

## 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

### 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

Add Salmon, Grilled Chicken Ahi Tuna,

Shrimp or Beef Skewers \$8

Grilled Beef Tenderloin \$18

## APPETIZERS

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

### Citrus Garlic & Herb Infused Shrimp & Beef Skewers

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

Side of Gluten Free Toast...\$2

Gluten Free Roll...\$3

## BRUNCH

### Salade Niçoise

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

### 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

### LaPlatte River Farm Angus Burger

Vermont Naturally Raised Angus, Lettuce, Tomato, Onion with \*\* French Fries...\$17  
Add Vt. Cheddar, Swiss, Grilled Onions or Bacon \$1.50 each

### Steak Frites

Marinated Grilled Steak with Port Wine Demi-Glace, Horseradish Sauce & \*\*French Fries...\$15

### Granola & Yogurt

House Made Maple Granola with Nuts & Dried Fruit Served with Vermont Vanilla Yogurt & Fresh Fruit...\$9

### Steak and Eggs

Grilled Steak with Port Wine Demi-Glace, Horseradish Sauce Served with Two Eggs any Style...\$18

### Our Famous Corned Beef Hash

House Made Corned Beef Hash, Two Poached Eggs & \*\*Home Fries...\$15

### Two Eggs Any Style

Fruit

\$6

add Apple Smoked Bacon, Sausage, or Grilled Tofu

\$9

### Huevos Rancheros Skillet

Refried Black Beans, Layered with Potato Rösti, Crispy Corn Tortillas, Cabot Cheddar Topped with Two Eggs, Vermont Chorizo Link Served with Guacamole & Salsa ...\$15

**\*\*FRENCH FRIES, HOME FRIES & CORN SHELLS ARE FRIED IN OIL THAT MAY CONTAIN FLOUR**

Please inform your server of any food allergies.

# 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**

**Add Salmon, Grilled Chicken Ahi Tuna,**

**Shrimp or Beef Skewers \$8**

**Grilled Beef Tenderloin \$18**

# 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

## Escargot Maison

Garlic-Walnut Herb Butter & Parmesan Cheese...\$12

## Curried Coconut Mussels

Steamed Mussels in a Green Curry Coconut Sauce, White Wine & Shoestring Leeks & Carrots...\$15

## Citrus Garlic & Herb Infused Shrimp & Beef Skewers

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

## 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

**\*\*FRENCH FRIES ARE FRIED IN OIL THAT  
MAY CONTAIN FLOUR YOU MAY  
SUBSTITUTE GARLIC MASHED POTATOES**  
Please inform your server of any food allergies.

# ENTREES

## Steak Frites

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

## Duck Tacos

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

## Vermont Black Bean Veggie Burger

Black Bean Veggie Burger with Vermont Cheddar, Baby Arugula  
Tomato, Avocado Spread, Red Onion & Roasted Red  
Peppers with Mixed Greens...\$14

## LaPlatte River Farm Angus Burger

Vermont Naturally Raised Angus Burger, Lettuce,  
Tomato, Onion on a Roll with French Fries...\$17  
**\* Chicken Burger, Portabella Burger or Tofu Available\***  
**Add Vt. Cheddar, Grilled Onions, Bacon or Swiss \$1.50 each**

## Fettuccini Carbonara

Vermont Roasted Chicken, Hand-Made Fettuccini  
Smoked Bacon, Roasted Tomatoes & Sweet Peas Tossed  
in a Creamy Parmesan Sauce...\$27      *Petite \$20*

## Salade Niçoise

Seared Tuna, Hard Boiled Egg, Avocado, Roasted Red  
Peppers, Grilled Onions, Haricots Verts, Kalamata Olives,  
Capers, Roasted Potatoes with House Dressing...\$17

## Filet & Salad Verte

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

## 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

## Caramelized Butternut Squash Salad...\$15

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

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## Soup Au Pistou

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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 \$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

## 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

### Add to any Salad:

**Portabella Mushroom \$6**

**Add Salmon, Grilled Chicken, Ahi Tuna,**

**Shrimp or Beef Skewers \$8**

**Grilled Beef Tenderloin \$18**

# ENTREES

## Filet Mignon

Grilled Beef Tenderloin, White Truffle & Fontina Smashed  
Yukon Mashed Potatoes, served with Asparagus & Creamed  
Green Peppercorn Cognac Demi-Glace...\$35

## Salade Niçoise

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

## Shrimp & Scallop Grits

Rhode Island Day Boat Scallops & White Gulf Shrimp  
Pan Seared & Simmered with Vermont Andouille  
Sausage, Peppers, Celery and Scallions Sauce  
served on Creamy Cabot Cheddar Anson Mills  
Antebellum White Grits & Sautéed Baby Spinach...\$31

## Fettuccini Carbonara

Roasted Vermont Chicken, Hand-Made Fettuccini  
Smoked Bacon, Roasted Tomatoes & Sweet Peas  
Tossed in a Creamy Parmesan Sauce...\$27 *Petite \$20*

## Bistro Burger

LaPlatte River Farm Angus Burger, La Belle Farm Foie Gras,  
Imported Black Truffle Cheese, Balsamic Baby Greens, Tomato  
& Onion on a Roll with White Truffle Fries...\$32

## Roasted Poulet Rouge Airline Breast

Pan Roasted French Heritage Chicken Wrapped with  
Bayonne French Cured Ham, Fettuccini Sautéed with  
Carrots, Beets, Brussels Sprouts, Kale, Radicchio &  
Cauliflower with Soubise Sauce...\$28

## Meyer Lemon & Fennel Salmon

Pan Seared Salmon Topped with Meyer Lemon & Fennel  
Marmalade, Garlic Mashed Potatoes, Sautéed Baby Spinach  
with Kale & Carrot & Radicchio Salad ...\$28

## Lapin Au Vin Rouge

Rabbit Braised in Red Wine with Vermont Apple Smoked Bacon,  
Celery, Pearl Onions, Parisian Carrots, Served with Sea Salted Tri-  
Color Marble Potatoes & Haricot Verts...\$29

## 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...\$27

## Steak Frites

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

# APPETIZERS

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

## Duck Pate

House-made Mousse Pate, Caper Berries &  
Mixed Greens with Dijon Mustard ... \$11

## Escargot Maison

Garlic-Walnut Herb Butter & Parmesan Cheese...\$12

## Curried Coconut Mussels

Steamed Mussels in a Green Curry Coconut Sauce, White  
Wine & Shoestring Leeks & Carrots...\$15

## Citrus Garlic & Herb Infused Shrimp & Beef Skewers

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

## 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

## White Truffle Beef Tartare

Beef Tenderloin, White Truffle Aioli, Capers & Cornichons  
Topped with Vermont Quail Egg Yolk with Baby Greens &  
Duck Kettle Chips...\$16

**Gluten Free Roll...\$3**

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IN OIL THAT MAY CONTAIN FLOUR**

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# LOCAL CHEESES of VERMONT

All Cheese Plates come with Bing Cherry Compote & Fresh Fruit

## 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.

## Gluten Free Beer

**Glutenberg Gluten Free IPA 6% 16oz \$7.50**

## Local Cider

Citizen Cider Unified Press 5.2%	13oz	\$6.50
Citizen Cider Dirty Mayor 6.9%	16oz can	\$7.50
Champlain Orchards Cider 5.0%	16oz	\$7.50

