

SOUPS & 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

Pumpkin Chowder

Roasted Pumpkin, Apple Smoked Bacon, Sweet Potatoes & Sweet Corn topped with Toasted Pumpkin Seeds ...7/8

House Salad

Baby Greens, Grated Carrots, English Cucumbers, Grape Tomatoes, Parsnip Frites & Maple Balsamic Vinaigrette ...10

Caesar Salad

With Shaved Parmesan & Garlic Croutons... 13

**add White anchovies...1.50

Apple Harvest Salad

Baby Spinach, Shaved Brussels Sprouts, Julienned Broccoli & Kale tossed with Marinated Macintosh Apples, Apple Wood Smoked Lardons, Red Onions, Sharp Cabot Cheddar with Warm Bacon Sherry Vinaigrette topped with Praline Pecans & Warm Apple Fritter...14

Pickled Pumpkin & Grain Salad

Pickled & Spiced Pumpkin, Roasted Beets & Butternut Squash, Red Onions with Barley, Wheat Berries, Quinoa & Wild Rice & Mixed Greens tossed with Maple Mustard Vinaigrette topped with Crumbled Vermont Butter & Cheese Chèvre & Dried Cranberries, Toasted Pumpkin Seeds, Dried Pomegranate Seeds...17

Add to any Salad

Portabella Mushroom...6

**Plant Based Beyond Burger, Salmon,
Ahi Tuna, Grilled Chicken,
Shrimp or Beef Skewer...9**

Grilled Beef Tenderloin...19

APPETIZERS

French Fries 6 White Truffle Fries 10 Sweet Potato Fries 8

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 Red Chili Sauce...13

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...13

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
4 Raw Oysters with Champagne Mignonette...26

Foie Gras

Pan Seared LaBelle Farm Foie Gras, Grilled White Truffle Toast Point Served with Sautéed Baby Spinach, House-Made Cider Spätzle Mac & Cheese, Pancetta & Cider Braised Red Cabbage ...26

Shrimp Cocktail

Chilled Jumbo Gulf White Shrimp with Cocktail Sauce...13

Vermont Cheeses

All Cheese Plates come with House Made Crackers, Bing Cherry Compote & Fresh Fruit

* Extra House Made Crackers (8) 2

Bayley Hazen Blue...9

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.

Spring Brook Tarentaise ...9

Named after the French Valley that inspired it. Semi hard natural raw milk from pasture fed jersey cows washed rind cheese aged for 10 or more months.

Blue Ledge Farm Lake's Edge...9

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...9

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...9

Fresh Cow's Milk Cheese from a family-owned & operated farm in Salisbury, VT.
This cheese is across between Camembert & Brie.

Consider Bardwell Pawlet ...9

Raw Jersey Milk Italian style tome cheese. Creamy texture and bright bite
Aged for four to six months.

Executive Chef & Co- Owner Donnell Collins Gluten Free Menu Available Split Entrée Charge \$3

Separate Checks, please inform your server before ordering. Consuming Raw or Undercooked Meats, Seafood or Eggs May Increase Your Risk of Food- Borne Illness. Only Food & Drinks prepared here can be consumed here.

BRUNCH PLATES

SERVED UNTIL 1:45

Eggs Benedict

Two Poached Eggs, North Country Smoke House Canadian Bacon on Brioche topped with Hollandaise Sauce served with Asparagus, Tri-Color Potato & Herb Home Fries & Mixed Greens...16

Glazed Corned Beef Hash

Mustard & Brown Sugar Glaze Naturally Cured Corned Beef Hash with Sautéed Onions & Potato topped with Two Poached Eggs, served with Tri-Color Potato & Herb Home Fries & Toast...17

Filet Mignon & Eggs

Grilled Beef Tenderloin topped with Béarnaise Sauce, with Two Eggs any style, Asparagus, Tri-Color Potato & Herb Home Fries & Toast...27

Eggs Arcadia

Two Jumbo Lump Maine Crab Cakes, Sautéed Baby Spinach, Two Poached Eggs on Brioche topped with Béarnaise Sauce served with Tri-Color Potato & Herb Home Fries & Mixed Greens...21

Granola & Yogurt

House Made Maple Granola with Mixed Nuts & Dried Fruit Served with Vermont Greek Vanilla Yogurt & Fresh Fruit...14

Leunig's Omelette

Changes Daily served with Toast, Mixed Greens & Fresh Fruit...15

Chicken & Waffles

All Natural Crispy Chicken Breast, Layered with NCSH Bistro Ham Cabot Sharp Cheddar Spread Caramelized Apples & Onions with Cider & Maple Drizzle served with Tri-Color Potato & Herb Home Fries & Mixed Greens...18 **add a Fried egg...2**

Huevos Rancheros Skillet

Potato Rösti, Layered with Refried Black Beans, Chorizo Rice Pilaf, Crispy Corn Tortillas, Cabot Cheddar, Diced Tomatoes, Sweet Corn & Red Onions topped with Two Eggs with Sour Cream & Salsa...18

Cider Donut French Toast Casserole

Custard Style Baked French Toast with VT Cider Donuts & Brioche with Whipped Cream choice of Bacon, Sausage, Veggie Sausage Patties or Portabella Mushroom...16

Two Eggs with Bacon or Sausage

Choice of Apple Wood Smoked Bacon, Sausage, Portabella Mushroom or Veggie Sausage Patties with Home Fries, Fresh Fruit & Toast...15

ENTREES

Filet Mignon

Grilled Beef Tenderloin, Apple Wood Smoked Bacon, Artichoke and Lump Crab Gratin Served with Gruyere Mashed Red Bliss Potatoes, Asparagus with Port Demi ...29

Salade Niçoise

Ahi Tuna, Hard Boiled Egg, Avocado, Roasted Red Peppers, Grilled Onions, Roasted Potatoes, Haricot Verts, Kalamata Olives & Capers with House Dressing & Parsnip Frites...21

Chai Glazed Scallops

Rhode Island Day Boat Scallops Glazed with House Made Chai, Brown Butter & Sage Pumpkin Risotto, Sautéed Baby Spinach, Candied Bacon & Pumpkin Seed Brittle...28

Crispy Turkey Roulade

Vermont Stonewood Farm All Natural Turkey Breast stuffed with Ground Canadian Duck & Fresh Herbs, Dredged & Flash Fried served with Bourbon & Sweet Potato Mash, Cranberry Compote, Haricot Verts, "Dirty" Style Stuffing & Pearl Onion & Sage Jus...27

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*

Maple Walnut Crusted Salmon

Pan Seared Salmon topped with Vermont Maple & Toasted Walnut Crust served with Garlic Mashed Potatoes, Pancetta & Cider Braised Red Cabbage with Sautéed Baby Spinach...27

Curried Spaghetti Squash

Roasted Spaghetti Squash tossed with Veggie Sausage, Roasted Sweet Potato, Cauliflower, Baby Spinach, Anjou Pears, Dried Cranberries and Toasted Cashews in Yellow Curry Coconut Sauce...26

Steak Frites

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

LUNCH PLATES

LaPlatte River Farm Angus Burger...16

LaPlatte River Farm Angus Burger, Lettuce, Tomato, Onion on a Brioche Roll with French Fries * **Also Available as Grilled Chicken or Portabella** *Add Vt. Cheddar, Gorgonzola, Grilled Onions, Bacon or Swiss- 1.50 each Fried Egg...2

Veggie & Beet Burger

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

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

Sweet Potato Melt

Chili Maple Glazed & Grilled Sweet Potato Discos, Veggie Sausage, Macintosh Apple & Kohlrabi Slaw, Sliced Red Onion, Baby Arugula, Cabot Sharp Cheddar on Wheat Bread served with Mixed Greens...15

Leunigs Turkey BLT

Turkey, Crispy Applewood Smoked Bacon, Heirloom Tomatoes, Green Leaf Lettuce, White Truffle Aioli on Toasted Wheat Bread served with Mixed Greens...18 **add a Fried egg...2**

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

Rib Eye Steak Sandwich

VT Shaved Rib Eye Steak, Horseradish Spread, Apple Wood Smoked Bacon Jam, Heirloom Tomato, Baby Spinach Caramelized Onions on Toasted Telera Served with Mixed Greens...17