



SOUP 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

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

Roasted Beet & Summer Fruit Salad

Roasted Beets, VT Chèvre, Cherries, Strawberries, Blueberries & Blackberries with Baby Arugula & Red Radish in Citrus Vinaigrette topped with Toasted Pine Nuts...\$14

Add to any Salad

Portabella Mushroom \$6

Salmon, Ahi Tuna, Grilled Chicken,

Shrimp or Beef Skewers \$8

Grilled Beef Tenderloin \$18

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 of blue cheese is subdued, giving way to the grassy, nutty flavors, Raw milk

Grafton Village Vermont Leyden ... \$8

Raw cow's milk cheese that is aged a minimum of two months, Leyden has a big buttery flavor and texture that is brightened with the warmth of cumin seeds. This cheese mellows with age while growing in complexity.

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, Capers Berries & Mixed Greens with Dijon Mustard ... \$11

Fried Oyster & Pork Belly Salad

Baby Arugula, Grilled Corn, Red Onion, Shaved Celery, Asparagus & Bacon Sherry Vinaigrette with Fried Oysters, Spiced Pork Belly & Crispy Soft Boiled Bella Farms Duck Egg ...\$20

Duck Confit Poutine

Classic Slow Roasted Duck Confit Picked & Pan Seared Served with French Fries, Maple Brook 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 Mussels in a Green Curry Coconut Sauce, White Wine, Shoestring Leeks & Carrots...\$15

Graham Cracker Crusted Duck Frites

Served with a Chili Maple Dipping Sauce & Baby Greens...\$12

Citrus Garlic & Herb Infused Shrimp & Beef Skewers

With Peppadew Compote & Mixed Greens...\$16

Oyster Trio

6 Cornmeal Dredged & Fried with Sweet Chili Aioli
4 Rockefeller with Fennel, Shallots, Tomatoes, Baby Spinach & Pernod Cream Sauce Topped with Bread Crumbs
4 Raw Oysters with Champagne Mignonette \$26

Vermont Sliders Trio

Lamb- Feta Spread

Venison- Cinnamon Aioli, Caramelized Shallots, Apples & Vermont Cheddar

Duck- Cherry Compote & Seared Foie Gras
Each Served on a Brioche Bun with a Pickle...\$20

Foie Gras

Seared LaBelle Farm Foie Gras, Grilled White Truffle Toast Point Served with Sautéed Baby Spinach, Almond Smashed Red Bliss Potatoes and Port Cherry Demi Glace...\$23

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

Sous Chefs – Keegan Duenges & Ryan Murray

Head Cook – Amy Langford

Gluten Free Menu Available

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.



LUNCH PLATES



Burger

LaPlatte River Farm Angus Burger, Lettuce, Tomato, Onion on a Brioche Roll with French Fries...\$16

*** Also Available as Grilled Chicken or Portabella Burger**

***Add Vt. Cheddar, Gorgonzola, Grilled Onions, Bacon or Swiss- \$1.50 each**

Duck Tacos

Mint & Lime Braised Duck Tenders, Black Beans, Tomatoes, Corn, Peppers, Baby Arugula, Avocado Hummus & Cabot Cheddar in Crispy Yellow Corn Shells, Served with Mixed Greens...\$15

Shrimp Po' Boy

Cajun Spiced & Dredged Shrimp, Shredded Romaine, Red Onion, Tomatoes & Remoulade, on a Toasted Brioche Pan Roll Served with Mixed Greens...\$16

Cavatappi Carbonara

VT Roasted 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...\$25 *Petite \$18*

Turkey & Butter

All Natural North Country Smoke House Turkey, Agave & Avocado Compound Butter, Baby Arugula and Chimichurri Aioli on Toasted Telera Bread served with Mixed Greens...\$15

Beet Root Club

Roasted Beet Root Hummus, Shaved Red Radish, Snow Pea Sprouts, Cucumber, Grilled Veggie Sausage & Maple Brook Feta Spread on Naan Served with Mixed Greens...\$16

House Made Black Bean & Rice Burger

Vermont Cheddar, Baby Arugula, Avocado Spread, Red Onion & Roasted Red Peppers on a Brioche Roll with French Fries...\$13

Peach & Basil Panini

Grilled Peaches, Fresh Basil Leaves, Sliced Blythedale Brie & Drizzled Truffle Honey on Telera Bread served with Mixed Greens...\$16

Fried Egg BLT

Crispy Apple-Wood Smoked Bacon, Sliced Heirloom Tomatoes, Green Leaf Lettuce, Garlic Aioli on Wheat Bread Topped with a Fried Vermont Egg served with Mixed Greens...\$15

Crispy Chicken Melt

All Natural Murray's Chicken Breast Pounded & Fried, North Country Smoke House Bistro Ham, Fried Pickles, Cabot Cheddar, Baby Arugula and Cajun "Ranch" on Toasted Jalapeño Cornbread Served with Mixed Greens...\$16

Filet with Salad Verte

Grilled Beef Tenderloin with Port Demi-Glace Served with Maple Balsamic Mixed Greens...\$22

Peach & Heirloom Tomato Burrata Salad

Maple Brook Burrata served with Mixed Greens tossed with Sliced Peaches, Heirloom Tomatoes, Mint & Red Onion tossed with Lemon Basil Vinaigrette Served on Basil Quinoa Pilaf...\$17

Sliced Rib Eye Melt

Black River Meats Shaved Beef Rib Eye, Sautéed Portabella Mushrooms, Yellow & Red Peppadew Peppers, Caramelized Red Onions & Cheese Sauce served on Toasted Baguette with Mixed Greens...\$16

Tomato & Bacon Jam Salmon

Pan Seared Salmon topped with Hoisin Sesame Seed Tomato & Bacon Jam, Sautéed Baby Spinach, Roasted Garlic Mashed Potatoes served with Ginger Seaweed Edamame "Succotash" Salad...\$24 *Petit...\$16*

Tomato Celery Farro Risotto

Pearled Farro Slowly Cooked in Juiced Celery & Tomato Tossed with Veggie Sausage Served with Sautéed Baby Spinach, Celery Tops with Heirloom Tomatoes & Maple Brook Mozzarella...\$16

Steak Frites

Marinated Grilled Steak with Port Wine Demi-Glace, Horseradish Sauce & French Fries...\$25 *Petite ...\$18*

Salade Niçoise

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

Grouper Reuben

Dredged and Flash Fried Line Caught Atlantic Grouper, Sauerkraut, Sliced Swiss, Thousand Island Served on Toasted Rye Bread Served with Mixed Greens ...\$16

Leunig's Omelette

Changes Daily, Served with Mixed Greens & Fruit Salad...\$12

The Golden Add On's

Pan Seared La Belle Farm's Foie Gras to Any Entrée for \$15

Substitute Your Fries with White Truffle Frites or White Truffle Mashed Potatoes on any Entrée for \$4

Comfort Foods \$15

Monday - Italian Sausage

Vermont Smoke and Cure Sweet Italian Sausage Topped with Onions Peppers, Mushrooms & Whiz Sauce with Mixed Greens

Tuesday - Chicken Salad Melt

Chicken Salad Melt with Red Grapes Toasted Hazelnuts Cabot Cheddar on Baguette with Greens

Wednesday - Barbequed Pork Shanks

Barbequed Pork Shanks Served with Cole Slaw and French Fries

Thursday - Duck Wings

Plum Barbeque Duck Wings Cole Slaw with Yucca Fries

Friday - Lobster & Shrimp Roll

Maine Lobster & Bay Shrimp Salad on a Toasted Hot Dog Roll Served with Old Bay Kettle Chips