



ENTREES

Filet Mignon "Newburg"

Grilled Beef Tenderloin topped with Vermont Sweet Corn, Maine Lobster & Crab Sherry Cream Sauce, Sour Cream & Chive Smashed Red Bliss Potatoes, Asparagus ...35

Salade Niçoise

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

Vermont Cranberry Mead Scallops

Rhode Island Day Boat Scallops Glazed with Vermont Cider & Cranberry Mead, Sautéed Baby Spinach, Served with Crispy Ginger, Pumpkin & Vermont Butter & Cheese Mascarpone Risotto Cake & Cranberry Chutney...31

Crispy Chicken Statler

Murrays All Natural Airline Chicken Breast Stuffed with Grafton Cheddar & Sage, Potato Dredged Fried, Served with Hunters Cheddar & Applewood Smoked Bacon Mashed Potatoes, Braised Red Cabbage & Bourbon Pecan Gravy...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, Grafton Black Truffle Cheddar, Balsamic Baby Greens, Tomato & Onion on a Brioche Roll with White Truffle Fries...31

Walnut & Pear Jam Salmon

Pan Seared Salmon topped with Vermont Walnut Cream Cheese & House-Made Pear & Cranberry Jam Served with Sautéed Baby Spinach, Applewood Smoked Bacon & Butternut Cauliflower Rice...27

Pork Rib Eye

Pan Seared Pork Rib Eye Crusted with Honey Fig Walnut Crust served with Stilton Mac & Cheese Spätzle, Braised Red Cabbage Roasted Brussels Sprouts & Pearl Onion Sherry Jus...29

Kohlrabi Alfredo

Kohlrabi Noodles Sautéed with Veggie Sausage, Vermont Macintosh Apples, Brussels Sprouts, Cabbage, Carrots Baby Spinach, Leeks & Picked Sage tossed with Mustard Cashew Sauce...28

Yellow Curried Cauliflower "Steak"

Pan Roasted Cauliflower Topped with Roasted Brussels Sprouts, Parsnips, Butternut Squash & Sweet Potatoes with Cranberry Chutney & Cashew Nut "Cheese" Served with Quinoa Pilaf & Sautéed Baby Spinach...28

Roasted 1/2 Duck

Huckleberry & Five Spice Glazed Roasted 1/2 Duck, Sweet Potato & Pepper Hash, Sautéed Baby Spinach Served with Harvest Slaw...31

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

Walnut & Pear Jam Salmon

Pan Seared Salmon topped with Vermont Walnut Cream Cheese & House Made Pear & Cranberry Jam Served with Garlic Mashed Potatoes & Sautéed Baby Spinach

BISTRO DINNER

\$20

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

Kohlrabi Alfredo

Kohlrabi Noodles Sautéed with Veggie Sausage, Vermont Macintosh Apples, Brussels Sprouts, Cabbage, Carrots Baby Spinach, Leeks & Picked Sage tossed with Mustard Cashew 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 Potatoes & 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

Fall Wedge

Romaine Leaves tossed with White Balsamic Vinaigrette topped with Applewood Smoked Bacon, Vermont Corn, Sliced Red Onions, Cinnamon Roasted Macintosh Apples, Crumbled Gorgonzola, Candied Walnuts & Warm Apple Fritters...14

Pickled Pumpkin & Grain Salad

Pickled & Spiced Pumpkin, Roasted Beets, Butternut Squash & Red Onions with Barley, Wheat Berry, Quinoa & Wild Rice Baby Spinach Tossed with Maple Mustard Vinaigrette topped with Crumbled Vermont Butter & Cheese Chèvre, Toasted Pumpkin Seeds, Pomegranate Seeds...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 & 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

Accompaniments

Dried Apricots ...1.50 Cornichons...2 Caperberries...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.

Grafton Village Shepsog Leyden...9

A Mixture of Sheep & cows' milk to make a gorgeous wheel of cheese, which is cave-aged for at least five months. Complex & earthy, its butter-yellow semi-firm paste is protected by a velvety rind of white and gray molds. Shepsog means 'sheep' in the indigenous Native American Algonquin language. This cheese is a true Vermont original...9

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...8

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 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- Pear & Cranberry 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

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, Stilton Mac & Cheese Spätzle and Port Cherry 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

Palmetto & Lobster Cheese Dip

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

Bayonne Ham & Fig Tartine

French Bayonne Ham, House-Made Figgy Goat Cheese, Apple & Kohlrabi Slaw on Toasted Pumpnickel topped with Pomegranate Seeds & Truffle Honey

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

Cherry Confit Duck Sliders

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

Egg Duet

Crab & Tarragon Deviled Egg Topped with American Sturgeon Caviar & Smoked Salmon Deviled Egg topped with Premium Osetra Caviar...\$26

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

SIDES & ADD ONS

- ◆ La Belle Farm Foie Gras 15
- ◆ Substitute White Truffle Frites or Truffle Mashed on Entrée 4
- * Stilton Mac & Cheese Spätzle 10
- * Sour Cream & Chive Mashed Potatoes 6
- * Cheddar & Bacon Mashed Potatoes ...7
- * Bacon & Butternut Cauliflower Rice 8
- * Asparagus or Haricots Verts 6
- * Garlic Mash 4

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

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