



ENTREES

Filet Mignon

Grilled Beef Tenderloin, Caramelized Onion, Wild Mushroom & Bacon Mashed Potatoes
Served with Asparagus & Stilton Demi Glace...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

Bourride Sètoise

Classic Provençal Fish Stew with Swordfish, White Shrimp, Rhode Island Day Boat Scallops, PEI Mussels, Cherrystone
Clams & Vermont Fennel Bacon Sausage Tossed with Fennel, Sweet Corn, Red Bliss Potatoes & Leeks
Thickened with Aioli Served with Garlic-Walnut Herb Butter Grilled Baguette...\$32

Crispy Chicken Statler

Murrays All Natural Airline Chicken Breast Stuffed with Duck Bacon & Leek Jam Pan Roasted
Served with Roasted Tomato Mashed Potatoes, Haricot Verts with a Herbs de Provence Sauce...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

Ruby Red Grapefruit Salmon

Pan Seared Salmon topped with Ruby Red Grapefruit Marmalade & Toasted Cashews served with VT Mascarpone
Risotto, Jicama, Radish & Fennel Arugula Salad with an Avocado Puree & Sautéed Baby Spinach ...28

Pork Flat Iron Roulade

Pork Flat Iron Stuffed with Vermont Chorizo & Cornbread, Served with **Butternut Mashed Potatoes**,
Haricot Verts Crispy Avocado with a Pomegranate & Tangerine Sauce...29

Kohlrabi Alfredo

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

Wild Rice Stuffed Acorn Squash

Roasted Acorn Squash stuffed with Beet Root Protein & Wild Rice with Roasted Beets, Butternut Squash, Parsnips,
Sweet Potato Folded with Vermont Ricotta & Dried Apricots & Cranberries Served with Sautéed Baby Spinach...28

Roasted & Confit Duck

Roasted Canadian Duck Breast & Confit Duck Leg, Bacon, Root Vegetable & **Bacon Sausage** Beluga
Lentil Pilaf, Served with Sautéed Baby Spinach and Brussels Sprout Gratin...31

Braised Beef Short Rib

Rookies Root Beer & Coco Nib Braised Beef Short Rib Served with Marasca Cherry & Ricotta Gnocchi
Tossed with Roasted Candied Strip Beets, Yellow Beets, Butternut Squash, Brussels Sprouts &
Sautéed Baby Spinach topped with Vermont Chèvre & Toasted Almonds...31

Steak Frites

Marinated Grilled Steak with Port Wine Demi-Glace, Horseradish Sauce & French Fries...25

Petite... 18

Cavatappi Carbonara

Roasted Vermont Chicken, Cavatappi Pasta, Smoked Bacon,
Roasted Tomatoes & Sweet Peas in a Creamy Parmesan Sauce

Steak Frites

Marinated Grilled Steak with Port Wine Demi
Glance, 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

Caesar Salad

With choice of Grilled Chicken, Portabella Mushroom,
Salmon, Shrimp or Beef Skewers

BISTRO DINNER CHOICE OF AN ENTRÉE

&

SOUP AU PISTOU or MIXED GREEN SALAD

\$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

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,
Macintosh Apples, Brussels Sprouts, Cabbage, Carrots,
Baby Spinach, Leeks & Sage tossed with Mustard Cashew Sauce

Ruby Red Grapefruit Salmon

Pan Seared Salmon with Ruby Red Grapefruit
Marmalade & Toasted Cashews served with Garlic Mashed
Potatoes, Jicama, Radish & Fennel Arugula Salad
with an Avocado Puree & Sautéed Baby Spinach

ADD A GLASS OF BISTRO MERLOT OR BISTRO CHARDONNAY (one glass per bistro meal) 2.50 5oz/7.50 9oz

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

Spiced Sweet Potato Bisque

Smoked Dried Jalapeños, Agave Roasted Sweet Potatoes & Butternut Squash with a Touch of Cream topped with Vermont Queso Fresco ... 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 Curried Root Vegetable Salad

Baby Spinach Tossed in a Warm Yellow Curry Dressing with Roasted Beets, Brussels Sprouts, Sweet Potato, Carrots, Parsnips, Butternut Squash & Red Onions with Vermont Butter & Cheese Chèvre & Candied Walnuts ...14

Roasted Beet & Five Grain Salad

Grain Salad of Barley, Wheat Berry, Quinoa, Wild Rice & Grilled Corn served with Mixed Greens tossed with Spiced Citrus Mascarpone Dressing topped with Jicama, Roasted Beets, Red Onion, Mandarin Oranges, Pomegranate Seeds topped with Vermont Queso Fresco, Corn Nuts & Crispy Avocado...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...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

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.

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

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 ...16

Vermont Sliders Trio

Lamb- Fig 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, Cherry Gnocchi with Stilton 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 Pumpkin Toast Points & Baguette Crostini & Mixed Greens...14

Octopus Carpaccio

Thinly Sliced Octopus, Shaved Fennel, Ruby Red Grapefruit & Sliced Avocado Salad Served with Ghost Pepper Caviar & Tangerine Lace Greens...17

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

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

Executive Chef & Co-Owner

Donnell Collins

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
 - *Root Vegetable & Bacon
 - Sausage Beluga Lentil Pilaf 10
 - * Butternut Mashed Potatoes 6
 - *Caramelized Onion, Wild Mushroom & Bacon Mashed Potatoes ...7
 - *Roasted Tomato Mashed Potatoes 6
 - * VT Mascarpone Risotto 8
 - *Asparagus or Haricots Verts 6
 - * Garlic Mash 4

