

SOUPS & SALADS

Soup Au Pistou

Classic French Vegetable & White Bean Soup
Garnished with Asiago & Pesto 7/11

Onion Soup Gratinée

A Bistro Classic, with Beef Broth & a Blend of Cheeses...12

Pumpkin Chowder

Roasted Pumpkin, Applewood Smoked Bacon, Sweet Potatoes & Sweet Corn Topped with Toasted Pumpkin Seeds...9/13

House Salad

Baby Greens, Carrots, English Cucumbers, Grape Tomatoes, Parsnip Frites & Maple Balsamic Vinaigrette...14

Caesar Salad

Shaved Parmesan & Garlic Croutons...16
**add White anchovies...1.50

Leunig's Wedge

Iceberg Lettuce, Grape Tomatoes, VT Apple Wood Smoked Bacon, Hard Egg, House Blue Cheese Dressing...16

Harvest Salad

Maple Roasted Pumpkin, Mixed Greens, Shaved Brussels Sprouts, Roasted Beets, Granny Smith Apple, Red Onions, Maple Balsamic Vinaigrette, Crumbled Chèvre, Pumpkin Spice Pecans & Dried Cranberries...20

Add to any Salad

VT Bean Crafters Black Bean Burger Patty...7

2 Portobello Mushroom Caps...9

Chicken Breast, Two Shrimp Skewers,
Two Beef Skewers or 4oz.Seared Ahi, 4oz Tofu...12

Grilled 8oz Beef Tenderloin...28

6oz Salmon or 7oz Steak...18

5oz Wild Maine Shelled Lobster Tail...22

Cheeses of Vermont

Choice of Cheese -Crackers, Crostini,
Cherry Compote & Fresh Fruit...14 per cheese selection
* Extra Crackers ...2

Blue Ledge Farm Lake's Edge

This dramatic strong & earthy flavored local goat's milk cheese is enhanced by a streak of ash through the center

Grafton Village 2yr Cheddar

Grafton's flagship cheddar made with raw cow's milk and aged for two full years to achieve a mature flavor dense, firm-yet-creamy texture

Vermont Creamery Cremont

Named for the "Cream of Vermont," is a double-cream aged cow and goats' milk cheese with a unique cream color rind and luxurious, smooth interior

Blue Ledge Farm Riley's 2x4

Raw cow & goats' milk, Tomme style, Cave-aged for 3 months, briny & acidic on the palate, sweeter nuttier notes on the nose

APPETIZERS

French Fries 9 White Truffle Fries 13 Sweet Potato Fries 10

Pimento Cheese & Artichoke Cakes

Pimento Cheese, Garbanzo Beans & Artichoke Cakes
Red Pepper Jelly & Garlic Aioli...16

Moroccan Octopus

Charred Citrus & Harissa Grilled Octopus,
Lemon Herb Couscous, Preserved Lemon Aioli...16

Pulled Pork Poutine

Barbeque Pulled Pork, French Fries, Maplebrook Cheese Curds,
Roasted Garlic Aioli & Apple-Bacon Barbeque Drizzle...17

Duck Confit Poutine

Slow Roasted Picked Duck Confit, French Fries,
Maplebrook Cheese Curds & Duck Gravy...17

Escargot Maison

Garlic-Walnut Herb Butter & Asiago...17

Mock Escargot

Miso Roasted Crimini Mushrooms
Garlic-Walnut Herb Butter & Asiago...14

Crispy Artichoke Hearts

Cornmeal Crusted, Preserved Lemon Aioli ...18

Duck Frites

Graham Cracker Crusted, Maple Chili Dipping Sauce...18

Calamari Fritti

Red Chili Sauce...18

Coconut Mussels

Green Curry Coconut Sauce, White Wine,
Shoestring Leeks & Carrots...18

Shrimp & Beef Skewers

Citrus Garlic & Herb Marinated, Peppadew Compote...20

Sliders Trio

Lamb- Peppadew Compote

Venison- Cinnamon Aioli, Caramelized Shallots, Apples & VT Cheddar

Duck- Port Cherry Compote & Seared Foie Gras on Brioche Buns...30

1/2 Doz Oysters Rockefeller

Fennel, Shallots, Tomatoes, Baby Spinach & Pernod Cream Sauce...25
Raw Oysters Available with Champagne Mignonette...3.50 e

Truffle Beef Tartare

Diced Beef Tenderloin, Capers & Cornichons,
White Truffle Aioli, Kettle Chips...23

Kettle Chips

House Made Kettle Chips with White Truffle Aioli ...9

Mixed Marinated Olives

Mixture of Italian Black & Green Olives House Marinated with
Fresh Herbs, Orange Peel & Chili Flakes...7

Mixed Nuts

Almonds, Peanuts, Brazil Nuts, Hazelnuts, Pistachios Cashews...6

Croque Monsieur

Natural French Ham, Gruyère on Brioche Béchamel
Served with Mixed Greens...17

Chicken Sandwich

Buttermilk Fried Chicken Breast, Natural Ham, Brie, Maple
Dijon Aioli & Cranberry Chili Jam on Toasted Brioche Roll
Served with Mixed Greens...18

Eggplant Wrap

Crispy Eggplant Cutlets, Crumbled Chèvre, Sautéed
Baby Spinach, Sundried Tomato & Pepperoncini Jam & Roasted
Garlic Aioli Served with Mixed Greens...18

Barbeque Pulled Pork

Cider Braised Pork, Apple-Bacon Barbeque Sauce, Braised Red
Cabbage & Gouda Served with Mixed Greens...19

Angus Burger

Served on a Brioche Roll with French Fries...20

* Available as Grilled Chicken or Portobello

*Add Vt. Cheddar, Gorgonzola, Grilled Onions Swiss...1.50
Avocado, Bacon or Fried Egg...2

Steak Frites

Marinated Grilled Steak, Port Demi-Glace,
French Fries & Horseradish Sauce ...28

Salade Niçoise

Seared Ahi Tuna, Hard Boiled Egg, Avocado, Roasted
Red Peppers, Grilled Onions, Haricot Verts, Kalamata
Olives, Capers, Roasted Potatoes, Maple Balsamic
Vinaigrette & Parsnip Frites...28

Salmon Frites

Grilled Salmon, French Fries & Horseradish Sauce ...28

Pre-Tax 20% Gratuity will be added to Parties of 6 or
more & those taking both Credit Card
Slips/Forgetting to sign



CAN BE PREPARED GLUTEN FREE
WITH MODIFICATIONS - PLEASE INFORM
YOUR SERVER

**FRENCH FRIES & KETTLE CHIPS ARE FRIED
IN OIL THAT IS NOT GLUTEN FREE

Please note: We do our best to accommodate
dietary restrictions and allergies We cannot
guarantee that any of our menu items are
free of allergens because we use shared
equipment and handle common allergens
throughout our restaurant & bakery

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

Eggs Benedict

Two Poached Eggs, North Country Smoke House
Canadian Bacon on English Muffin topped with
Hollandaise served with Home Fries...18

Florentine Benedict

Pesto, Tomato, Sautéed Baby Spinach, Two Poached
Eggs on English Muffin topped with Hollandaise
served with Home Fries...18

Eggs Arcadia

Two Jumbo Lump Maine Crab Cakes, Sautéed Baby Spinach,
Two Poached Eggs on English Muffin topped with Hollandaise
served with Home Fries ...27

Pulled Pork Benedict

Cider Braised Pork, Apple-Bacon Barbeque Sauce,
Gouda & Two Poached Eggs on English Muffin topped with
Hollandaise served with Home Fries...22

Corned Beef Hash

Mustard & Brown Sugar Glaze Naturally Cured Corned Beef
Hash with Sautéed Onions & Potato topped with Two Eggs
Any Style served with Home Fries...22

Filet Mignon & Eggs

Grilled Beef Tenderloin with Hollandaise with Two
Eggs any style, Asparagus, Home Fries...34

Chicken & Waffles

Belgium Waffles, Buttermilk Fried Chicken,
Sausage Gravy & Maple Syrup...19
add a Fried egg...2

Croque Madame

French Ham, Gruyère on Buttered Brioche Griddled & topped with
Béchamel Sauce & a Sunny Egg Served with Mixed Greens...19
Extra Egg...2

Granola & Yogurt

House Made Maple Granola with Mixed Nuts & Dried Fruit,
Vermont Greek Vanilla Yogurt & Fresh Fruit...12

French Toast Casserole

Ask server for today's flavor
House Made Brioche French Toast Casserole
Whipped Cream & Fresh Fruit ...16

Quiche Du Jour

Mixed Greens & Fresh Fruit ...16

Omelette Du Jour

Mixed Greens & Fresh Fruit ...18