



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

Black Bean Bisque

Black Beans Simmered with Roasted Pablano, Onion, Garlic & Winter Root Vegetables topped with Crispy Vermont Tortillas and crumbled VT 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

Baby Spinach & Grapefruit Salad

Baby Spinach tossed with Red Onions, Roasted Red Beets, Ruby Red Grapefruit, Crumbled Champlain Creamery Queso Fresco & Candied Walnuts with Citrus Vinaigrette...\$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

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, 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- Roasted Tomatoes & VT Feta
Venison- Cinnamon Aioli, Caramelized Shallots, Apples & Vermont Cheddar

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

Foie Gras

Seared LaBell Farm Foie Gras, Grilled White Truffle Toast Point Served with Rye Spätzle, Sautéed Baby Spinach and Port Cherry Demi Glace...\$22

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

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 Blue Corn Shells, Served with Mixed Greens...\$15

Pulled Lamb Lavash Roll

Braised & Pulled Lamb, Roasted Tomatoes, Maplebrook Farms Feta, Cucumber, Red Onions, Baby Spinach with Yellow Curry Honey Yogurt Sauce 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*

Smoked Pork Banh Mi

Vermont Smoked Pork Shoulder Sliced, House Made Duck Mousse Pate, Jalapeno Pickled Carrot, Cauliflower, Brussels Sprouts, Kale, Radicchio & Cabbage Slaw, Cucumbers & Cilantro with Sriracha Aioli on French Bread served with Mixed Greens...\$16

Crispy Eggplant

Crispy Eggplant Discos, Baby Spinach, Grilled Portabella Mushroom, Sliced Red Onions, Roasted Red Peppers, Sliced Mozzarella Cheese and Roasted Tomato Pesto on House-Made Herb Focaccia Served with Mixed Greens...\$15

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

Cordon Bleu Chicken

All Natural Murray's Chicken Breast Pounded & Fried North Country Smoke House Bistro Ham, Gruyere with a Brown Sugar & Mustard Sauce on Brioche Roll Served with Mixed Greens...\$16

Filet with Salad Verte

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

Caramelized Butternut Squash Salad

Mixed Baby Greens in Maple Balsamic Vinaigrette with Quinoa, Caramelized Butternut Squash, ,Roasted Brussels Sprouts, Roasted Red Grapes, Vermont Crumbled Chèvre & Toasted Hazelnuts...\$15

Pastrami Panini Melt

Thinly Sliced "New York Style" Pastrami, Caramelized Onion Aioli, Sliced Swiss with Winter Vegetable Power Slaw of Carrots, Kale, Broccoli, Beets, Brussels Sprouts & Radicchio on Rye Bread Served with Mixed Greens...\$16

Meyer Lemon & Fennel Salmon

Pan Seared Salmon Topped with Meyer Lemon & Fennel Marmalade Served with Garlic Mashed Potatoes, Sautéed Baby Spinach & Kale & Carrot & Radicchio Salad...\$24 *Petite...\$17*

Chickpea & Lentil Curry

Roasted Chickpeas & Beluga Lentils tossed with Crispy Paneer, Butternut Squash, Brussels Sprouts, Kale, Broccoli & Carrots, Yellow Curry Sauce Served with Sautéed Baby Spinach & Coconut Lime Cauliflower Rice...\$16

Steak Frites

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

Salade Niçoise

Seared Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Grilled Onions, Haricot Verts, Kalamata Olives, Capers, Roasted Potatoes, House Dressing & Parsnip Frites...\$17

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 \$12

Monday - Meatloaf

LaPlatte River Farm Angus Beef & Gorgonzola Meatloaf topped with Savory Beef Gravy & Crispy Onions Served with Garlic Mashed Potatoes

Tuesday - Shepherd's Pie

Shepherd's Pie with LaPlatte River Angus Beef Sautéed with Onions, Garlic & Sweet Corn topped with Garlic Mashed Potatoes served with Mixed Greens

Wednesday - Mac & Cheese

Creamy Mac & Cheese Topped with a Panko Crust Served with Mixed Greens

Thursday - Chipotle Chicken Chili

Slow Stewed All Natural Belle & Evans Chicken, Chipotle Peppers with White & Black Beans, Peppers & Corn Topped with Cabot Cheddar, Sour Cream & Scallions

Friday - Fish & Chips

House Battered Flounder & Chips with Tartar Sauce