



ENTREES

Filet Mignon

Grilled Beef Tenderloin, White Truffle & Fontina Smashed Yukon Mashed Potatoes,
Served with Asparagus & Creamed Green Peppercorn Cognac 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 Pan Seared & Simmered with
Vermont Andouille Sausage, Peppers, Celery and Scallions Sauce served on Creamy Cabot Cheddar
Anson Mills Antebellum White Grits & Sautéed Baby Spinach...\$31

Vermont Turkey Roulade

Stonewood All Natural Turkey Breast, Stuffed with Vermont Sausage & Rye Bread Stuffing
Served with Pumpkin Butter Yukon Mashed Potatoes, Cider & Pancetta Braised
Red Cabbage with Sautéed Baby Spinach & Whole Grain Mustard Jus...\$28

Cavatappi Carbonara

Roasted Vermont Chicken, 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 Challah Roll with White Truffle Fries...\$31

Cranberry Crusted Salmon

Pan Seared Salmon Topped with Cranberry Orange Compote Served with Mashed Sweet Potato Potatoes,
Cider & Pancetta Braised Red Cabbage with Sautéed Baby Spinach ...\$28

Concord Grape Roasted 1/2 Duck

Slow Roasted 1/2 Canadian Duck Glazed with Bar Hill Tom Cat Gin & Concord Grape, Served with
House-made Pistachio Gnocchi Tossed with Pancetta, Red Cabbage, Red Onions & Brussels Sprouts...\$29

Mixed Squash Deconstructed Lasagna

Roasted Butternut, Delicata & Spaghetti Squash Layered with Pasta Sheets, Veggie Sausage,
Sautéed Baby Spinach, Vermont Butter & Cheese Chèvre, Tossed with Yellow Curry Coconut Sauce...\$27

Wild Rice Stuffed Acorn Squash

Roasted Acorn Squash Stuffed with Mixture of Brown Rice & Roasted Wild Rice with Roasted Beets, Carrots, Butternut
Squash, Brussels Sprouts, Toasted Hemp Seeds & White Cannellini Beans Served with Sautéed Baby Spinach...\$27

Wild Boar French Rack

Wild Canadian Boar Crusted with House-Made Chocolate Chèvre & Toasted Hazelnuts
Served with Mashed Sweet Potato, Asparagus & Port Demi-Glace...\$37

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, 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

Cranberry Crusted Salmon

Pan Seared Salmon Topped with Cranberry, Orange Compote
Served with Garlic Mashed Potatoes, Cider & Pancetta
Braised Red Cabbage with Sautéed Baby Spinach

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

Mixed Squash Deconstructed Lasagna

Roasted Butternut, Delicata & Spaghetti Squash Layered with
Pasta Sheets, Veggie Sausage, Sautéed Baby Spinach, Vermont
Butter & Cheese Chèvre Tossed with Yellow Curry Coconut Sauce

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

Pumpkin Chowder

Roasted Pumpkin, Applewood Smoked Bacon & Sweet Corn Topped with Pumpkin Seeds \$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

Apple Fritter Salad

Baby Spinach Tossed with Red Onions, Dried Cranberries, Bacon Lardons & Cabot Cheddar, Cider Mascarpone Dressing Topped with Warm Apple Fritters & Praline Pecans...\$14

Autumn Pear Salad

Mixed Baby Greens Tossed in Maple Balsamic Vinaigrette, Cider Quinoa, Sliced Bosc Pears, Roasted Red Beets, Crumbled Gorgonzola & Praline Pecans...\$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- Chocolate Chèvre

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 White Truffle & Fontina Smashed Yukon, Sautéed Baby Spinach with a Hazelnut Port 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

Pumpkin Tartine

Warm Savory Pumpkin Bread, Topped with Caramelized Onion, Apple & Brussels Sprouts & Goat Ragout House-Made Chocolate Chèvre...\$14

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

Butternut Squash Ravioli

Pan Fried Butternut Squash & Sage Ravioli, Caramelized Onions, Apples & Brussels Sprouts Goat Ragout...\$15

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

*Cider & Pancetta Braised Cabbage...\$7

*Pumpkin Butter Mashed...\$7

*Asparagus or Haricots Verts \$6

* Creamy Antebellum Grits \$8



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