

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

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 ...10

Caesar Salad

With Shaved Parmesan & Garlic Croutons... 13

**add White anchovies...1.50

Baby Spinach & Broccoli Salad

Baby Spinach tossed with Dehydrated Strawberries, Broccoli,
Carrot, Red Onions & Poppy Seed Dressing topped with Toasted
Almonds & Crumbled Vermont Butter & Cheese Chèvre...14

Burrata & Quinoa Salad

Maple Brook Burrata served with Balsamic Dressed Mixed Greens,
Roasted Beets, Sliced Nectarines & Heirloom Tomatoes
Served on Basil & Mint Quinoa Pilaf with Grilled Toast Point...17

Warm Duck Confit Salad

Slow Cooked & Pulled Duck Confit tossed with Cracklin,
Baby Arugula, Sliced Peaches, Roasted Okinawa Sweet Potatoes,
Lardons & Wasabi Peas tossed with Peach Bellini Vinaigrette...17

Add to any Salad

Portabella Mushroom 6

**Beyond Burger, Salmon, Ahi Tuna, Grilled
Chicken, Shrimp or Beef Skewers 9**

Grilled Beef Tenderloin 19

CHARCUTERIE

Served with Dressed Greens, Crostini & Dijon Mustard

Duck Mousse Pâté...6

Duck Livers sautéed with Shallots and Brandy,
Blended with Vermont Butter

Foie Gras Terrine...9

Foie Gras Slowly Cooked in Sauternes Wine & Cognac

Pork Country Pâté...6

Pork, Pork Livers, Burgundy Wine, Garlic and Black Pepper

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, Peppercorns, Aged for 3 Months, Black Truffles

Accompaniments

Dried Apricots ...1.50 Cornichons...2 Caperberries...2

Pickled Seasonal Vegetables...2 Cherry Compote

VERMONT CHEESES

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

Jasper Hill Farm Bayley Hazen Blue...9

Consider Bardwell Pawlet ...9

Blue Ledge Farm Lake's Edge...9

Vermont Farmstead Governor's Cheddar...9

. Blue Ledge Farm Camembrie...9

Spring Brook Tarentaise ...9

APPETIZERS

French Fries White Truffle Fries Sweet Potato Fries

6

10

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, Celeriac Mash with Topped Cherry & Port
Wine Demi & Crumbled Chèvre...26

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 & Asiago Cheeses...12

Pimento & Lobster Cheese Dip

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

Octopus & Tuna Crudo

Sliced Octopus & Ahi Tuna with Watermelon, Cucumber,
Avocado & Micro Opal Basil with VT Feta Vinaigrette,
Smoked Jalapeno Sauce & Passion Fruit Caviar...19

Artichoke & Spinach Gratin

Artichoke Hearts, Baby Spinach & a Blend of Cheeses
Served with Crostini...11

French Onion Bites

Toasted Brioche, Caramelized Onions Baked with Gruyere
& Asiago Cheeses...9

Cherry Confit Duck Sliders

Confit Duck tossed with Makers Mark & Cherry Demi Glace
on Brioche Bun with Mixed Greens...13

Raw Oysters

With Champagne Mignonette...3.50ea

Duck Kettle Chips with Truffle Dip

House-Made Kettle Chips...8

Mixed Marinated Olives

Trio of Olives with Olive Oil, Herbs & Orange Peel...6

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

Beef Tournedos & Lobster

Grilled Beef Tenderloin Tournedos, Butter Poached Maine Lobster & Baby Spinach, Two Poached Eggs on Brioche topped with Béarnaise Sauce served with Tri-Color Potato & Herb Home Fries & Mixed Greens...35

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

Waffled Croque Madame

North Country Smoke House Bistro Ham, Gruyere Cheese, Belgian Waffle topped with Béchamel Sauce & a Sunny Egg served with Tri-Color Potato & Herb Home Fries & Mixed Greens...18

Crispy Chicken & Biscuit Napoleon

Battered Chicken Thigh, Buttermilk Biscuit layered with Fried Green Tomatoes, Pimento Cheese topped with Black Peppercorn & Vermont Sausage Gravy served with Tri-Color Potato & Herb Home Fries & Mixed Greens...18 **add a Fried egg...2**

Baked 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

Peach French Toast

Custard Style Baked French Toast with Peaches, & Cream with Whipped Cream choice of Bacon, Sausage or Portabella Mushroom...16

Two Eggs with Bacon or Sausage

Choice of Applewood Smoked Bacon, Sausage or Portabella Mushroom with Home Fries, Fresh Fruit & Toast...15

ENTREES

Filet Mignon

Grilled Beef Tenderloin, Applewood Smoked Bacon & Grafton White Pepper & Shallot Cheddar Mashed Red Bliss Potatoes & Asparagus served with Maine Lobster & Crab, Grilled Corn, Heirloom Tomato & Baby Arugula Salad...36

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

Watermelon Glazed Scallops

Rhode Island Day Boat Scallops Glazed with Cold Pressed Watermelon & Rosé Glaze, Sautéed Baby Spinach, Crispy Avocado Jade Rice Cake served with Plum, Watermelon & Maple Brook Feta ...32

Crispy Chicken Statter

Murrays All-Natural Chicken Breast Pan Roasted topped with VT Chèvre & Mixed Cherries, Garlic Mashed Potatoes & Haricot Verts served with Micro Opal Basil tossed with Nectarines, Cherries & Toasted Almonds...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*

Spiced Mango Salmon

Pan Seared Salmon topped with Habanero Mango Glaze, served with Garlic Mashed Potatoes, Sautéed Baby Spinach & Jicama, Green Papaya & Carrot Slaw...28

Beyond Meat Bolognese Napoléon

Plant Based Beyond Meat slowly cooked with Carrots, Onions & Celery simmered with Red Wine & Tomatoes Layered with Crispy Eggplant Discos & Vermont Maple Brook Mozzarella & Baby Spinach...28

Warm Duck Confit Salad

Slow Cooked & Pulled Duck Confit tossed with Cracklin, Baby Arugula, Sliced Peaches, Roasted Okinawa Sweet Potatoes, Lardons & Wasabi Peas tossed with Peach Bellini Vinaigrette...17

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

Crispy Cauliflower Po' Boy

Aleppo Pepper Battered Cauliflower, Avocado Hummus, Diced Tomatoes, Broccoli & Cabbage slaw, Pickled Red Onion Yogurt on Brioche Pan Roll 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

Cherry Confit Duck Sliders

Confit Duck tossed with Makers Mark & Cherry Demi Glace on Brioche Bun with Mixed Greens...13

Chicken Salad Wrap

All Natural Roasted & Shredded Chicken mixed with Celery, Red Onions, Red Grapes, Green Apples, Sharp Cheddar & Aioli in a Tortilla Wrap with Green Leaf served with Mixed Greens...16