

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, North Country Smokehouse Bacon, Hard Egg & House Blue Cheese Dressing...17

Beet & Pear Salad

Mixed Greens, Baby Arugula, North Country Smokehouse Bacon, Pears, Roasted Beets, Roasted Sweet Potatoes Red Onion, Praline Pecans & Cashews, Crumbled Feta, Cider Dijon Vinaigrette...23

Add to any Salad

VT Bean Crafters Black Bean Burger Patty...8
Portobello Mushroom Caps...10
Chicken Breast, Two Shrimp Skewers,
Two Beef Skewers or 4oz.Seared Ahi...12
Grilled Beef Tenderloin...28
6oz Salmon ...18

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, pasteurized goat's milk cheese is enhanced by a streak of ash through the center

Jasper Hill

Vault No. 5 Cheddar

Alpine-style cave aged, sweet, nutty flavors as well as a more pliant, meltable texture.

Vermont Creamery Bijou

The 'jewel' of Vermont, the Bijou is a classic French Crottin made with Pasteurized cultured goat's milk. Uniquely sweet and yeasty, with a sharp complexity.

Jasper Hill

Withersbrook Blue

Raw Cow's Milk, Aged 60 days with a Hearty pour of Eden Ice Cider. Natural rind blue cheese.

APPETIZERS

French Fries 9 Truffle Parmesean Fries 13 Sweet Potato Fries 10

Crabcakes

House Made with Sweet Chili Aioli...20

Duck Confit Poutine

Slow Roasted Picked Duck Confit, French Fries, Maplebrook Cheese Curds & Duck Gravy...19

Escargot Maison

Garlic-Walnut Herb Butter & Asiago...17

Mock Escargot

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

Fennel Frites

House Made with Sweet Chili Aioli...18

Sesame Crusted Tuna

Sesame Crusted Yellowfin Tuna, Yuzu Soy Glaze, Wasabi Crème Cucumber & Kimchi...20

Crispy Artichoke Hearts

Cornmeal Crusted, Garlic 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...20

Shrimp & Beef Skewers

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

1/2 Doz Oysters Rockefeller

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

White Truffle Beef Tartare

Diced Beef Tenderloin, Capers & Cornichons, White Truffle Aioli, Kettle Chips...24

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...8

Mixed Nuts

Almonds, Peanuts, Brazil Nuts, Hazelnuts, Pistachios Cashews...7

Croque Monsieur

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

Chicken Sandwich

Buttermilk Fried Chicken Breast, Pear Compote, Brie,
Farmer & Cooks Uncured Ham, Dijon Aioli, on
Toasted Brioche Roll Served with Mixed Greens...20

Waldorf Chicken Salad

House Made Chicken Salad with Apple, Dried
Cranberries, Cheddar, Red Grapes & Walnuts, Romaine
in a Wrap
Served with Mixed Greens...19

Yellow Curry Vegetable & Chickpea Wrap

Roasted Cauliflower, Sweet Potatoes, Red Onion,
Kohlrabi, Zucchini, Eggplant with Chickpeas, Cilantro,
Toasted Cashews & Yellow Coconut Curry Sauce
Baby Spinach in a Wrap...18

Boyden Farm Burger

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

***Add Vt. Cheddar, Crumbled Blue Cheese,
Grilled Onions or Swiss...1.50**

Avocado, Bacon or Fried Egg...2

***Also, Available as Grilled Chicken or Portobello Burger*

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

Fish & Chips

Helles Lager Battered Haddock
Served with Frites & Tartar Sauce...25

Eggs Benedict

Two Poached Eggs, 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...20

Eggs Arcadia

Two Lump Crab Cakes, Sautéed Baby Spinach, Two
Poached Eggs on English Muffin topped with
Hollandaise with Home Fries ...29

Filet Mignon & Eggs

Grilled Beef Tenderloin with Hollandaise with Two
Eggs any style, Asparagus, Home Fries...36

Leunigs Egg Sandwich

Fried Egg, Natural French Ham, Caramelized
Onions & Mushrooms, Cheddar & Sriracha Aioli on
Ciabatta Served with Mixed Greens...18

Croque Madame

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

Omelette Du Jour

Mixed Greens ...19

Black Bean Burger

VT Bean Crafters Black Bean Burger, Lettuce,
Tomato, Peppadew Compote on a Brioche Roll
Served with French Fries...18

***Add Vt. Cheddar, Crumbled Blue Cheese,
Grilled Onions or Swiss...1.50**
Bacon or Fried Egg...2

Salmon Frites

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

Steak Frites

Marinated Grilled Steak, Port Demi-Glace,
French Fries & Horseradish Sauce ...34

Pre-Tax 20% Gratuity will be added to Parties of 6 or more & those taking both Credit Card Slips/Forgetting
to sign, 3% credit card processing fee will be applied to all credit card transactions
due to increased processing costs



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