



# ENTREES

## Filet Mignon

Grilled Beef Tenderloin, VT Loaded Mashed Potatoes with Scallions, Sour Cream, Bacon & Cabot Cheddar served with Balsamic Tomatoes & Strawberry Baby Arugula Salad  
Served with Asparagus Topped with Brie Demi Glace...\$33

## Salade Niçoise

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

## Spiced Guava Scallops

Rhode Island Day Boat Scallops Glazed with Spiced Guava Glaze, Avocado Risotto Cake, Seaweed, Carrot, Ginger & Mango Salad Served with Sautéed Baby Spinach ...\$29

## Stuffed Chicken Statler

Free Range Chicken Statler Stuffed with Artichoke Gratin & Sliced Prosciutto with Rosemary Fork Dumplings, Sweet Corn, Parisian Carrots, Fava Bean & Bell Pepper Succotash with a Soubise Sauce...\$27

## 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

## Ginger & Rhubarb Glazed Salmon

Pan Seared Salmon Glazed with Sweet & Spicy Crystalized Ginger & Rhubarb Glaze, Jade Pork Fried Rice, Sautéed Baby Spinach & Brussels Sprouts Kimchi...\$28

## Crispy Eggplant Napoleon

Crispy Eggplant with Tomato, Summer Squash, Zucchini & Eggplant Ratatouille, Grilled Portabella, Maple Brook Mozzarella, Sautéed Baby Spinach with Marinara Sauce...\$26

## Stuffed Vermont Quail

Peach & Honey Glazed Cavendish Quail Stuffed with Andouille, Red Bean & Rice Stuffing Served with warm Sweet Potato, Pecan & Frisee Salad...\$28

## Maple Barbeque Pork Shanks

Vermont Maple Barbequed Braised Pork Shanks with a Sweet Cornbread Waffle, Haricot Verts, Jalapeno Cole Slaw...\$27

## Moroccan Cauliflower Tagine

Cauliflower Braised with Saffron, Tomatoes, Peppers, Olives, Golden Raisins & North African Spices served with Quinoa Pilaf & Sautéed Baby Spinach...\$26

## Steak Frites

Marinated Grilled Steak with Port Wine Demi-Glace, Horseradish Sauce & French Fries...\$22

*Petite \$18*

# BISTRO DINNER

## 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

## Ginger & Rhubarb Glazed Salmon

Pan Seared Salmon Glazed with Sweet & Spicy Crystalized Ginger & Rhubarb Glaze, Garlic Mashed Potatoes with Sautéed Baby Spinach & Brussels Sprouts Kimchi

\$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 9oz

## Salade Niçoise

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

## Moroccan Cauliflower Tagine

Cauliflower Braised with Saffron, Tomatoes, Peppers, Olives, Golden Raisins & North African Spices with Quinoa Pilaf & Sautéed Baby Spinach

## 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 \$5/\$6

### Onion Soup Gratinée

A Bistro Classic, with Beef Broth & a Blend of Cheeses \$8

### Green Tomato & Avocado Gazpacho

Topped with Dried Sweet Corn & Smoked Paprika Sour Cream ...\$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 \$9

\*add White anchovies...\$1.50

### Lemnigs Wedge

Baby Iceberg Lettuce, Tri Color Grape Tomatoes, Vermont Apple Smoked Bacon, Topped With a Maytag Blue Cheese Dressing & Dried Sweet Corn...\$12

### Truffled Burrata Salad

Truffled Maple Brook Burrata with Baby Mixed Greens, Balsamic Heirloom Tomatoes & Strawberries, Sliced Prosciutto & Grilled Bread...\$14

### Add to any Salad:

**Grilled Chicken or Portabella Mushroom \$6**

**Add Salmon, Ahi Tuna, 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

### Vermont Salumi Pepe...\$5

Simply seasoned with cracked pepper, red wine & garlic. This salami is round, earthy & studded with buttery, melt-in-your-mouth fat

### 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    Caperberries...\$2

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

## CHEESES of NEW ENGLAND

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

\* Extra House Made Crackers (8) \$1

### West West Blue...\$8

Parish Hill Creamery, Traditional aged, two-curd Gorgonzola, raw milk from Elm Lea Farm aged 90 - 180 days. The edible rind surrounds an interior with openings with streaks of blue mold, a creamy texture and a spicy, earthy flavor.

### Doe's Leap Chèvre ... \$7

A small family owned & certified organic goat's milk cheese farm in Bakersfield, VT mild & fresh with a smooth finish

### 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

\$9

### Sweet Potato Fries

\$7

### 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...\$11

### Calamari Fritti

Served with Baby Greens & Red Chili Sauce...\$10

### 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...\$15

### Vermont Sliders Trio

**Rabbit-** Vermont Rabbit, Chocolate Hazelnut Chèvre & Orange Marmalade

**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, Port Cherry Demi Glace, Served with Sweet Potato, Pecan & Frisee Salad...\$21

### Tuna & Watermelon Crudo

Yellowfin Tuna, Watermelon, Cucumber, Maple Brook Feta & Mint Dressing, Micro Arugula...\$14

### Confit Duck & Rabbit Salad

Warm Confit Duck & VT Rabbit with Black Plums, Rainer Cherries & Baby Arugula with Plum & Whole Grain Mustard Vinaigrette, VT Butter & Cheese Chèvre & Toasted Almonds...\$15

### 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 Served with Baby Greens & Crostini...\$15

### Baby Bella Mushroom "Mock" Escargot

Baby Bella Mushrooms, Garlic-Walnut Herb Butter & Crumbled Gorgonzola...\$12

### Shrimp & Crab Salad

Poached Laughing Bird Caribbean White Shrimp, Jumbo Lump Crab Meat, Tossed with Red Beans, White Beans Served with Brussels Sprouts Kimchi...\$15

### Crudités

Seasonal Vegetables with White Bean Dip & Cashew Herb "Cheese" Dip...\$9

### Artichoke & Spinach Gratin

Artichoke Hearts, Baby Spinach & a Blend of Cheeses Served with Crostini...\$8

### 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...\$10

### 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 Chef -Alton Daniels

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 \$3

\* VT Loaded Mashed Potatoes \$6

\* Asparagus or Haricots Verts \$5

\* Brussels Sprouts Kimchi \$5

\* Avocado Risotto Cake \$6

\* Crumbled Gorgonzola \$2

\* Pesto \$3

\* House Made Crackers (8) \$1

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