crispy Chic Pea & Beluga Lentil Salad, Black Bean Hummus, Sliced Red Onion, Baby Spinach & Lemon Herb Yogurt Sauce on Naan Served with Mixed Greens...15

Leunigs BLT

Crispy Applewood Smoked Bacon, Heirloom Tomatoes, Green Leaf Lettuce, White Truffle Aioli on Toasted Wheat Bread served with Mixed Greens...16 **add a Fried egg...2**

Bistro Burger

LaPlatte River Farm Angus Burger, La Belle Farm Foie Gras, Grafton Black Truffle Cheddar, Balsamic Baby Greens, Tomato & Onion on a Brioche Roll with White Truffle Fries...31

Vermont Sliders Trio

Lamb- Fig Jam **Venison-** Cinnamon Aioli, Caramelized Shallots, Apples & Vermont Cheddar
Duck- Cherry Compote & Seared Foie Gras each served on a Brioche Bun with a Pickle...20

Cherry Confit Duck Sliders

Confit Duck tossed with Makers Mark & Cherry Demi Glace on Brioche Bun with Mixed Greens...13