



# ENTREES

## Filet Mignon

Grilled Beef Tenderloin topped with Agave & Avocado Compound Butter, Apple Wood Smoked Bacon & Chive Mashed Yukon Potatoes, Asparagus with Maine Lobster & Crab, Grilled Corn, Heirloom Tomato & Baby Arugula Salad...\$34

## 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

## Pineapple Glazed Scallops

Rhode Island Day Boat Scallops Glazed with Pineapple, Coconut & Rum Glaze, Sautéed Baby Spinach Cinnamon Spiced Plantain Cakes, Green Papaya & Jicama Slaw...\$31

## Crispy Quail Breast

Dredged Quail Breast Flash Fried, Anson Mills Antebellum White Grits & Grafton Ancho Cheddar Cakes, Peach Bourbon Sauce served with White Balsamic, Peach & Toasted Hazelnut Baby Arugula Salad...\$29

## 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

## Tomato & Bacon Jam Salmon

Pan Seared Salmon topped with Hoisin Sesame Seed Tomato & Bacon Jam, Sautéed Baby Spinach Pineapple & Pork Belly Fried Cauliflower Rice served with Ginger Seaweed Edamame "Succotash" Salad...\$28

## Kurobuta Pork

Grilled Spanish Smoked Paprika Crusted Kurobuta Tomahawk Pork Chop, Chimichurri served with Yucca Fries, Grilled Corn, & Black Bean Salad...\$29

## Tomato Celery Farro Risotto

Pearled Farro Slowly Cooked in Celery & Tomato Juice Tossed with Veggie Sausage Served with Sautéed Baby Spinach, Celery Tops with Heirloom Tomatoes & Maple Brook Mozzarella...\$28

## Crispy Eggplant Napoleon

Crispy Eggplant Served with Tomato, Summer Squash, Zucchini & Eggplant Ratatouille, Grilled Portabella, Maple Brook Mozzarella, Sautéed Baby Spinach Served with Marinara Sauce...\$27

## Roasted 1/2 Duck

Plum Ginger Barbeque Glazed Roasted 1/2 Duck, Almond Smashed Red Bliss Potatoes, Sautéed Baby Spinach Served with Black Plum, Peach & Radish Salad with Vermont Chèvre...\$30

## Steak Frites

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

### SOUP AU PISTOU

Classic French Vegetable & White Bean Soup  
Topped with Asiago & Pesto

OR

### MIXED GREEN SALAD

Baby Greens, Parsnip Frites & Maple Vinaigrette

### Cavatappi Carbonara

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

### Steak Frites

Marinated Grilled Steak with Port Wine Demi Glace, 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

### Tomato & Bacon Jam Salmon

Pan Seared Salmon topped with Hoisin Sesame Seed Tomato & Bacon Jam, Garlic Mashed Potatoes & Sautéed Baby Spinach

## BISTRO DINNER

\$17.50

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

### CHOICE OF AN ENTRÉE

### ADD A GLASS OF BISTRO MERLOT OR BISTRO CHARDONNAY

(one glass per bistro meal)

\$2.50 5oz/ \$6.50 9oz

### 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

### Crispy Eggplant Napoleon

Crispy Eggplant Served with Tomato, Summer Squash, Zucchini & Eggplant Ratatouille, Grilled Portabella, Maple Brook Mozzarella, Sautéed Baby Spinach Served with Marinara Sauce

### Caesar Salad

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

# 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

## Chilled Green Tomato & Avocado Gazpacho

Topped 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, Baby Arugula & Red Radish with Citrus Vinaigrette & Toasted Pine Nuts...\$14

## 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

## 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

## Citterio Bresaola (Dry Beef)...\$5

Air-dried, Salted Beef Top Round that has been aged two or three months, and is lean and tender, with a sweet, musty smell. It originated in Valtellina, a valley in the Alps of northern Italy's Lombardy

## Accompaniments

Dried Apricots ...\$1.50 Cornichons...\$2 Capers...\$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 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 with 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, Maplebrook 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 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 & Mixed Greens...\$16

## 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

## 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 Sautéed Baby Spinach & Almond Smashed Red Bliss Potatoes & Port Cherry Demi Glace...\$23

## 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 & Crumbled Gorgonzola...\$12

## Palmetto & Lobster Cheese Dip

Pimento Cheese Blended with Maine Lobster, served with Tomato & Bacon Jam with Rye Toast Points & Baguette Crostini & Mixed Greens...\$14

## Garden Tartine

Heirloom Tomatoes, Cucumber, Fresh Herbs with Fromage Blanc & Cottage Cheese topped with Fresh Cracked Pepper

## 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

## Tuna & Watermelon Crudo

Yellowfin Tuna Loin, Watermelon, Sliced Cucumber, Maple Brook Feta Mint Dressing, Micro Arugula...\$14

## 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

Sous Chefs – Keegan Duenges &

Ryan Murray

Head Cook- Amy Langford

## 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

\*Pineapple & Pork Cauliflower Fried Rice \$8

\*Bacon & Chive Mashed Potatoes \$6

\* Almond Smashed Red Bliss ...\$6

\* Ancho Cheddar White Grits Cake \$8

\*Asparagus or Haricots Verts \$6

\* Garlic Mash \$4

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