



ENTREES

Filet Mignon

Grilled Beef Tenderloin, Grafton Village Aged Truffle Cheddar Yukon Mashed Potatoes
Served with Asparagus Topped with Herb Pomegranate Compound Butter & Port 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

Ruby Red Grapefruit Glazed Scallops

Rhode Island Day Boat Scallops Glazed with Freshly Squeezed Grapefruit,
Served with Vermont Butter & Cheese Mascarpone Risotto, Sautéed Baby Spinach...\$30

Pheasant Statler

Pan Roasted All Natural White Pheasant Statler, House Made Beet VT Chèvre Gnocchi,
Picked Sage Leaves, Picked Brussels Sprouts Leaves, Blackberries, Baby Kale &
Sautéed Baby Spinach Finished with Citrus Beurre Rouge...\$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

Blood Orange Glazed Salmon

Pan Seared Salmon Glazed with House Made Blood Orange Marmalade
Served with Ginger Forbidden Fried Rice Pilaf & Sautéed Baby Spinach...\$28

Winter Squash Deconstructed Lasagna

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

Wild Boar Strip Loin

Grilled Wild Boar Strip Loin Glazed in a Spiced Cassis Barbeque Glaze, Pimento Cheese
Creamy Anson Mills Antebellum White Grits, Bacon & Red Onion Collard Greens...\$29

Elk Rack Chop

Grilled North American Elk, Crusted with Red Currant & Blue Cheese served with Bacon & Baby Kale
Mac & Cheese Style Spätzle with Port Wine Demi Glace...\$38

Spaghetti Squash Almandine

Roasted & Pulled Spaghetti Squash, Veggie Sausage, Baby Kale, Brussels Sprouts Leaves,
Baby Spinach & Baby Kale Sautéed in Sage & Almond Brown Butter Sauce...\$27

Steak Frites

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

Blood Orange Glazed Salmon

Pan Seared Salmon Glazed with House Made Blood Orange Marmalade
Served with Ginger Forbidden Fried Rice Pilaf & 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

Spaghetti Squash Almandine

Roasted & Pulled Spaghetti Squash, Veggie Sausage, Baby Kale,
Brussels Sprouts Leaves, Baby Spinach & Baby Kale
Sautéed in Sage & Almond Brown Butter 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

Kale, Leek & Potato Bisque

Classic French Creamy Potato Soup with Sweet Leeks & Baby Kale topped with Shaved Parmesan...\$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

Warm Spinach Salad

Warm Roasted Root Vegetables Carrots, Parsnips, Sweet Potatoes & Rutabaga Tossed with Baby Spinach, Warm Yellow Curry Vinaigrette, Praline Pecans & Vermont Butter & Cheese Chèvre...\$15

Truffled Burrata Salad

Maple Brook Truffled Burrata, Baby Mixed Greens, Warm Tomato Jam, Balsamic Reduction, Sliced Prosciutto and Pesto Grilled Points...\$16

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) \$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.

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

\$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

Rabbit- Vermont Rabbit, Chocolate Hazelnut Chèvre & Blood 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, Sautéed Baby Spinach with Mac & Cheese Style Spätzle...\$22

Warm Duck Confit Salad

Warm Pulled Duck Confit Tossed with White Truffle Fingerling & Prosciutto Potato Salad, Baby Kale Greens & Baby Spinach, topped With Foie Gras Pâté Crostini...\$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 Served 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

Warm Lamb Bacon Tartine

Toasted Pumpernickel, Warm Tomato Jam, Caramelized Brussels Sprouts & Fontina Cheese with a Truffle Honey Drizzle...\$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

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 \$4

* Truffle Cheddar Yukon Mashed Potatoes \$8

* Asparagus or Haricots Verts \$6

* Bacon & Kale Mac & Cheese Spätzle \$8

* Mascarpone Risotto \$8

* Crumbled Gorgonzola \$2

* Pesto \$3

* House Made Crackers (8) \$2

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