

## SOUPS & SALADS

### Soup Au Pistou

Classic French Vegetable & White Bean Soup  
Garnished with Asiago & Pesto 8/9

### Onion Soup Gratinée

A Bistro Classic, with Beef Broth & a Blend of  
Cheeses...10

### Chilled Green Tomato & Avocado Gazpacho

Tomatillos, Onions, Cucumber, Carrots mixed with  
Pureed Avocado and Green Tomato 9/10

### 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 Boiled Egg, Blue Cheese  
Watermelon Radish, Fresh Corn, topped with House  
Herb Ranch Dressing...16

### Watermelon & Tomato Salad

Baby Arugula tossed with Balsamic Dressing, Basil &  
Mint Marinated Watermelon & Heirloom Tomatoes,  
Crumbled Goat Cheese & Toasted Pistachios...18

### Add to any Salad

**Two Portobello Mushroom or  
Beyond Burger Patty...9**

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

**Grilled Beef Tenderloin...25  
Lump Crab Cake...12**

## Vermont Cheeses

Cheese Plates come with Crackers, Crostini,  
Sour Cherry Spread & Fresh Fruit  
\* Extra Crackers ...2

### Blue Ledge Farm Lake's Edge...13

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

### Grafton Village 2yr Cheddar...13

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

### Blue Ledge Farm Middlebury Blue...13

A raw cow's milk blue, made with Ayrshire milk  
from the cows next door. Aged sixty days, it  
is both creamy and crumbly

## APPETIZERS

French Fries 9    White Truffle Fries 12    Sweet Potato Fries 9

### Duck Mousse Pâté

Whole Grain Mustard, Pickled  
Vegetables & Crostini ...16

### Short Rib Poutine

Red Wine Braised Beef Short Rib Chunks with French  
Fries, Cheese Curds & Beef Gravy...17

### Escargot Maison

Garlic-Walnut Herb Butter & Parmesan Cheese...16

### Calamari Fritti

Served with Red Chili Sauce...16

### Garlic & Herb Infused Shrimp & Beef Skewers

With Peppadew Compote ...17

### 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...30

### White Truffle Beef Tartare

Diced Beef Tenderloin with Capers, Cornichons &  
White Truffle Aioli with Mixed Greens &  
Kettle Chips...21

### Kettle Chips with Truffle Dip

House-Made Kettle Chips...9

### Mixed Marinated Olives

Italian Black & Green Olives marinated with  
Fresh Herbs, Orange Peel & Chili Flakes...6

### Mixed Nuts

Roasted & Salted Almonds, Peanuts, Brazil Nuts,  
Cashews, Filberts, Pistachios & Coconut Cashews...5

### 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

SERVED UNTIL 2

### Two Eggs with Bacon or Sausage

Bacon, VT Sausage, Veggie Sausage or Portobello  
Home Fries & Toast...16

### Chicken & Waffles

Belgium Waffles, Buttermilk Fried Chicken, Sausage  
Gravy Maple Syrup...18 **add a Fried egg...2**

### French Toast Bites

Battered Brioche, Cinnamon Sugar & Maple Syrup  
with Fresh Fruit...15

### Breakfast Burrito

Flour Tortilla, Scrambled Eggs, VT Salumi Chorizo,  
Chipotle Rice, Black Beans, Corn, Peppers, Cheddar  
Home Fries...17

### Veggie Burrito

Spinach Tortilla, Scrambled Eggs, Vegan Chorizo,  
Chipotle Rice, Black Beans, Corn, Peppers Cheddar  
Home Fries...17

### Madrange Jambon Croque Madame

Natural French Ham, Gruyère, Griddled Brioche,  
Béchamel & Sunny Eggs with Mixed Greens...21

### Quiche Du Jour

Mixed Greens, Fresh Fruit ...15

### Lennig's Omelette Du Jour

Mixed Greens, Fresh Fruit & Toast ...15

### Granola & Yogurt

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

## Benedicts

### Classic

Poached Eggs, Canadian Bacon on English Muffin,  
Hollandaise with Home Fries ...18

### Crab Cake

Jumbo Lump Crab Cakes, Poached Eggs on  
English Muffin, Hollandaise with Home Fries...25

### Short Rib

Red Wine Braised Short Rib, Poached Eggs,  
Hollandaise on English Muffin Home Fries ...20

### Black Bean Cake

Black Bean Cakes, Poached Eggs, Hollandaise &  
Avocado on English Muffin with Home Fries...20

### Corned Beef Hash Cakes

Corned Beef Hash Cakes, Poached Eggs, on English  
Muffin, Hollandaise with Home Fries ...20

## LUNCH

SERVED ALL DAY

### Buffalo Chicken Sandwich

Buttermilk Fried Chicken Breast, Ranch  
Aioli, Tomato, Shredded Lettuce, Bread & Butter  
Pickles, Toasted Brioche Roll  
Mixed Greens...18

### Black River Angus Burger

Brioche Roll with French Fries...18  
**\* Grilled Chicken or Portobello Burger**  
**\*Add Vt. Cheddar, Gorgonzola, Grilled Onions,**  
**Bacon or Swiss...1.50 each Fried Egg...2**

### Beyond Burger

Baby Arugula, Peppadew Compote, on a Brioche  
Roll Served with French Fries...17  
**\*Add VT Cheddar, Gorgonzola, Grilled Onions,**  
**Bacon or Swiss...1.50 each Fried Egg...2**

### Fried Green Tomato BLT

Fried Green Tomatoes, Ranch Aioli, Iceberg,  
Apple Wood Bacon, Pimento Cheese on Toasted  
White Bread with Mixed Greens...17

### Caesar Chicken Salad Wrap

Roasted All-Natural Chicken Breast, Romaine,  
House-made Caesar Dressing, Shaved Parmesan  
in a Flour Tortilla served with French Fries...20

### Madrange Jambon Croque Monsieur

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

### Turkey & Peach Melt

VT Cooks & Farmers All-Natural Roasted Turkey  
Breast, Sweet Peaches, Whipped Thyme & Honey  
Chèvre, Baby Arugula on Ciabatta Bread  
Served with Mixed Greens...18

### Steak Frites

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

### Salade Niçoise

Seared Ahi Tuna, Hard Boiled Egg,  
Avocado, Roasted Red Peppers, Grilled  
Onions, Haricot Verts, Kalamata Olives,  
Capers, Roasted Potatoes, House Dressing &  
Parsnip Frites...26