

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

with Freeze 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

Summer Wedge

Baby Iceberg Wedge topped with Avocado Chipotle &
Buttermilk Ranch, Smoked Paprika Rubbed Pork Belly,
Grape Tomatoes, Freeze Dried Sweet Corn, Toasted
Sunflower Seeds & Crumbled Blue Cheese...14

Truffled Burrata Salad

Maple Brook Truffled Burrata served with Baby Mixed
Greens tossed with White Balsamic Marinated Heirloom
Tomatoes Strawberries & Watermelon Served with Sliced
Bayonne Ham & Toasted Country Bread...16

Add to any Salad

Portabella Mushroom 6

Beyond Burger, Salmon, Ahi Tuna, Grilled

Chicken, Shrimp or Beef Skewers 9

Grilled Beef Tenderloin 20

APPETIZERS

French Fries 6 White Truffle Fries 10 Sweet Potato Fries 8

Red Hen Seeded Bread & Herb Focaccia

Served warm with House Made Nduja Butter &
Truffle Honey Butter ... 4

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, Pickled Green Strawberry &
Radish Salad, Crispy Mascarpone Risotto Cake with
Strawberry & Rhubarb Demi...27

Vermont Cheeses

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

* Extra House Made Crackers (8) 2

Boucher Blue...9

This raw cows' milk creation is creamy and earthy with undertones of sweet chestnuts and truffles.

Boucher Family Farm in Highgate, VT

Pair with Chateau Laribotte Sauternes 3oz \$10 / 375ml \$40

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 with Mixed Greens...18

Eggs Arcadia

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

Black Bean & Avocado Hummus Benedict

Crispy Black Bean Cakes, Sautéed Baby Spinach Poached Eggs, Sliced Tomato, Avocado Hummus on Brioche topped with Hollandaise Sauce Served with Asparagus, Tri-Color Potato & Herb Home Fries & Mixed Greens...18

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 Hollandaise Sauce, with Two Eggs any style, Asparagus, Tri-Color Potato & Herb Home Fries & Toast...27

Granola & Yogurt

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

Chicken & Waffles

Crispy Chicken Breast, Jambon Maison Natural Ham Gruyere & Fontina Cheese Maple Bacon Compound Butter Served with Tri-Color Potato & Herb Home Fries & Mixed Greens...19 **add a Fried egg...2**

Breakfast Burrito

Flour Tortilla Stuffed with Crispy Potatoes, Scrambled Eggs, VT Chorizo Sausage, Chipotle Rice, Grilled Pablano Pepper Refried Black Beans, Grilled Corn & Peppers with Vermont Queso Fresco Cheese Served with Tri-Color Potato & Herb Home Fries & Mixed Greens...17

Cinnamon Bun French Toast Casserole

Custard Style Baked French Toast with House Cinnamon Buns and Brioche topped with Vanilla Icing & Whipped Cream choice of Bacon, Sausage, Veggie Sausage Patties or Portabella Mushroom...17

Two Eggs with Bacon or Sausage

Choice of Apple Wood Smoked Bacon, Sausage, Portabella or Veggie Sausage Patties with Home Fries, Fresh Fruit & Toast...16

Leunig's Omelette

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

ENTREES

Filet Mignon

Grilled Beef Tenderloin with Garlic Mashed Potatoes, Asparagus topped with English Stilton Demi Glace served with Heirloom Tomato & Pickled Pearl Onion & Watercress Salad...31

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

Cavatappi Carbonara

Roasted VT Chicken, Cavatappi Pasta, Bacon, Roasted Tomatoes & Sweet Peas Tossed in a Creamy Parmesan Sauce...25 *Petit 18*

Beef Bourguignon

Beef Tips Braised in Red Wine, with Bacon, Pearl Onions, Carrots, Celery & Button Mushrooms with Garlic Mashed Potatoes & Haricot Verts...26 *Petit 18*

Filet Mignon

Grilled Beef Tenderloin with VT Loaded Sour Cream, Cabot Cheddar, Smoked Bacon & Scallion Red Bliss Mashed Potatoes, Asparagus, Maine Lobster & Lump Crab, Grilled Corn & Heirloom Tomato Baby Arugula Salad...35

Chicken Statter

Oven Roasted Airline Chicken Breast stuffed with Peperoni & Coopers Cheese served with Warm Orzo Pasta with Italian Sausage, Roasted Tomatoes, Heirloom Grape Tomatoes, Fresh Basil, Summer Squash, Red Onions, Baby Spinach & Artichoke Hearts Pesto Brie Sauce...28

Blueberry & Jalapeño Salmon

Pan Seared Salmon Glazed with Maine Blueberry & Jalapeño Glaze served with Avocado Risotto Cake, Jicama, Carrot, Cabbage & Mandarin Orange Slaw, Crumbled Queso Fresco...28

Vegan Zucchini Alfredo

Zucchini Noodles with Roasted Tomatoes, Heirloom Grape Tomatoes, Fresh Basil, Summer Squash, Red Onions, Baby Spinach & Artichoke Hearts tossed in a Cashew Hempseed & Oat Milk "Alfredo" Sauce & Micro Basil...26

Passion Fruit & Matcha Glazed Scallops

Rhode Island Day Boat Scallops Glazed with Passion Fruit & Green Tea served with Coconut Bamboo Rice Cake, Sautéed Baby Spinach Watermelon Radish & Dragon Fruit Salad...30

Steak Frites

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

LUNCH PLATES

LaPlatte Farm Angus Burger

LaPlatte Farm Angus Burger, Lettuce, Tomato, Onion on a Brioche Roll with French Fries...16 * **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

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...16

Spiced Barbecue Jackfruit

Mango Habanero Barbecue Pulled Jack fruit, Vegan Pineapple, Radish & Cabbage Cole Slaw, Smoked Maple Coconut Bacon, Baby Arugula on Brioche Bun served with Mixed Greens...16

Waldorf Chicken Salad

Roasted Murrays All Natural Chicken tossed with Red Grapes, Celery, Red Onions, Apples, Toasted Walnuts with Sour Cream & Aioli Dressing with Green Leaf on Herb Focaccia served with Mixed Greens...15

Crispy Chicken Sandwich

All Natural Crispy Chicken Breast Flash Fried topped with Coopers Cheese, Apple Wood Bacon, Fried Green Tomatoes & Green Leaf with Chipotle "Ranch" Aioli served on Brioche Bun served with Mixed Greens...17

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

Croque Monsieur

Sliced Madrange Jambon Maison Natural Ham Layered with Gruyère & Fontina on Toasted Brioche Smothered in Béchamel Sauce served with Mixed Greens...16 **Croque Madame add Egg...2**

Roast Beef Sandwich

All Natural Angus Roast Beef, Cabot Sharp Cheddar Spread, Apple Wood Bacon, Baby Arugula, Pickled Red Onion & Cherry Salad Garlic Aioli on toasted Telera served with Mixed Greens...16