



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

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

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 Shepsog...9

Mixture of Sheep & cows' milk to make a gorgeous wheel of cheese, cave-aged for at least five months. Complex and 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.

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

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 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...12

Citrus Garlic & Herb Infused Shrimp & Beef Skewers

With Peppadew Compote...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- 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

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

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 Split Entrée Charge 3

For Separate Checks, please inform your server before ordering.

Quality Service is customarily rewarded
by a 15-20% gratuity

Only food & Drinks prepared here
can be consumed here



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 Fried Egg-2**

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

Crab Fritter Roll

Jumbo Lump Crab Fritters, Scallion Cream Cheese, Jalapeno Pepper Jam & Romaine 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*

Roasted Chicken Ruben

All Natural Roasted & Shredded Chicken House Made Sauerkraut with Brussels, Broccoli, Cabbage, Carrots & Kale Thousand Island Dressing, Sliced Swiss on Toasted Pumpernickel Bread served with Mixed Greens...16

Crispy Cauliflower Pocket

Aleppo Pepper Battered Cauliflower, Crispy Chic Pea & Beluga Lentil Salad, Black Bean Hummus, Sliced Red Onion, Baby Spinach & Lemon Herb Yogurt Sauce on Naan Served with Mixed Greens...15

Veggie & Beet Burger

Plant-Based & Beet Vegan Protein Burger, Baby Arugula, Peppadew Hummus, Sliced Tomato, Red Onion & Crispy A Avocado on a Brioche Roll Served with French Fries...16
***Add Vt. Cheddar, Gorgonzola, Grilled Onions, Bacon or Swiss- 1.50 each Fried Egg-2**

Leunig's Omelette

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

Pork Scaloppini Sandwich

Flour Dredged & Pan Seared Pork Flat Iron with Lemon & Capers Served with Portabella Mushroom, Roasted Red Pepper & Artichoke, Spinach Spread on Toasted Focaccia Bread Served with Mixed Greens...16

Filet with Salade Verte

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

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

Beef Brisket Dip

Smoked & Beer Braised Beef Brisket, Caramelized Onions, Wild Mushroom, Sliced Gruyere & Horseradish Mustard with Mushroom Beef Jus on toasted Baguette Served with Mixed Greens...16

Ruby Red Grapefruit Salmon

Pan Seared Salmon topped with Ruby Red Grapefruit Marmalade & Toasted Cashews served with Roasted Garlic Mashed Potatoes served with Sautéed Baby Spinach and Jicama, Radish & Fennel Arugula Salad and Avocado Pure...24 *Petit...16*

Kohlrabi Alfredo

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

Crispy Cajon Chicken

Flashed Fried Chicken Thigh, Pepper Jack Cheese, Apple-Wood Smoked Bacon, Sliced Heirloom Tomatoes Green Leaf, Cajun Butter Milked Aioli on Toasted Telera served with Mixed Greens...\$16

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 - 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 - Roasted Chicken

Roasted Chicken, Garlic Mash, Fig Jam, Stuffing & Gravy

Friday - Fish & Chips

House Battered Flounder & Chips with Tartar Sauce