



## 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**

## LUNCH PLATES

### Steak Frites...\$18

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

### House Made Black Bean & Rice Burger...\$13

Vermont Cheddar, Baby Arugula, Avocado  
Spread, Red Onion & Roasted Red Peppers  
On a Potato Roll Served with French Fries

### LaPlatte River Farm Angus Burger...\$16

Vermont Naturally Raised Angus Burger, Lettuce,  
Tomato, Onion on a Potato Roll with French Fries  
\* Also Available as Grilled Chicken or Portabella  
\*Add Vt. Cheddar, Gorgonzola, Grilled Onions,  
Bacon or Swiss- \$1.50 each

### Duck Tacos...\$15

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

### Salade Niçoise...\$21

Seared Tuna, Hard Boiled Egg, Avocado,  
Roasted Red Peppers, Grilled Onions, Haricots  
Verts, Kalamata Olives, Capers, Roasted Potatoes,  
House Dressing & Parsnip Frites

## APPETIZERS

French Fries \$6    White Truffle Fries \$10    Sweet Potato Fries \$8

### Beignets

French Style Doughnuts Served with Sugar  
½ Dozen \$6/ Dozen \$9

### Citrus, Garlic & Herb Infused Shrimp & Beef Skewers...\$16

With Peppadew Compote & Mixed Greens

### Oyster Trio...\$26

**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

## 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.

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.

### Steak & Eggs...\$18

Marinated Grilled Steak, Port Demi-Glace, Horseradish Sauce, Two Eggs any Style with Home Fries & Toast

### Eggs Benedict...\$13

Two Poached Eggs, Canadian Bacon, on an English Muffin, with Hollandaise Sauce with Home Fries & Mixed Greens

### Our Famous Corned Beef Hash...\$15

House Made Naturally Cured Corned Beef Hash Mustard & Brown Sugar Glaze with Two Poached Eggs, with Home Fries & Toast

### Chicken Fried Steak Poutine...\$15

Potato Rösti Topped with Vermont Cheddar, Potato Rösti, Chicken Fried Steak & Vermont Sausage Gravy

### Wild Sockeye Salmon Bagel...\$13

Toasted Plain Bagel with Boursin Cheese, Sliced Tomato, Sliced Red Onion Topped with Smoked Salmon & Capers Served with Mixed Greens

### Leunig's Breakfast Skillet...\$15

Sautéed Beef Tenderloin, Vermont Bacon, McKenzie Sausage, Sautéed Red Onions & Peppers on Jalapeño Cornbread, With Two Eggs any Style Topped Cheddar

### Granola & Yogurt...\$9

House Made Maple Granola with Nuts & Dried Fruit Served with Vermont Greek Vanilla Yogurt & Fresh Fruit

### Two Eggs Any Style...\$7.50

With Home Fries & Toast

### Two Eggs with Bacon or Sausage...\$9.50

Choice of Applewood Smoked Bacon, Sausage or Portabella Mushroom with Home Fries & Toast

### Strawberry Rhubarb Baked French Toast...\$15

Strawberry & Rhubarb Cinnamon Loaf Custard Style Baked French Toast topped with Oat Streusel, Served with Whipped Cream

### Leunigs Eggs Sandwich...\$12

Two Over Easy Eggs, Apple Wood Smoked Bacon, Cabot Cheddar, Baby Arugula, Tomato, & Avocado Spread on Telera Bread Served with Home Fries & Mixed Greens

### Chorizo Breakfast Burrito...\$13

Whole Wheat Tortilla Stuffed with Chorizo Sausage, Rice, Chipotle Peppers, Scrambled Eggs, Caramelized Onion, Black Beans, Potatoes & Vermont Cheddar Served with Guacamole & Salsa

### Eggs Arcadia...\$15

Jumbo Lump Crab Cakes, Two Poached Eggs on an English Muffin Topped with Hollandaise Sauce & Tarragon Served with Home Fries & Mixed Greens

### Black Bean & Avocado Hummus Benedict...\$14

Black Bean Cakes, Poached Eggs, Sliced Tomato, Avocado Hummus on an English Muffin Topped with Hollandaise & Cilantro Served with Home Fries & Mixed Greens

### Huevos Rancheros Skillet...\$15

Refried Black Beans, Layered with, Crispy Corn Tortillas, Cabot Cheddar Topped with Two Eggs, Vermont Chorizo Link Served with Guacamole & Salsa & Potato Rösti

### Leunig's Omelette...\$12

Changes Daily  
Served with Mixed Greens & Fruit

## BLOODY MARYS

### Classic Bloody Mary...\$6.50

Vodka, Leunigs Bloody Mix & Celery

**With House Infused XXX Spicy Pepper Vodka...\$7.50**

### Caesar by the Bay...\$9

Vodka, Clamato, Leunigs Bloody Mix Served in an Old Bay Rimmed Glass with a Shrimp Cocktail

### Meat Lovers...\$9

House Infused Bacon Vodka, Bouillon, Worcestershire, Leunigs Bloody Mix, VT Smoke & Cure Cracked Pepper Meat Stick, Olive & Celery

### Pickles & Beer...\$8

Smugglers Notch Hopped Gin, House Bloody Mix, Cornichon Juice with a Splash of Conehead IPA

## SPARKLING

### Mimosa...\$6

Orange Juice & Champagne

### Cypress...\$6

Grapefruit Juice & Champagne

### Poinsettia...\$6

Cranberry Juice & Champagne

### Bellini...\$9

Peach Nectar & Prosecco

### Citizen Mimosa...\$6.50

Citizen Cider Unified Press and Orange Juice

### Modigliani Woman...\$13

Cynar, Grapefruit Juice & Domaine Carneros Sparkling Rose

## SIDES & ADD ON'S

- |                                |                        |
|--------------------------------|------------------------|
| * Sausage Link \$2.50          | * Hollandaise \$2      |
| * 3 Strips Smoked Bacon \$2.50 | * Salsa \$1.50         |
| * Canadian Bacon \$2.50        | * Guacamole \$2        |
| * Corned Beef Hash \$6         | * Grated Cheddar \$2   |
| * Grilled Chorizo \$3          | * Fruit Cup \$4        |
| * House Made Sausage Gravy \$3 | * Egg any Style \$1.50 |
- ◆ **Pan Seared La Belle Farm's Foie Gras for \$15**

## BISTRO BREAKFAST 9am - 10am

\$10

(Day not be combined with any other discounts or promotions)

### CHOICE OF AN APPETIZER & ENTRÉE

#### APPETIZERS

2 Beignets

Granola & Yogurt

#### BREAKFAST ENTRÉES

Two Eggs Any Style with Bacon or Sausage

Eggs Benedict

Our Famous Corned Beef Hash & Eggs