



# ENTREES

## Filet Mignon

Grilled Beef Tenderloin, Smashed Red Bliss Mashed Potatoes with Sour Cream, Scallions & Lardons, Served with Asparagus, White Balsamic & Tomato Baby Arugula Salad & Maytag Blue Demi Glace...\$35

## Salade Niçoise

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

## Watermelon Glazed Scallops

Rhode Island Day Boat Scallops Glazed with Cold Pressed Watermelon, Mint & Honey Glaze, Sautéed Baby Spinach, Thai Basil Sticky Rice Cake with Feta, Mint & Watermelon Salad...\$31

## Crispy Chicken Roulade

Organic Chicken Breast, Stuffed with White Balsamic & Grape Compote & Brie, Dredged & Flash Fried Served with Creamy Herb Anson Mills Antebellum White Grits & Sautéed Baby Spinach...\$29

## 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

## Tomato Jam Crusted Salmon

Pan Seared Salmon Topped with a House-Made Roasted Tomato Jam Served with Artichoke Mashed Potatoes & Sautéed Baby Spinach...\$28

## Carrot Farro Risotto

Pearled Farro Slowly Cooked in Fresh Carrot Juice & Herbs, tossed with Veggie Sausage, Sweet English Peas, Shaved Fennel & Asparagus topped with Shaved Carrots, Baby Spinach, Toasted Pine Nuts & Shaved Parmesan Salad...\$27

## Tomato & Basil Pappardelle

Pappardelle Pasta Tossed with Tri-Color Baby Heirloom Tomatoes, Picked Basil Leaves & Baby Spinach, Tossed in Creamy Brie Sauce...\$27

## Pan Seared Tuna

Atlantic-Line Caught Ahi Tuna Crusted with Toasted Cumin & Sunflower Seeds & Lightly Seared Served with Curried Avocado Gnocchi & Sautéed Baby Spinach in Coconut Tomato Broth...\$29

## 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

### Tomato Jam Crusted Salmon

Pan Seared Salmon Topped with a House-Made Roasted Tomato Jam Served with Garlic Mashed Potatoes & 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

### Carrot Farro Risotto

Pearled Farro Slowly Cooked in Fresh Carrot Juice & Herbs, tossed with Veggie Sausage, Sweet English Peas, Shaved Fennel & Asparagus topped with Shaved Carrots, Baby Spinach, Toasted Pine Nuts & Shaved Parmesan Salad

### 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

## Chilled 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 \$10 \*\*add White anchovies...\$1.50

## Leunigs Wedge

Baby Iceberg Lettuce, Tri Color Heirloom Baby Tomatoes, Vermont Applewood Smoked Bacon, with Maytag Blue Cheese Dressing & Dried Sweet Corn...\$14

## Burrata Salad

Maple Brook Burrata with Baby Mixed Greens, Tomato, Watermelon, Mint & Basil Salad, Sliced Prosciutto & Grilled Bread...\$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 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) \$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- Feta & Mint Spread

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 Carrot & Parmesan Farro Risotto, Sautéed Baby Spinach and Port Demi Glace...\$22

## Duck Confit Strawberry & Grape Waldorf Salad

Pulled Duck Confit with Apples, Grapes, Celery, Strawberries, Scallions, Mint, Golden Raisins & Toasted Walnuts Tossed with Balsamic Grape Aioli Served with Iceberg Lettuce...\$16

## 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

## Warm Crab & Shrimp Fondue Dip

Laughing Bird Caribbean White Shrimp and Jumbo Lump Crab Meat with Fontina Cheese, Onions & Fresh Herbs Served with Greens & Crostini's...\$15

## Bijou & Tomato Tartine

VT Butter & Cheese Bijou, Melted on House Made Tomato Jam, Bacon Spread & Fresh Basil Served on Toasted French Bread...\$13

## 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 & Watermelon Crudo

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

## 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

\* Loaded Red Bliss Smashed Potatoes \$8

\* Artichoke Mashed Potatoes \$8

\* Asparagus or Haricots Verts \$6

\* Creamy Antebellum Grits \$8

\* House Made Crackers (8) \$2

\* Pesto \$3

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