



# ENTREES

## Filet Mignon "Rossini"

Grilled Beef Tenderloin, White Truffle & Fontina Yukon Mashed Potatoes, Wild Mushroom Stuffed Portabella Toasted Brioche Served with Asparagus and Creamed Marsala Demi Glace ...\$35

## Salade Niçoise

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

## Shrimp & Scallop Grits

Rhode Island Day Boat Scallops & White Gulf Shrimp with Vermont Andouille Sausage, Peppers, Celery & Scallions Sauce on Creamy Cabot Cheddar Anson Mills Antebellum White Grits & Sautéed Baby Spinach...\$31

## Roasted Poulet Rouge Airline Breast

Pan Roasted French Heritage Chicken Wrapped with Bayonne French Cured Ham, Parsnip & Sage Gnocchi Sautéed with Carrots, Beets, Brussels Sprouts, Kale, Radicchio & Cauliflower with Mornay 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*

## Bistro Burger

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

## Meyer Lemon & Fennel Salmon

Pan Seared Salmon Topped with Meyer Lemon & Fennel Marmalade, Vermont Mascarpone & Leek Crispy Risotto Cake, Sautéed Baby Spinach with Kale & Carrot & Radicchio Salad ...\$28

## Lapin Au Vin Rouge

Rabbit Braised in Red Wine with Vermont Apple Smoked Bacon, Celery, Pearl Onions, Parisian Carrots, Served with Sea Salted Tri-Color Marble Potatoes & Haricot Verts...\$29

## Beet Farro

Pearled Farro Slowly Cooked in Fresh Beet Juice & Herbs, Tossed with Veggie Sausage & Roasted Beets Sautéed Baby Spinach & Roasted Acorn Squash Wedge, Crumbled Gorgonzola & Walnuts...\$27

## Chickpea & Lentil Curry

Roasted Chickpeas & Beluga Lentils tossed with Crispy Paneer, Butternut Squash, Brussels Sprouts, Kale, Broccoli & Carrots, Yellow Curry Sauce Served with Sautéed Baby Spinach & Coconut Lime Cauliflower Rice...\$27

## Elk Au Poivre

Canadian Elk Crusted with Mixed Peppercorn & Cocoa Nibs Pan Seared Served with Sweet Potato Mashed Potatoes, Asparagus with a Bacon & Vermont Kaffevän Coffee Whiskey Demi Glace...\$37

## Veal Prince Orloff

Frenched Veal Rack Crusted with a Wild Mushroom Duxelle served with Organic Rye Spätzle Sautéed with Pastrami & Baby Spinach topped with Soubise Sauce...\$30

## Steak Frites

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

### SOUP AU PISTOU

Classic French Vegetable & White Bean Soup Topped with Asiago & Pesto

OR

### MIXED GREEN SALAD

Baby Greens, Parsnip Frites & Maple Vinaigrette

### Cavatappi Carbonara

Roasted Vermont Chicken, Cavatappi Pasta, Smoked Bacon, Roasted Tomatoes & Sweet Peas Tossed in a Creamy Parmesan Sauce

### Steak Frites

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

### Beef Bourguignon

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

### Meyer Lemon & Fennel Salmon

Pan Seared Salmon Topped with Meyer Lemon & Fennel Marmalade, Garlic Mashed Potatoes, Sautéed Baby Spinach with Kale & Carrot & Radicchio Salad

## BISTRO DINNER

\$17.50

3:00-5:30 Everyday

9PM-10PM Sunday - Thursday

10PM-11PM Friday & Saturday

May not be combined with any other discounts or promotions

Add \$1.50 for substitutions

CHOICE OF AN ENTRÉE

### ADD A GLASS OF BISTRO MERLOT OR BISTRO CHARDONNAY

(one glass per bistro meal)

\$2.50 5oz/ \$6.50 9oz

### Salade Niçoise

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

### Beet Farro

Pearled Farro Slowly Cooked in Fresh Beet Juice & Herbs, Tossed with Veggie Sausage & Roasted Beets Sautéed Baby Spinach & Roasted Acorn Squash Wedge, Crumbled Gorgonzola & Walnuts

### Caesar Salad

With choice of Grilled Chicken, Portabella Mushroom, Salmon, Shrimp or Beef Skewers

# SOUPS 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

## Black Bean Bisque

Black Beans Simmered with Roasted Pablano, Onion, Garlic & Winter Root Vegetables topped with Crispy Vermont Tortillas & VT 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

## 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

## Caramelized Butternut Squash Salad

Mixed Baby Greens tossed in Maple Balsamic Vinaigrette served with Quinoa, Caramelized Butternut Squash, Roasted Brussels Sprouts, Roasted Red Grapes, Vermont Crumbled Chèvre and Toasted Hazelnuts...\$15

## 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 & Mustard

**Duck Mousse Pâté...\$6**

**Foie Gras Terrine...\$9**

**Pork Country Pâté...\$6**

## 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, Black Peppercorns, Aged for 3 Months, Black Truffles from Perigord, France

## Citterio Bresaola (Dry Beef)...\$5

Air-dried, Salted Beef Top Round that has been aged two or three months, and is lean and tender, with a sweet, musty smell. It originated in Valtellina, a valley in the Alps of northern Italy's Lombardy

## Accompaniments

Dried Apricots ...\$1.50 Cornichons...\$2 Capers...\$2

Pickled Seasonal Vegetables...\$2 Cherry Compote...\$1.50

# 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 character of blue cheese is subdued, giving way to the grassy, nutty flavors, Raw milk.

## Cob Hill Farm Ascutney Mountain...\$8

Prize winning raw Jersey cow milk cheese, is an Alpine-style natural rind cheese. It was developed from a Swiss Appenzeller recipe. Ascutney 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.

# APPETIZERS

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

## Duck Pâté

House-made Mousse Pâté, Caper Berries & Mixed Greens with Dijon Mustard ... \$11

## 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 Baby Greens & 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 & Mixed Greens...\$16

## Vermont Sliders Trio

**Lamb-** Roasted Tomatoes & VT Feta

**Venison-** Cinnamon Aioli, Caramelized Shallots, Apples & Vermont Cheddar

**Duck-** Cherry Compote & Seared Foie Gras

Each Served on a Port Roll with a Pickle...\$20

## 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 Rye Spätzle, Sautéed Baby Spinach and Port Cherry Demi Glace ...\$22

## 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 & Crumbled Gorgonzola...\$12

## Blue Cheese Fondue Dip

Blue Ledge Farms Middlebury Blue Cheese Dip Served with Sliced Bosc Pears and Rye Toast Points and Mixed Greens...\$13

## Pulled Lamb Tartine

Shredded Lamb tossed with Caramelized Shallots, Leeks, Sautéed Mushrooms & Peppers Served on House-made Herb Focaccia and topped with Mornay Sauce ...\$15

## 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

## Pulled Duck Sliders

Makers Mark & Cherry Pulled Duck on Mini Portuguese Rolls with Mixed Greens...\$12

## Tuna & Lavash Stack

Yellowfin Tuna Tossed with Baby Arugula, Bacon & Sherry Vinaigrette Layered with Baked Lavash Chips & Avocado Agave Mousse...\$13

## 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

## Mixed Nuts

Cashews, Almonds, Brazil Nuts, Pistachios, Macadamia & Filberts...\$3

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

## Gluten Free Menu Available

Please inform your server  
of any food allergies.

## Split Entrée Charge \$3

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

# SIDES & ADD ONS

- ♦ **La Belle Farm Foie Gras \$15**
- ♦ **Substitute White Truffle Frites or Truffle Mashed on Entrée \$4**

\* **Garlic Mash \$4**

\* **Mashed Sweet Potato ...\$5**

**White Truffle & Fontina Yukon Mashed...\$8**

\* **Mascarpone & Leek Risotto Cake ...\$7**

\* **Roasted Acorn Squash Wedge ...\$5**

\* **Asparagus or Haricots Verts \$6**

\* **Creamy Antebellum Grits \$8**